



Lunch

\$20 each person in group/party
choose one starter | choose one
entrée

Signature Cocktails

Cilantro Mule \$14

Jim Beam Black Bourbon | Cilantro Simple Syrup |
Ginger Beer

Tropical Splash \$14

Roku Gin | Triple Sec | Guava

course one | starters

pholourie (v)

deep fried seasoned balls | split peas |
tamarind chutney | cilantro garlic | pepper
sauce |

spring roll (v)

vegetable wrapped roll | sweet & chili sauce

pakora (v)

spinach fitter | battered with chickpea flour |
deep-fried | tamarind chutney

course two | entree

pepper shrimp (gf)

fresh jumbo shrimp | tomato | ginger | garlic

curry shrimp (gf)

fresh jumbo shrimp | curry sauce | green seasoning

veggie (v) (gf)

pumpkin | chickpeas & potato | basmati rice

chowmein (v)

tangy spicy sauce | noodles | mixed veggies |
add pork, shrimp, or chicken for additional cost

paneer butter masala (gf)

cubed paneer pieces | tomato's | onion | ghee |
basmati rice

curry goat (gf)

cubed bone-in | masala based succulent goat | basmati
rice | trinidadian curry

curry chicken (gf)

marinated boneless dark chicken | trinidadian curry
spices | basmati rice

chinese chicken (gf)

all-spice dry rub | deep friend | chinese fried rice

butter chicken (gf)

boneless meat | incredible butter sauce | basmati rice

v-vegetarian | gf-gluten friendly | n-nut allergy | s-spicy

Our dishes may contain items that include dairy, gluten, nuts, shellfish, and soy. We cannot guarantee dishes to be completely allergen free.

There is a maximum of two credit card payments per table. A 20% gratuity may be added to parties of five or more.