

## APPETISERS

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Seafood Platter - Tandoori prawn, spice crusted grilled scallop Green herb marinated roasted sacrechien	1150
Tandoori home smoked spiced salmon, mesclun salad	1100
Pan seared scallops and carom seed marinated roasted tiger prawn Grape - ginger dressing	1100
Chicken Kebabs: chilli - ginger, fenugreek - coriander Cheese - cardamom & mint - garlic	1000
Hariayali sheekh - minced lamb & mixed herbs sheekh kebab, pickled vegetables	1020
Samosa's of goat cheese & basil, asparagus & coconut, Mushroom & green peas	800
Curry leaf & tomato soup, mini masala Dosa - fermented rice pancake Filled with Southern Indian style potatoes	800

## MAIN COURSES

Tandoori lobster tail, green pea & mustard 'khichdi' Pumpkin & curry leaf Porial	1750
Amritsari fish - marinated with Punjabi spices, carom seed roast potatoes, Masala coconut sauce	1300
Spice seasoned pan-fried Monkfish, baked eggplant, "pongal" Mustard & ginger tempered rice, Goan herbs sauce	1550
Bharwaan Murgh - stuffed supreme of chicken, fenugreek Tomato & cheese sauce, Safran 'khichdi'	1200
Slow cooked spicy lamb shank with Kashmiri spices & pistachio Rose water and saffron rice	1450
Manglorean style prawn curry poached in spiced coconut milk and chilli Aromatic coconut rice	1550
Vegetable korma - mixed vegetable and dried fruit cooked in onion & cashew masala, cumin Pulao	900
Palak Paneer - Stir-fried Indian cottage cheese poached in baby spinach Puree, mint & Saffron pulao	900
Madras style spicy chicken curry with Ghee rice	1250
Coastal fish curry with lemon & peanut rice	1300

## SIDE ORDERS

Cucumber, onion & tomato salad with tamarind dressing, chat masala	275
Aloo muttar - green peas and potato masala	275
Dal Makhani - black lentils tempered with tomato and cumin	275
Naan basket - Cheese & onion, peshawari, garlic and coriander	275
Steam rice, pulao, vegetable biryani	275

All dishes may contain traces of nuts

All prices are quoted in Mauritian Rupees and include VAT

01.02.2011