

## LUNCH MENU

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Grilled prawn & green apple salad, Rocket leaves in a mango-pepper dressing	1150
Home smoked tandoori salmon, leaf salad, cucumber & dill raitha	1000
Tandoori jumbo prawns, masala cous-cous, Coastal lime & lemon grass sauce	1150
Skewers of chicken tikka Caesar salad, wheat crisps	950
Grilled herb chicken, tandoori potato salad, tomato chutney	1050
Chilli chicken with spring onions, ginger & soya sauce, Stir fried curry leaf noodles	1100
Penne with chicken tikka, asparagus & pickle flavoured tomato sauce	1050
Chicken tikka pizza, red onion & coriander	1050
Spiced prawn wrap, rocket leaves & roasted tomato chutney	1100
Tomato flavoured chicken tikka wrap, Indian pesto, Sautéed onions, pepper & lettuce	1100
Rasoi Grilled Platter (for two) Wood roasted lobster with spring onions & lemon, chilli-garlic scallops, Herb Crusted fish, chicken tikka, ginger flavoured lamb chops	3700
Rasoi Thali: Choice of one of the following served with lentils, potatoes, rice, naan, kachumber & various chutneys	
Seafood stew in spiced sambar sauce	1700
Chicken makhani	1600
Lamb and mushroom masala	1600

## Desserts

Rs

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Cumin infused chocolate fondant, “Madras coffee” ice cream	500
Caramelised bananas & almonds, cashew nut ice cream	500
Mango –“malai kulfi” Chilled poached pear, peach & plum with mint	600