

DINNER

TO START

CHOICE OF SOUP FLIGHT OR BOWL Chef Kiran's three house-made soups	10	FOIE GRAS pan-seared, port wine, fig chutney, toast	20
LOBSTER BISQUE lobster, black truffle, aged sherry	18	GOAT CHEESE & BEET SALAD pistachio-cruste, roasted beet, watercress, kumquat, poached pear, spicy cashews, basil yogurt	14
SCALLOPS palm sugar figs, corn succotash, spiced beurre blanc	20	TOMATO & BURRATA SALAD baby greens, curry leaf mustard vinaigrette and balsamic reduction, cumin-scented tomato consommé sorbet	18
CRAB CAKES lump crab, ginger, orange rind, avocado	18		

STREET FOODS OF INDIA

PAPADUMS & HOUSE-MADE CHUTNEYS tomato-garlic, mint, tamarind, mango	6	KEBABS lamb shammi chicken paneer and mixed vegetables dahi paneer	16 16 12 12 14
CHILI TIKKA chicken, paneer or cod, sweet peppers, onions	14		
DELHI CHAAT aloo tikki, yogurt, papdi, mint and tamarind chutney, spicy cashews, pomegranate	12	SAMOSAS crab and fresh corn lamb potato mushroom and feta	14 10 8 10
PANI POORI semolina and wheat flour puffs, potato, garbanzo, pomegranate, mint-tamarind water	8	PAKORAS paneer onion bhaji seasonal vegetables chicken	12 8 10 10
RAJ KATORI lentil dumplings, yogurt, mint and tamarind chutney, pomegranate	12		

TANDOORI

DUCK TWO WAYS Moultard duck confit, citrus-fig relish, wild mushrooms, apricot biryani	42	RACK OF LAMB shallot marmalade, blackberry demi-glace, aloo methi	42
TEXAS QUAIL wild mushrooms, pine nuts, quail egg, sabudana	28	BISON NY STRIP LOIN chaat masala truffle fries, blue cheese, garlic asparagus	42
CORNISH HEN spicy tamarind-honey glaze, ginger carrots, pickled onions, lentil khichdi	28	RACK OF VENISON apple-mint chutney, gobi masala, poached egg, mediterranean farro	46
CHILEAN SEA BASS charred poblano-mango chutney, wild mushroom biryani	40	MAINE LOBSTER TAIL palak paneer ravioli, sage cream sauce	MP
GULF SNAPPER crab, wild mushrooms, red quinoa	36		



CLASSICS

served with basmati saffron rice pulao and seasonal vegetables

CHICKEN TIKKA MASALA tandoor-roasted chicken, creamy tomato sauce	24	KEEMA chicken or lamb, fresh green peas	24/28
BUTTER CHICKEN pulled tandoori chicken, honey and saffron tomato sauce	24	KORMA chicken or lamb, cashew, almond, cardamom and saffron curry	24/28
CHICKEN JALFEREZI pulled tandoori chicken, local vegetables, black garlic	24	VIINDALOO chicken or lamb, Kiran's spicy vindaloo	24/28
LAMB SHANK slow-cooked, aloo methi	29	MADRAS chicken or lamb, fresh coconut, curry leaves	24/28
LAMB RHOGAN JOSH braised lamb, fresh methi	28	SAAG chicken or lamb, baby spinach	24/28
SEAFOOD CURRY daily fish, shrimp or scallops, peanuts, sesame seeds, coconut, tamarind	34	BISON KOFTA CURRY tandoori bison meatballs, rhogan josh	32
PRAWN BHUNA gulf shrimp, black garlic, sweet peppers	32		

TRADITIONAL VEGETARIAN SIDES 18

PORTOBELLO & PANEER

tandoori, with peppers, onions and pineapple

PANEER MAKHNI

handmade cheese with tomato and cream sauce

PALAK PANEER

spinach with handmade cheese

PANEER KARAH

handmade cheese with peppers, onions and tomatoes

MALAI KOFTA

mixed vegetables and handmade cheese dumplings
in a cashew nut sauce

NAVRATTAN KORMA

mixed vegetables in a creamy sauce of cashews,
almonds and cardamom

BHINDI MASALA

okra with fresh coconut

DAAL MAKHNI

black lentils simmered over charcoal

DAAL PANCHAM

five yellow lentils

DAAL SAAG

yellow lentils with baby spinach

BAGARE BENGAN

baby eggplant with sesame seeds and peanuts

BENGAN BARTHA

tandoor-roasted eggplant

ALOO MATTAR PANEER

potatoes, peas and handmade cheese

ALOO PALAK

potatoes with baby spinach

ALOO GOBI MATTER

potatoes with cauliflower and peas

BESAN KADI

vegetable dumplings in a spiced yogurt

MUSHROOM MATTAR

mushrooms with green peas

PINDI CHANNA

garbanzo beans

SARSON KAA SAAG

mustard greens, kale, and chard greens

KARELA ACHARI

bitter melon

VEGETABLE JALFEREZI

fresh vegetables with paneer, red onions, and peppers

VEGETARIAN FEAST 35/60

four traditional sides, English cucumber raita,
basmati saffron rice pulao and paratha

BIRYANI

saffron basmati rice, apricots, cranberries, cashews, with English
cucumber raita and charred poblano-mango chutney

LAMB	24
CHICKEN	20
SEAFOOD	28
VEGETABLES & PANEER	18
WILD MUSHROOMS	22

NAAN

plain or stuffed with choice of onion, garlic, paneer,
mint, goat cheese, nuts, lamb, potato, fresh mozzarella with basil
and sun-dried tomatoes or pear with arugula

Ask your server for gluten-free besan ka chilla and makki ki roti.

PLAIN	3
STUFFED	5

LOBSTER TASTING

AMUSE

SALADE

LOBSTER CLAW
mango, avocado, orange, baby greens

LE POTAGE

LOBSTER BISQUE
with black truffle butter

GARLIC NAAN

INTERMEZZO

ENTREE

TANDOORI LOBSTER TAIL
saag paneer ravioli, parmigiano-reggiano

ASSIETTE À DESSERT

MP



Please let your server know of any allergies and dietary preferences.

20% gratuity will be charged for tables of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For everyone's comfort, we kindly ask to please refrain from using cellular phones at the table.