



HVRW 2019 MENU

March 11th to 24th

3 courses Lunch-\$22.95 Dinner-\$32.95

puli rasam

lentil based tomato and tamarind soup served with crisps

onion bhajjia

vegan and gluten free veggie fritters

tikki cholley

pan fried potato patties-chickpea stew and chutneys

avacado paapdi chaat

flour crisps-savory yogurt-diced potatoes-garbanzo-avocado-tangy chutneys

maharaja thali

sampler of chicken tikka masala-saag paneer-dal makhani-fish amritsari-raita-basmati rice

vegetarian option available

tandori chicken

all-natural skinless half chicken, tandoori masala, buttery lentil stew-basmati rice

goan shrimp curry

wild shrimps in a tangy and piquant coconut infused tomato sauce-lemon rice

lamb chettinad

spicy lamb curry with black peppercorns, fennel powder and curry leaves-lemon rice

all main courses will be served with nan bread for the table

rasmalai

soft cheese dumplings in a saffron and cardamom milk reduction

gulab jamun

honey cheese balls dipped in rose syrup

*the quoted price does not include applicable sales tax and gratuity
please inform your server of any allergies*