Appetizers

Masala Vada
A popular crispy, flavorful South Indian street food made using masala and ground chana dal.

Turmeric Lemon Drop
This slightly sweet lemonade mock-tail blends fresh lemon and orange juices with ginger and turmeric notes to create a tasty antioxidant, immunity-boosting beverage.

Starters

Chilled Tomato Soup
This chilled soup combines red and orange heirloom tomatoes with coconut milk, bell pepper, and cumin lending a superb taste and creamy texture.

Kachumber Salad
A simple, yet refreshing, chopped salad using cucumbers, onions, tomatoes, and lemon dressing adds crunchy, fresh, and cooling tones.

Naan & Raita
Baked flatbread served with chilled crème fraîche, cucumber, and cilantro mix gives the palate a chance to cleanse and reset.

Main Entrées

South Indian Chicken Curry
Good curries start out with a solid base of spices and this dish is no exception. This chicken curry is a juicy, flavorful, and well-spiced dish.

South Indian Vegetable Curry
Carrots, courgettes, green beans, and potatoes mixed with a spiced coconut curry sauce.

Sides

Steamed Basmati Rice
Basmati rice steamed and laced with strands of saffron

Roasted Cauliflower with Indian Spice
This golden cauliflower roasted with fragrant spices has a rich aroma that is the perfect accompaniment to the entrée.

Saag Aloo
This traditional Indian dish combines spinach, potatoes, and spices to make a delectable nutritious side.

Dessert

Gajar Halva Carrot Pudding
A sweet, carrot-based pudding with coconut milk, spices, and sugar garnished with dried fruit.

Coffee and Tea Service
Decaffeinated available including sugar and cream.