

## Prix Fixe Lunch Menu

TO TRULY EXPERIENCE OUR TWO-STAR MICHELIN RESTAURANT IN DEPTH,  
PLEASE JOIN US FOR DINNER TO ENJOY OUR SIGNATURE SPICE ROUTE TASTING MENU

### HORS D'OEUVRES

- ✓ **Asparagus Naan** | Akuri Egg and Scallion
- ✓ **Masala Yogurt Croquettes** | Green Chili Aioli and Spicy Potato
- ✓ **Butternut Squash Velouté** | Ginger, Coffee and Vanilla
- ✓ **Charred Asparagus** | Young Pea Clusters, Mint Relish and Fermented Chilies
- Ahi Tuna Naan** | Avocado, Radish and Chili-Lime Essence
- Curried Shrimp Naan** | Cherry Tomatoes, Black Rice and Onions
- Pepper Shrimp Salad** | Romaine Lettuce, Meyer Lemon Buttermilk and Cilantro
- \***Maine Lobster** | Puffed Black Rice, Edamame and Coconut Curry
- Lamb Kebab Naan** | Pickled Onion, Pea Shoots and Spicy Yogurt

### ENTRÉES

- String Hoppers** | Prawns, Seasonal Vegetables and Cashew Nut Broth
- Sea Bass** | Brussels Sprouts Relish, Pumpkin and Pine Nuts
- Spiced Tandoor Chicken** | Saffron Rice, Biryani Spices and Scallions
- Liberty Duck Samosa** | Tomato Butter with Pear and Cucumber Salad
- Lamb Naanwich** | Leg of Lamb, Yogurt and Blackberry-Walnut Salad
- Angus Beef Tenderloin** | Grilled Green Onions, Maitake and Truffle Jus +10.00

### CHEESE & DESSERT

- Artisanal Cheese** | Selection of Two with Seasonal Accoutrements
- Tropics** | Brokaw Ranch Guava, Banana and Madras Curry Sponge
- Yam** | Tandoori Purple Yam, Douglas Fir and Pecan
- White Chocolate Cheese Cake** | Caramel, Passion Fruit Sorbet and Mint

2 COURSE MENU 39.00 | 3 COURSE MENU 49.00

\*Lobster - Appetizer supplement 10.00 | Entrée supplement 20.00

✓ = Vegetarian

*Executive Chef Sriyith Gopinathan*