

## 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

- ✓ Maitake Mushroom | Buttermilk Fried with Shishito Peppers and Fennel Sprouts
- ✓ 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
- ✓ Bellwether Farm Ricotta Pillow | Lemon, Peas and Mint
- 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
- Dungeness Crab "Pillow" | Black Pepper and Caramelized Onion
- \*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
- Alaskan Halibut | 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
- Shrikhand | Rhubarb, Pistachio and Sorrel
- Apricot | Roasted White Chocolate, Almond Milk Skin and Carrot Cake
- 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