



# RESTAURANT WEEKS 2026

## 3- COURSE DINNER

### APPETIZERS

*Choose any one*

#### **Garlic Butter Prawns**

Succulent prawns sautéed in rich garlic butter

#### **Arancini di Riso**

Crispy risotto balls filled with cheese and herbs

#### **Lasooni Chicken Tikka**

Juicy chicken marinated with garlic and Indian spices, grilled to perfection

### MAIN COURSE

*Choose any one*

#### **Grilled Chicken with Mustard & Thyme**

Tender chicken breast with a mustard-thyme glaze

#### **Herb-Crusted Fish with Lemon Butter Sauce**

Delicately baked fish with a fresh herb crust and citrusy sauce

#### **Butter Chicken with Basmati Rice**

Classic Indian favorite in a creamy tomato gravy, served with fragrant basmati rice

### DESSERT

*Choose any one*

#### **Mango Cheesecake**

Creamy cheesecake with a tropical mango twist

#### **Pumpkin Tart**

Buttery tart with a spiced pumpkin filling

#### **Gulab Jamun**

Traditional Indian milk dumplings soaked in rose-scented syrup

*\$59 per person plus gratuity*

*January 18 - February 16, 2026.*