



SEATTLE RESTAURANT WEEK

CHOOSE ONE FROM EACH COURSE

AMUSE

Trio of Dhokla, mint, tomato, togarashi

FIRST COURSE

Hass Avocado Chaat, tadka guacamole, beet gel,
pomegranate
Le Contesse Brute Rose

Egg², chicken scotch egg, saffron aioli, potato spaghetti
Ecco Domani Pinot Grigio

Amritsari Prawn, coleslaw, tartare sauce, lemon
King Estate Sauvignon Blanc

SECOND COURSE

COURSE INCLUDES CHOICE OF ONE SIDE: NAAN, GARLIC NAAN,
ROTI, ZAFFRANI RICE, OR WHITE RICE

Stuffed Malai Chicken, sweet malai, bell pepper sauce, cornish hen
Diatom Chardonnay

Mint Crusted Lamb Chop, smoked curd, gold leaf, semolina cake
Columbia Crest Merlot

Bharwan Aubergine, mixed vegetable, peanut gravy, sesame
Mullan Road Cabernet Sauvignon

THIRD COURSE

Ash n Kulfi, charcoal dust, candied nuts, thickened milk

Rabdi Ghewar, saffron syrup, ghee, silver leaf

A 20% service charge will be added to all checks