

Welcome to
RESTAURANT WEEK

JANUARY 15–20, 2012

— *Lunch* —

\$12/person

Course One

VEGETABLE SAMOSA

Crispy turnovers stuffed with green peas, potato, herbs and spices

— or —

DAAL SOUP

Homemade lentil soup

— or —

TOSSED SALAD

Course Two

SHALIMAR VEGETARIAN THALI

Choice of Saag Paneer or Karahi Paneer. Also includes Vegetable Korma, Chana Masala, rice, naan, cucumber raita, mango chutney and papad.

— or —

SHALIMAR NON-VEGETARIAN THALI

Choice of Chicken Tikka Masala or Lamb Masala. Also includes Tandoori Chicken, Vegetable Korma, Chana Masala, rice, naan, cucumber raita, mango chutney, papad.

Course Three

GULAB JAMAN

— or —

RICE PUDDING

Welcome to
RESTAURANT WEEK

JANUARY 15–20, 2012

— *Dinner* —

\$25/person

Course One

SESAME GOBHI (*Indo-Chinese*)

Cauliflower flowerets cooked with tomato, chili & soy sauce, topped with sesame seeds

— or —

PANEER KATHI ROLL

Prantha (Bread) stuffed with homemade cheese, potato, onions, herbs & spices

— or —

LAMB SEEKH KABAB

Minced Lamb mixed with chopped onions, bell peppers herbs & spices,
cooked on skewer in the Tandoor (clay oven)

— or —

FISH PAKORAS

Marinated Tilapia pieces dipped in our special batter then fried to golden brown

Course Two

Served with Rice, mixed Breads, & Raita

ASPARAGUS BHAJI

Asparagus, potato and soybeans cooked in coconut sauce with herbs and spices.

— or —

STUFFED DUMM ALOO

Potatoes stuffed with homemade cheese, nuts, herbs & spices.
Cooked in a yogurt & tomato sauce.

— or —

CHILI BAINGAN or CHILI CHICKEN (*Indo-Chinese*)

Baby Eggplant or Chicken cooked in our chili sauce with onion,
green pepper & red pepper.

— or —

FISH MOLEE

Tilapia cooked in a delicate coconut sauce with onion, ginger, garlic, green chili, herbs & spices.

— or —

TANDOORI MIXED GRILL

Includes shrimp tandoori, chicken malayee tikka, chicken tikka, tandoori chicken & lamb seekh kebab.

— or —

CHICKEN DHANIWALA

Chicken cooked with ginger, garlic, onions, fresh cilantros, spices & finished with yogurt.

Course Three

KULFI FALOODA

Traditional Indian ice cream with sweetened noodles.

— or —

MANGO CUSTARD

with fresh fruit