

**FAIRFIELD RESTAURANT WEEK (OCT 8<sup>th</sup> TO OCT 14<sup>th</sup>, 2018)**

**Special dinner price \$ 35.00 (does not include taxes and gratuity)**  
**CHOOSE ONE FROM EACH SECTION!**

**APPETIZERS**

**LASUNI GOBI-** Cauliflower florets tossed with garlic, tomato sauce and green herbs.

**CALAMARI COROMANDEL –** Calamari stir fried with onions, bell peppers, garlic & curry leaves

**CHILLI CHICKEN –** Batter fried chicken tenders with peppers, tomatoes, onions and spices

**SHOLA KEBAB –** Lamb gently cooked with cardamom & maze, skewered in tandoor

**ENTRÉE – all entrée will be served with basmati rice, choice of naan and tadka dal**

**CHICKEN TIKKA –** Chunks of chicken breast marinated with yogurt, herbs and spices

**GHUSTABA-** NZ lamb racks cooked in Tandoor with yogurt and scented with nutmeg & ajwain

**CHICKEN TIKKA MASALA-** Chicken breast broiled in Tandoori oven & cooked in a creamed tomato curry

**CHICKEN MADRAS-** Chicken stewed in a hot coconut curry, red chilies and mustard Seeds

**ROGANJOSH-** A traditional lamb curry with crushed tomatoes, herbs and spices

**LAMB VINDALOO-** A spicy and tangy lamb curry with potatoes

**MEEN TRAVANCORE-** Fish marinated with southern spices & herbs, stewed in a spicy curry sauce

**PRAWN BALCHAO-** Shrimps cooked fresh tomatoes & flavored with curry leaves & spices

**CHANA MASALA-** Chick peas cooked with freshly ground spices, garlic and ginger

**SAG PANIR-** An all time favorite Punjabi dish with spinach and homemade cheese

**GOOTHI VONKAYA KOORA-** Baby eggplant cooked with chef's choicest spices and nut sauce

**CHOOSE ANY DESSERT FROM OUR SELECTION OR CHOOSE ANY TEA/ COFFEE**