



Restaurant Week Menu *Tues, April 25, 2023 thru Sun, April 30, 2023*

Lunch

(Tues – Sun; Noon – 2:30 pm)

**All you can eat
Lunch Buffet**

\$15 per person

Includes your choice of a Soft Drink or Mango Lassi - No refills

Salads, Appetizers, Vegan & Vegetarian Favorites, Chicken & Lamb Specialties, Tandoori (Grilled) Preparations, Rice, Naan, Desserts, Fresh Fruits

Taxes & gratuity not included.
No changes/substitutions to menu. Menu valid for in-house dining only.

Reservations recommended.

Dinner

(Tues – Sun; 5pm – 9pm)

3-Course Prix Fixe Menu

First Course (Choice of One)

Malabar House Salad Vn-option
Mulligatawny Soup Vn – lentils & vegetables

Entrée Course (Choice of One)

All entrees include Saffron Rice (D),
Garlic Naan (G D) & Broccoli (D)

\$25 per person

Chicken Makhani D – onion, tomato cream sauce
Lamb Kadai – bell peppers, onion, ginger, tomato, spices
Malai Kofta D N – cheese-veg dumplings, almond-cashew sauce
Kundapur Vegetables Vn – coconut, potato, ginger, spices

\$35 per person

Chicken Malabar D N – green herbs, spices, nuts, coconut
Fish Molee – curry leaves, mustard, tomato, coconut, spices
Rack of Lamb D – marinated in herbs, spices, tandoor-made
Rack of Lamb Chettinadu – black peppercorn, coconut sauce

Dessert Course

Gulab Jamun G D – dry milk pastries in sweet syrup
Vegan dessert served with vegan entrée.

G – Contains Gluten | D – Contains Dairy
N – Contains Nuts | Vn – Vegan

