

*first course* (choose one)

**SPICY CORN SOUP (V, GF)**  
*Roasted Sweet Corn with Fresh Cilantro and Peppery Taste*

**CORIANDER N' LAMB SOUP (GF)**  
*A Hearty Lamb Soup with The Freshness of Lime & Green Coriander*

*second course* (choose one)

**CRISPY SPINACH CHAAT (GF)**  
*Crispy Baby Spinach, Shallots, Tomatoes, Spiced Yogurt served with Tamarind & Date Chutney*

**LASSONI GOBI (V, GF)**  
*Tangy Cauliflower, Garlic, Fresh Cilantro, Ginger prepared in Tomato Sauce - A Veda Special*

*third course* (choose one, served with Naan)

**EAST INDIA LAMB SHANK (GF)**  
*Slow Braised Lamb Shank, Caramelized Onions, Green Cardamom Mace & Saffron*

**GOAN SHRIMP CURRY (GF)**  
*Black Tiger Shrimp, Deghi Chilli Pepper, Peri-Peri Masala, Roasted Coriander, Black Cardamom and Coconut Milk*

**MALABAR FISH CURRY (GF)**  
*Branzino, Deghi Chilli Pepper, Roasted Coriander, Black Cardamom & Coconut Milk*

*fourth course* (choose one)

**MANGO GINGER TURMERIC ICECREAM**  
*Mango Icecream with Cardamom & Toasted Coconut*

**OKRA SALAD (V, GF)**  
*Warm & Crispy Okra Tossed with Red Onions, Tomatoes, & Tangy Spices*

**MIRCH MURG TIKKA (GF)**  
*Boneless Chicken Breast Marinated Overnight in Green Chili, Mint & Cilantro Marination, Grilled in Tandoori Oven*

**CALCUTTA PORK RIBS (GF)**  
*Baby-back Ribs, Mango Chutney Glaze with Lime & Fresh Coriander*

**CHICKEN LABABDAR (GF)**  
*Boneless Chicken with Caramelized Onions, Tomato, Ginger & Fresh Coriander Greens*

**TOFU GREEN PEAS CURRY (V, GF)**  
*Tofu Green Peas prepared in Onion Tomato Sauce, Toasted Cashew and Fenugreek Greens*

**VEGETABLE BIRYANI (GF, V without Raita)**  
*A Vegetarian Delight - Vegetables & Basmati Riced cooked in Fragrant Spices, Layer upon Layer make for a Royal Treat - Served with Raita*

**COCONUT PANNA COTTA**