

INDIAN NIGHT



Starters

GARAM MASALA CARROT SOUP Coconut Milk, Mixed Spices, Micro Greens	US\$9/EC\$24
SPICY CUCUMBER, KACHUMBER SALAD served with Pappadoms	US\$14/EC\$38
LENTIL FRITTERS(MASALA VASALA) Masala Vada with a St. Lucian Twist	US\$13/EC\$35
BOMBAY CHICKEN WINGS Crusted Wings, Curry Sauce, Kachumber	US\$16/EC\$42

Mains

LUCIAN CHICKEN TIKKA* Not so traditional Tikka Masala, Boneless Chicken Thigh Grilled and Simmered in Tomato Cream, Basmati	US\$32/EC\$85
MAACHER JHOL* Bengali Fish Curry with a Caribbean Twist	US\$32/EC\$85
LAMB ROGAN* Dasheen Mash, Garam Masala Local Chutney	US\$34/EC\$92
MALAGASY LAOKA* Madagascan Prawn Curry, with Vanilla Rice	US\$34/EC\$92
MUSHROOM & VEGETABLE BIRYANI Anise Flavoured Vegetable Basmati topped with Roasted Mushrooms	US\$23/EC\$62

Sides

NAAN BREAD	US\$7/EC\$18
CHOLE (CHICKPEA CURRY)	US\$7/EC\$18
SAMOSA (SWEET POTATO, BEEF, SPINACH)	US\$10/EC\$27
BOMBAY POTATOES	US\$10/EC\$27

Desserts

INDIAN CORNMEAL PUDDING	US\$8/EC\$22
GULAB JAMUN Milk Solids, Chardonnay Water, Cardamon	US\$9/EC\$23
SWEET RICE PUDDING PIE (KHEER) Raisins, Nuts, Rice, Half and Half, Essence	US\$9/EC\$23

Pizzas

VEG TAVA PIZZA Indian Spices, Island Vegetables	US\$12/EC\$32
CHICKEN CURRY PIZZA Spinach Chicken Onions	US\$13/EC\$35
BEEF & CORN ROAST PIZZA	US\$13/EC\$35

Kids Menu

CHICKEN ALFREDO	US\$8.50/EC\$23
FISH FINGERS	US\$8/EC\$22
HOT DOGS	US\$6.50/EC\$18
SPAGHETTI BOLOGNESE	US\$9/EC\$25

MENU PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 10% VAT
***MAP AI SUPPLEMENT EC\$20.00/US\$7.50**