

THE BEST INDIAN SET LUNCH OF HONG KONG

North meets South For a flavourful journey like no other

CHOOSE A STARTER

SAMOSA CHAAT

Crispy aloo samosa topped with tamarind, yoghurt chutney, and pomegranate

OR

SILK ROUTE MOMOS

Dumplings stuffed with a homemade spinach and ricotta filling, paired with a tangy tomato chutney

CHOOSE YOUR DOSA

Southern delight with a naughty legend behind it.

One day, a rebellious Brahmin cook failed to make alcohol using fermented rice, but accidentally created a masterpiece when he poured a mixture on a hot pan. People loved the delicious result, yet called it "dosha" - evil, as the recipe came from sin.

In modern days, the only sin is to not try our dosas - the best in town.

TRADITIONAL ALOO MASALA

AVOCADO, FETA & ROCKET SALAD

GRILLED MUSHROOMS WITH SPINACH AND RICOTTA (V)

EGGPLANT MASALA WITH SCRAMBLED TOFU (V)

CHOOSE 2 ACCOMPANIMENTS

ALOO GOBI

Roasted cauliflower and potatoes with curry leaf pesto, coconut and lentil sauce garnished with cashew nuts

IDLI

Accompanied by coconut chutney and sambhar

SAUTEED BROCCOLINI

Spicy tomato chutney and sea salt

DHAL MURADABADI

Paired with pico de gallo, namkeen, and mint chutney

DESSERT OF THE DAY +\$20 GLASS OF RED/ WHITE WINE +\$35

Coffees / Teas / Masala Chai included

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