

SRW MENU 3 COURSE FOR \$35

Appetizer

Dal moradabadi crispy lentils, buknu masala, lime (v, gf)

Rarah keema pao spiced ground lamb, garam masala, pickled veggies, brioche sliders

> **Prawn koliwada** fritters, curry leaves , cilantro crema

Entrée (served with rice)

Vegan spring stew braised veggies, tamarind, curry leaves (v, gf)

Alleppey meen

pan fried snapper, coconut, green mango, radish (gf)

Connaught butter chicken charcoal smoked chicken, fenugreek, spiced tomato cashew sauce (gf)

Dessert

Rose coconut kheer rice pudding, honey, cardamom, fresh fruit (v, gf)

> Apple brioche bread pudding mulled wine sauce, garam masala (v)