



Lunch Prix Fixe



Please Choose One Item from Each Category

Two Courses – \$24 Per Person | Three Courses – \$29 Per Person

First

BURRATA

Pomegranate, Pear, Spring Mix, Pickled Jardinière Vegetables, Glazed Walnuts, Balsamic Vinaigrette

FRENCH ONION SOUP

Gratinated Provolone Toast

KUNG PAO CHICKEN MEATBALL

Chicken Dumplings, Hot & Sweet Sauce, Toasted Sesame, Crushed Peanuts

CRISPY SPINACH

Tamarind and Mint Chutney

DESI SAMOSA CHAAT

Crispy Potato and Peas Fritted Topped with Assorted Chutneys and Garbanzo

Second

KADAI CHICKEN

Quick Tossed Chicken Tikka, Signature Caramelized Onion Sauce, Peppers, Onions, Served with Butter Naan

RISOTTO A LA SCAMPI

House Marinated Grilled Shrimp, White Wine, Garlic

CHICKEN MARSALA "EN COCOTTE"

Chicken Breast, Marsala Wine, Pearl Onions, Mushrooms

GRILLED SALMON AND SUCCOTASH

Classic Roast Corn and Bean Salad, Lemon Butter Sauce

MARINATED SKIRT STEAK +\$7

Italian Marinade, Herb Aioli, Rosemary Potatoes, Charred Broccolini

Third

TRES LECHES CAKE

Malted Milk Chocolate Crumble

KULFI POPS

Rose Syrup, Cardamom

SICILIAN STYLE CANNOLIS

Crispy Deep-Fried Shell with Sweet & Creamy Ricotta Filling



Dinner Prix Fixe



Please Choose One Item from Each Category

Three Courses – \$46 Per Person

First

BURRATA

Pomegranate, Pear, Spring Mix, Pickled Jardinière Vegetables, Glazed Walnuts, Balsamic Vinaigrette

KUNG PAO CHICKEN MEATBALL

Chicken Dumplings, Hot & Sweet Sauce, Toasted Sesame, Crushed Peanuts

ASIAN STYLE CRISPY BEEF BAO

Teriyaki Glazed Beef, Steamed Rice Bun

FRENCH ONION SOUP

Gratinated Provolone Toast

CRISPY SPINACH

Tamarind and Mint Chutney

MINI MUSHROOM DOSAS

Rice Crepes Stuffed with Spiced Mushrooms and Shaved Parmesan

DESI SAMOSA CHAAT

Crispy Potato and Peas Fritted Topped with Assorted Chutneys and Garbanzo

Second

KADAI CHICKEN

Quick Tossed Chicken Tikka, Signature Caramelized Onion Sauce, Peppers, Onions, Served with Butter Naan

CHICKEN MARSALA "EN COCOTTE"

Chicken Breast, Marsala Wine, Pearl Onions, Mushrooms

TAGLIATELLE A LA RAGU

Bologna Style Meat Sauce, Aromatics, Red Wine

THAI STYLE CRISPY FISH FILLET

Catch of the Day, Semolina Crust, House Made XO Sauce, Bok Choy

CRISPY SOFT-SHELL CRAB

Fried Whole Crab, Micro Herbs, Signature Pickled Chili Aioli

MARINATED SKIRT STEAK

Italian Marinade, Herb Aioli, Rosemary Potatoes, Charred Broccolini

RISOTTO A LA SCAMPI

House Marinated Grilled Shrimp, White Wine, Garlic

Third

TRES LECHES CAKE

Malted Milk Chocolate Crumble

KULFI POPS

Rose Syrup, Cardamom

SICILIAN STYLE CANNOLIS

Crispy Deep-Fried Shell with Sweet & Creamy Ricotta Filling

Red

		GLASS	BOTTLE
101	Tribute, Cabernet Sauvignon, <i>California</i> 2021	\$12	\$36
102	Imagery, Pinot Noir, <i>California</i> 2021	\$12	\$44
103	J.Lohr, Merlot, <i>California</i>	\$13	\$45
104	Ferrari Carano, Cabernet Sauvignon, Dry Greek Valleys, <i>California</i> 2018	\$19	\$72
105	Clarendelle, Bordeaux, <i>France</i> 2016	\$20	\$90
			BOTTLE
107	Domaine Faiveley, 1er Cru Les Champs Fulliots, <i>France</i> 2013		\$275
108	Iron & Sand, Paso Robles, Cabernet Sauvignon, <i>California</i> 2021		\$68
109	Domaine Labruyere Coeur de Terroirs Moulin-a-Vent, Burgundy Red, <i>France</i> 2018		\$62
110	Chateau Mont-Redon, cotes-du-Rhone, <i>France</i> 2020		\$68
111	Nino Negri, Quadrio Valtellina Superiore, <i>Italy</i> 2018		\$80
112	Sangiovese, La Salvanella Chianti Classico DOCG		\$120
113	Domaine, du Vieux Telegraphe, Chateauneuf-du-Pape, <i>France</i> 2015		\$200
114	Lindes, du Remelluri, Vinedos de San Vicente, <i>Spain</i> 2011		\$150
115	Clos Marsalette, Pessac-Leognan, <i>France</i> 2015		\$180

White

		GLASS	BOTTLE
116	Mazzacorona, Pinot Grigio, <i>Italy</i> 2022	\$12	\$40
117	Frisk, Riesling, <i>Australia</i> 2022	\$12	\$44
118	Blue Quail, Sauvignon Blanc, <i>California</i> 2021	\$14	\$44
119	J. Lohr. Chardonnay Rivershore, <i>California</i> 2021	\$14	\$50
120	Dashwood, Sauvignon Blanc, <i>New Zealand</i>	\$15	\$45
121	Tenuta Rapitala, Viviri Grillo, <i>Italy</i> 2020	\$16	\$50
124	Grenache, Rose All Day IGP, Pays D'oc, <i>France</i>	\$13	\$45
125	Ferrari Carano, Pinot Grigio, Dry Greek Valleys, <i>California</i> 2018	\$14	\$54
			BOTTLE
122	Chateau St Jean, Chardonnay, Carneros California 2021		\$120
123	Suavia, Monte Carbonare, <i>Italy</i> 2016		\$150

Champagne

		BOTTLE
Collet, Brut Art Deco, Permier Cru		\$150
Veuve, Clicquot Brut		\$150
Bertrand Senecourt Beau Joie, Special Cuvee, Brut		\$350

Martinis

ESPRESSO MARTINI Tito's Vodka, Crème de Cacao, Espresso	\$20	DIRTY MARTINI Vodka, Dry Vermouth, Olive Juice	\$19
LEMON DROP Vodka, Triple Sec, Lemon Juice, Simple Syrup	\$18	FRENCH MARTINI Vodka, Raspberry Liqueur, Pineapple Juice	\$20
CLASSIC MARTINI Gin, Vermouth, Lemon Twist	\$18	APPLETINI Vodka, Apple Schnapps, Cointreau	\$20

Cocktails

SICILIAN SPRITZ Amaro Sfumato, sparkling wine, club soda	\$18	THE ROSLYN MOJITO Don Q Rum, Chinola, Mint, Lime, Soda	\$17
EAST INDIA TRADING Hendrick's, Cucumber Ginger Syrup, Lime Juice	\$18	HOLLY GO LIGHTLY Tito's Vodka, Aperol, Triple Sec, Lime Juice	\$17
THE BROOKLYN Knob Creek Rye, Luxardo, Dry Vermouth	\$20	THE ATLAS MARGARITA Casamigos Blanco, Cointreau, Blood Orange Puree, Lime	\$20
MEZCAL DAMA Mezcal, Aged sherry, Grand Marnier, Lime	\$20	GARDEN GREYHOUND Ketel one, St Germain, grapefruit, Lemon, Acai Liqueur	\$20

Beer (Bottled / Draft) & Spirits

CHECK WITH YOUR SERVER FOR OUR SELECTION