

Lunch Menu

CCD RESTAURANT WEEK

— Sep. 08—Sep. 21, 2024 —

2-Course Prix-Fixe Meal: **\$20 per person**

Specialty Cocktails

Rye Blinker \$15

A. Overholt Rye Whiskey | Grapefruit Juice | Grenadine

Mint Lime Spritz \$15

Tres Generaciones Plata Tequila | Lime Juice | Mint | Prosecco

Course One

Onion Pakoda (V, GF)

Onion, Rice Flour, Chickpea Flour, Carom Seeds, Seasoning

Paneer Tikka

Grilled Paneer Cubes Marinated In Yogurt And Spices, Served With Mint Chutney

Chicken 65

Crispy Fried Chicken Tossed In Spicy South Indian Seasoning

Chili Chicken

Boneless Chicken, Ginger Garlic, Soy Sauce, Onion, Bell Pepper and Seasoning

Course Two

All entrées are served with Basmati Rice.

Kadai Paneer

Paneer, Onions, Ginger, Garlic, Tomato, Bell Pepper and Spices

*Malai Kofta (GF)

Paneer, Potato, Cashew Nuts, Almonds, Raisins, Onion, Ginger, Garlic, Tomato and Spices

Butter Chicken (GF)

Tender Chicken Simmered in A Creamy Tomato Sauce, Mildly Spiced

Lamb Vindaloo (GF)

Boneless Lamb, Onions, Tomatoes, Ginger, Garlic, Vindaloo Sauce

*This dish contains Nuts / Cashew Nuts / Sesame. Our kitchen prepares menu items that include Dairy, Gluten, Nuts, Shellfish and Soy. Please consider this when ordering from our menu. Please advise us of your food allergies (V: Vegan & GF: Gluten Free). Kindly advise the restaurant of your spice level based on your preferences when you order food. 21% gratuity will be added to parties of 5 guests or more.