



Indian Cuisine! True To It's Roots

SUFFERN RESTAURANT WEEK 2020

HOSTED BY SUFFERN CHAMBER

COURSE 1 (CHOOSE ONE)

MULLIGATAWANY SOUP - LENTILS AND VEGETABLE

LEMON GRASS RASAM - HOT AND SOUR SOUP

COURSE 2 (CHOOSE ONE)

KACHUMBER SALAD

LASUNI GOBI (CAULIFLOWER)

KERALA BEEF CUTLETS - (CROQUETTES)

PALAK CHAAT - CRISPY SPINACH

CHICKEN MALAI KEBAB - MILD

COURSE 3 (CHOOSE ONE)

ORGANIC CHICKEN TIKKA MASALA

DAHI DHANI JHINGA - SHRIMP YOGURT CURRY SAUCE

KAKKORI KEBAB - GRILLED GROUND LAMB KEBAB

TANDOORI CHICKEN - GRILLED CHICKEN

LAMB CHETTINAD - ROASTED SPICY BLACK PEPPERCORN SAUCE

BEEF LAAL MAAS - AROMATIC TOMATO SAUCE

SHAHI METHI MATTER PANEER - COTTAGE CHEESE, MILD CASHEW SAUCE

COURSE 4 - (CHOOSE 1)

RICE KHEER

GULAB JAMUN

PISTACHIO KULFI

\$28 + TAX & TIP NOT INCLUDED

ALL ENTREES SERVED WITH GREEN PEAS PULAO , NAAN & ORGANIC SALAD