

MONDAY'S INDIAN NIGHT



Discover the most famous traditional Indian specialties of our Chef Sanjay.

Découvrez les spécialités indiennes les plus authentiques de notre Chef Sanjay.

Set menu including half bottle of wine
per person
12'000 (\$ 120) per person

Set menu excluding beverage
8'500 (\$ 85) per person

MENU

Seekh Kabab

Minced lamb skewer charred in Tandoor oven
Agneau mariné aux épices indiennes
Cuit au four tandoori

Achari Tandoori Chicken

Marinated chicken with yogurt & Indian
spices cooked in Tandoor oven
Poulet Tandoori
mariné au yaourt et épices indiennes
cuit au four tandoori

Tandoori Mahi Mahi

Marinated Fish with Indian spices cooked in
Tandoor oven
Poisson Tandoori
Mariné aux épices indiennes cuit au four tandoori

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### **Shrimp Curry**

Shrimps cooked with coconut milk based  
sauce  
*Crevettes Curry*  
*Crevettes marinées au lait de coco*

### **Chicken Tikka Masala**

Chicken Tikka cooked with onions and  
tomato gravy  
*Poulet Tikka*  
*Poulet Tikka cuit aux oignons et sauce tomate*

### **Jeera Rice**

Jeera rice cooked with cumin & Indian whole  
spices  
*Riz Jeera*  
*Cuisiné au cumin et épices indiennes*

### **Tandoori Bread**

Naan bread plain or garlic  
*Pain Tandoori*  
*Naan nature ou à l'ail*

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Homemade “Snickers”, vanilla whipped cream

Snickers maison, chantilly à la vanille

Fruit salad

Salade de fruits