

Ramadan Special Menu

Includes Complimentary Dates and Sip of Rooh Afza

\$45 PER PERSON | FOUR COURSE MEAL

EXCLUDES GRATUITY AND TAX | SELECT ONE FROM EACH COURSE | AVAILABLE UNTIL MARCH 19TH 2026

Beverage

Choice of One Non-Alcoholic Beverage



Mango Lassi
Mango, Milk, Yogurt



Virgin Mojito
Mint, Lime | Choice of Mango, Berry or Lychee



Passionberry Mocktail
Strawberry Puree, Passionfruit, Lime Juice

Appetizers

Choose One

CHICKEN TIKKA

Boneless chicken marinated in yogurt, ginger, garlic and spices

ROCK SHRIMP TEMPURA 🍤

Tossed in toban djan Japanese mayo, and topped with cilantro

TURKISH KEBAB

Ground seasoned lamb, garlic, ginger paste, cilantro roasted in our tandoor oven

JADE WINGS

Pick your glaze: bourbon, sriracha or teriyaki

KAI CHI 🌶️

Spicy lollipop chicken tossed in scallions, onions, cilantro, ginger, and garlic

JADE ROLL 🌶️

Spicy salmon, cucumber, topped with eel, smoked salmon, scallion, and eel sauce

Entrees

Choice of One Entree

🍚 Includes Choice of Brown, White or Basmati Rice

BHUNA GOAT 🍚

Slow-cooked goat meat in a mixture of onions, tomatoes and aromatic spices

CHICKEN TIKKA MASALA 🍚

Marinated cubes of grilled chicken in a creamy tomato sauce

THAI GINGER CHICKEN 🍚

Cooked with onions, scallions, and long beans

🌶️ CALCUTTA CHICKEN 🍚

Cubed chicken, green chilies, onions, and cilantro in curry sauce

🌿 YELLOW TADKA DAL 🍚

Yellow lentils tempered with cumin seeds and chilies

🌿 DAL MAKHANI 🍚

Black lentils, fresh tomatoes, garlic, tempered with cream and butter

🌿 BHINDI MASALA 🍚

Okra with a mélange of spices, tossed with tomatoes & onions

CRISPY THAI STEAK 🍚

Served with bell peppers and a citrus sesame sauce

🌶️ GOAT BIRYANI

Long grain basmati rice, slow-cooked with fresh herbs, goat and spices, served with a mint yogurt raita

PANANG THAI SALMON 🍚

Choose: red (spiciest), green (spicy) or yellow (mild) curry with bell pepper, peanut butter, cherry tomato, coconut cream

🌶️ CHILI LAMB 🍚

(Dry) onion, green & red pepper, and scallion

WHOLE RED SNAPPER +\$10 🍚

Fried | Choice of: Black bean sauce, oyster sauce, basil ginger sauce, or szechwan sauce

TANDOORI OR GRILLED LAMB CHOPS +\$15 🍚

Lamb chops cooked in a garlic marinade or cooked in our tandoor oven

Dessert

Choice of One Dessert



GULAB JAMUN

Deep-fried dough made with creamy milk and soaked in a fragrant rose-infused syrup



ICE CREAM

Choice of:
Rose Petal, Green tea or Vanilla



RASMALAI

Flattened balls of paneer (also known as chenna) soaked in malai (a rich, sweetened milk) topped with almonds



BENGALI RASGULLA

Ball-shaped dumplings of chenna dough cooked in light sugar syrup