

# Good Evening



## STARTERS/SALADS

<b>Ahi Tartare*</b> <i>Pickled Lemon Aioli, Tobiko, Shrimp Chips</i>	22	<b>Beef Tartare*</b> <i>Cornichon, Crispy Baguette</i>	19
<b>Baked Shrimp</b> <i>Mushroom-Pepper Crust, Potato Mousseline</i>	14	<b>Tomato Salad</b> <i>Sumida Farm Watercress, Maui Onion Vinaigrette</i>	11
<b>"TFC" Tandoori Fried Chicken</b> <i>House-Made Crème Fraiche, Mango-Mint Chutney</i>	14	<b>Caesar Salad</b> <i>Hirabara Farm Baby Romaine, Bacon, Parmesan</i>	12

## ENTRÉES

<b>Organic Chicken Breast</b> <i>Roasted Vegetable, Potato Purée, Sauce Albufera</i>	29	<b>TBD... Bento</b> <i>Falafel, Hummus, Smoked Eggplant, Flat Bread</i>	20
<b>Lamb Shank</b> <i>Braised in Tomato Herb Sauce, Olives-Parsley Salad, Cheese Polenta</i>	39	<b>Scallops Risotto</b> <i>Hamakua Mushroom Risotto "Vialone Nano Rice", Parmesan Cream</i>	32
<b>"Steak Frites"*</b> <i>Aged Prime Ribeye Steak, French Fries, Soy-Black Pepper Sauce</i>	69	<b>Lobster "Hotpot"</b> <i>Lobster, Shrimp &amp; Fish, Makrut Lime Scented Bisque, Koshihikari Rice</i>	49

## ADD-ONS

<b>Mac &amp; Cheese</b>	12	<b>Rice "Koshihikari" - Niigata Prefecture</b>	7
<b>Yukon Gold Potato Purée</b> <i>Brown Butter</i>	7	<b>House-Made Flat Bread</b> <i>Rosemary Salt, Cultured Butter</i>	6

## NOD TO MY TRADITION

"Curry Dinner" Prepared with Immunity Boosting Spices, Served with Rice & Poppadum

<b>Chicken Curry</b> <i>Traditional Indian Curry</i>	22	<b>Spinach &amp; Chick Peas Curry</b> <i>"A Vegan Must" Fenugreek Scented</i>	22
<b>Pork Curry "Vindaloo"</b> <i>Mildly Spiced Curry From Goa, Strong Portuguese Influence</i>	22	<b>48 Hour Black Lentils</b> <i>Braised for Two Days with Spices &amp; Ghee</i>	19
<b>Seafood Curry</b> <i>Kerala Style with Coconut Milk &amp; Kokum</i>	24	<b>Curry Bento</b> <i>Choose Any Three Curries</i>	36

**Curry Dinner 42**  
*Tomato Salad / Choice of Curry / Mango Kulfi*



Vikram Garg

\*Consuming raw or undercooked food may increase your risk of foodborne illness.