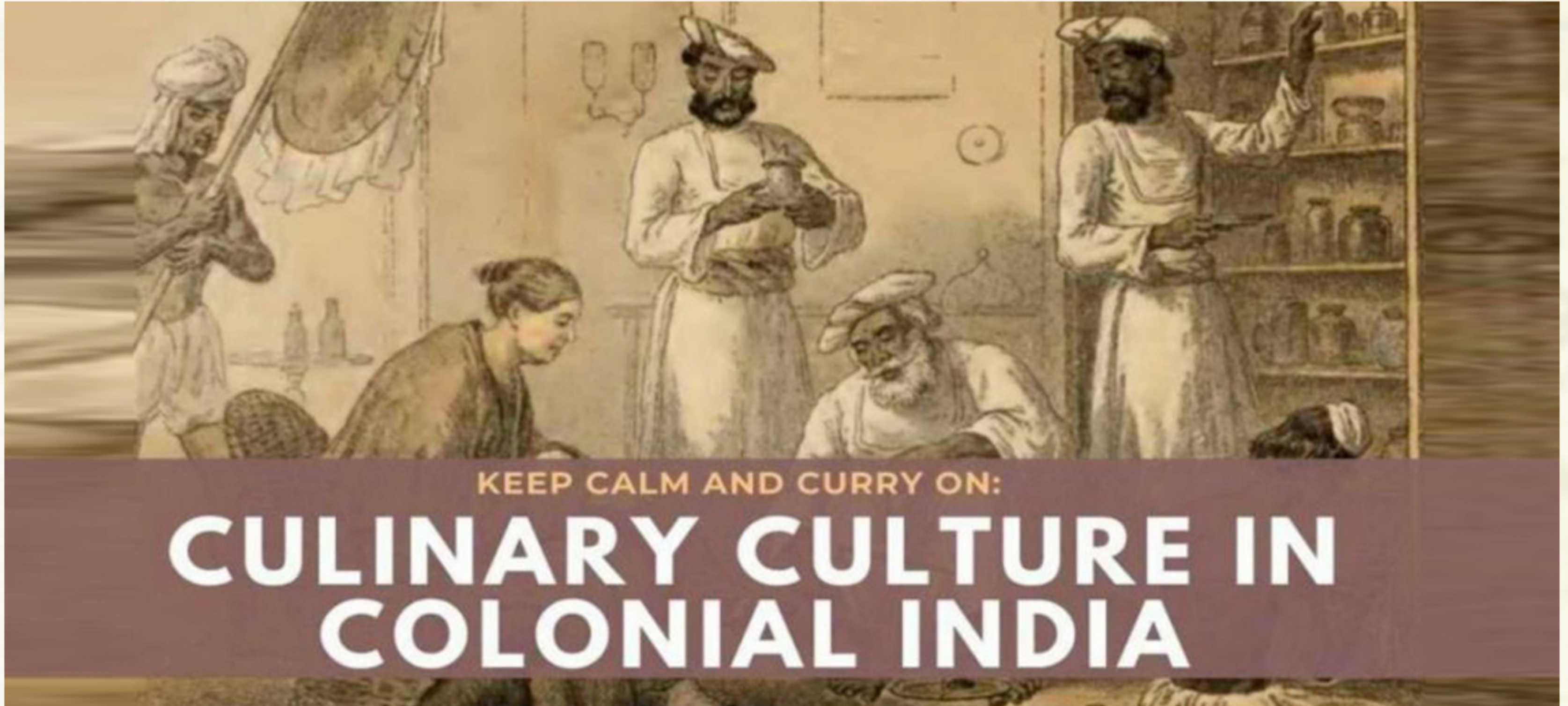


RESTAURANT WEEK JAN 21ST-FEB 8TH 2025 DINNER ONLY MON-SAT



The concept of Anglo-Indians dates back to the early 16th century with the arrival of European trading firms from Portugal, France, Netherlands, and finally, the British often referred to Companies, with the culmination of India being transferred under the British East India "Company Raj" to the Crown in 1857. Children of mixed races called Eurasians were now termed Anglo Indians under the new 'British Raj'

The new Anglo Indians were instrumental in building a new India under the British with the Railways, the Press, the Civil Services, Posts, and Telegrams, education institutions based on Eton and Oxford and laying the foundation of the Modern Indian Armed Forces and creating a "fusion" of food: English in name and technique but seasoned with Indian Spices. The word CURRY was invented from the Tamil Kari, Kedgerree from the rice and lentil Khichdi, and Indian words were loaned into the English Language such as Jungle, Loot, Thug, Cumberbund, Cashmere, Shampoo, Avatar, Pundit, Juggernaut, Khaki and many more.

For Winter Restaurant Week 2025, Chef Eric presents Anglo-Indian cuisine in a three-course dining spread that includes an appetizer, an entree, and a dessert course. Also available is a special cocktail and a mocktail menu for your pairing.

A TASTE OF THE ANGLO INDIAN CUISINE

Choice of One

Mulligatawny

An Anglicized version of "Melligu-Thani" (pepper water) from Tamil. Lentil and veg stock soup, turmeric, mild spices

Madras Trotters

slow-cooked hearty Goat feet soup w/ ginger, black pepper, and cilantro rootstock

Junglee Duck

Grilled breast, wilted onions, madras curry powder crushed peppercorn crepe roll. Anglo-style Apple Chutney

Tuck Shop Potato Chops

A classic in Anglo Indian School snack shops. Seasoned beef-filled potato cakes. Major Grey's mango chutney

Gymkhana Fish Fingers

A trendy starter at Indian cocktail events. Served w/ Mint Aioli

Turf Club Prawn Cutlets

Served in Bars at India's horse racing clubs called Turf Clubs

Circuit House Rissole

minced chicken croquettes seasoned w/ special spices

Tea Time Curry Puffs

Traditional curry spice seasoned vegetable puffs

Fata Fatt Cauliflower

Wok tossed cauliflower florets tempered with onion, curry leaves, and ground pepper

Choice of One

Mrs. White's Ball Curry

Traditional Anglo Indian Beef meatball curry

Garrison Pepper Fry

Beef strips, Tellicherr black peppercorn, wilted onions, potato wedges

Dak Bungalow Chicken Curry

Home-style chicken curry w/ origins in government houses set up for the visiting Collector during the Raj

Easter Pot Roast Chicken

Whiskey-infused, Turnips, potatoes, carrots, beans, herbs, and spices

Col. Skinners Lamb

Tandoor grilled marinated Osso Bucco style cut shank.

Shimla Oxtail Stew

Beef oxtail, carrot, French beans peppercorn, coconut milk

Ruskin's Shepherd's Pie

Mildly seasoned ground goat meat, topped with mashed potato, baked.

Molly's Fish

Pan-seared Sea bream fillet simmered in mild coconut milk, turmeric, curry leaves, lemon juice

Memsahib's Ladyfingers

Whole okra, toasted cumin, garlic clove, turmeric, tomatoes, and caramelized onions.

Box Walla's Egg Currey

w/ Moringa drumsticks, cumin coriander sauce

Served with Yellow Coconut rice, Homemade rolled Paratha bread, and Doll Curry (Lentils)

Choice of One

Eggy Bread

Popularly known as Bombay toast topped with Condensed milk, cinnamon, and a dollop of chocolate ice cream.

Steamed Ginger Pudding

A British Raj Finale of a delicious Dinner, with kisan fruit jam, infused with tea, brandy custard sauce flambe

\$45 Beverage, Tax, and Gratuity is additional

Cocktails

Narangji Mosambi

Mandarin-infused Feni with the zesty blood orange, Italicus liqueur, orange blossom water sweetened with honey ginger and enhanced with absinthe rinse.

Staff Quarters

Malfy Pink Grapefruit Gin, Herb Rosemary, Cinnamon, Fresh Basil leaves and Juniper Berries, topped with Elderflower tonic

Food Allergies and Intolerances, before ordering please speak to our staff about your requirements

Executive Chef -Eric McCarthy