



HAMPTON RESTAURANT WEEK MENU  
PRIE FIX \$20 PER PERSON

FIRST COURSE: <Choice Of>

*VEGETABLE PAKORA: Traditional South Asian Fritters/ Lentil Flour/ Spice*

*CHICKEN SOUP: Chicken Soup/ Herbs/ Spices*

*CUCUMBER SALAD: Cucumber/ Tomatoes/ Onions/ Tangy Spices*

SECOND COURSE <Choice Of>

*Entrée Will Be Served With Steamed Aged Basmati Rice & a Naan.*

*CHICKEN TIKKA MASALA: Chunks of Chicken Tikka/ Onions/ Tomatoes/ Cream/ Fenugreek*

*CHICKEN CURRY: Dhaba Style Curry/ Boneless Chicken/ Onions/ Tomatoes/ Spices*

*DAL MAKHANI: Black Lentils/ Onions/ Tomatoes/ Cream/ Ginger/ Garlic*

THIRD COURSE <Choice Of>

*KHEER: Traditional Indian Rice Pudding/ Cardamom/ Nuts*

*GAJAR HALWA: Shredded Carrots/ Milk/ Nuts/ Raisins/ Served Hot*



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PRIE FIX \$30 PER PERSON

FIRST COURSE: <Choice Of>

*ALOO TIKKI: Spiced/ Potato Patty/ Special Dipping Sauce*

*TANDOORI WINGS: Tandoor Fired Chicken Wings/ Freshly Ground Spices*

*LASOONI GOBI: Crispy Cauliflower Florets/ Chili Flakes/ Garlic Tomato Chutney*

SECOND COURSE <Choice Of>

*Entrée Will Be Served With Steamed Aged Basmati Rice & a Naan.*

*BUTTER CHICKEN: Boneless Chicken/ Butter/ Onions/ Tomatoes/ Cream*

*DHABA STYLE LAMB CURRY: Old Delhi Style Curry/ Onions/ Tomatoes/ Spices*

*PATIALA SHAHI GOAT: Slow Cooked Goat/ Onions/ Tomatoes/ Special Blend of Spices*

*NAVRATTAN KORMA: Organic Mixed Vegetables/ Cashew Nuts/ Raisins/ Cream*

THIRD COURSE <Choice Of>

*GULAB JAMUN: Fried Milk Pastry Balls/ Honey/ Saffron/ Served Hot*

*RASMALAI: Flattened Balls of Cheese/ Cream/ Cardamom*