



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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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 Garlic 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