



# RESTAURANT WEEK MENU

**\$ 35.08**

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## **VEG**

### **FIRST COURSE**

(Select one)

#### **CHAT PAPRI**

Flour crisps, potatoes, chic peas mixed with yogurt, cilantro and tamarind chutney

#### **BHEL PURI**

Rice puffs & crisp gram flour noodles tossed with cilantro spices and chutneys.

#### **MINI DOSA**

Savory pancake with a stuffing of potatoes

#### **ALOO TIKKI**

Potato patties stuffed with spiced peas with sweet & sour chutneys

#### **VEGETABLE SAMOSA CHAAT**

The good old samosa served in our chef's version

### **SECOND COURSE**

(Select two)

#### **KADAI PANEER**

Cubes of homemade cheese with onions, green peppers, tomatoes & spices

Suggested wine: Lawson's Dry Ill Pinot Noir, New Zealand 2004

#### **BEANS CHOLE CURRY**

Chick peas & beans cooked with spices  
Suggested wine: Altos Malbec, Argentina 2006

#### **SAAG MAKAI**

Cheese cooked with spinach & mildly spiced  
Suggested wine: Huber "Hugo" Gruner Veltliner, Austria 2006

#### **PANEER DO PYAZA**

Homemade cheese cooked with shallots, tomatoes and dry mango powder

Suggested cocktail: LLYchee Bubbles

#### **HYDERBADI BAIGAN**

Baby eggplant cooked with sesame, cashew-nut, peanuts, spices & tamarind  
Suggested wine: Falling Star Chardonnay, Argentina 2005

#### **SHALLOT POTATO**

Potatoes cooked with shallots, chili flakes, curry leaves & mustard  
Suggested wine: Glazebrook Sauvignon Blanc, New Zealand 2005

Served with cucumber raita, basmati pilaf, dal & Naan bread

## ***NON VEG***

### ***FIRST COURSE***

(Select one)

#### **TANDOORI KING SHRIMP**

Marinated with lemon juice, garlic, 'ajwain' (carom seeds) & charcoal grilled

#### **MUSSELS À LA INDIQUE**

PEI Mussels stewed in its own juices with garlic, shallots, tomato, coconut milk & curry leaves.

#### **TANDOORI CAESAR SALAD**

Our very own version with chicken

#### **MASALA FISH FRY**

Tilapia fillet, ginger, garlic paste, cayenne pepper

#### **SYRIAN LAMB FRY**

Lamb cooked with cinnamon, cloves, cardamom, peppercorns & fennel seeds

### ***SECOND COURSE***

(Select one)

#### **TAMILNAD FISH CURRY**

Tilapia fillet cooked with fenugreek, onion, tomatoes and tamarind

Suggested cocktail: Tamarind Margarita

#### **LAMB CHOP MASALA**

Lamb chops cooked with onion, tomatoes and spices  
Suggested wine: Foppiano Petit Sirah, California 2004

#### **CHICKEN TIKKA MAKHANI**

Marinated boneless pieces of chicken cooked in tandoor and finished with a flavorful tomato based gravy.

Suggested wine: 14 hands Merlot, U.S.A. 2002

#### **MALABAR SHRIMP CURRY**

Traditional shrimp curry made with ginger, red chilies, coconut & curry leaves

Suggested wine: Sula chenin Blanc,  
Nasik Valley India 2005

#### **CHICKEN SEEKH KEBAB**

Ground chicken mixed with spices & cooked on a skewer in the clay oven

Suggested wine: Falling Star Chardonnay, Argentina 2005

#### **CHICKEN VELLA KORMA**

Chicken cooked with cashew, coconut, fennel seeds & star anise

Suggested wine: Glazebrook Sauvignon Blanc,  
New Zealand 2005

Served with cucumber raita, basmati pilaf, dal & Naan bread

### ***THIRD COURSE***

### ***DESSERTS***

(Select one)

#### **MANGO CHEESE FLAN**

With raspberry and Mango coulis.

#### **GULAB JAMUN À LA INDIQUE**

Speciality prepared from milk solids & honey served with vanilla ice cream

#### **CHOICE OF ICE CREAM**