



*Utsav* IS AN ANCIENT SANSKRIT WORD MEANING FESTIVAL. AN INTEGRAL PART OF INDIAN CULTURE, INDIAN FESTIVALS ARE INNUMERABLE AND EQUALLY VARIED IN ORIGIN FROM THE HIMALAYAN FOOTHILLS TO THE PENINSULA'S TIP AND FOOD PLAYS A VERY PROMINENT PART OF THE FESTIVE EVENTS.

EACH DISH HAS ITS OWN DISTINCTIVE FLAVOR AND AROMA, THANKS TO THE FRESH SPICES WHICH ARE PREPARED EVERY DAY FOR EACH INDIVIDUAL DISH. THE BLENDING AND PREPARATION OF FRESH SPICES IS A CENTURIES OLD EXACTING CRAFT, WHICH IS INDISPENSABLE TO INDIAN CUISINES.

## Mashrubat (beverages) \*

Chai	\$2
COFFEE	\$2
Lassi	\$3
JUICES	\$2.75
PERRIER/EVIAN (500 ML)	\$2.75
SAN PELLIGRINO (750 ML)	\$3.75
SOFT DRINKS	\$2

### WINES BY GLASS

Glass (5 oz.)	Half Litre	Litre
\$7	\$20	\$38

#### RED

Merlot

Cabernet Sauvignon

#### WHITE

Sauvignon Blanc

Chardonnay

#### BEER

Kingfisher	\$5.50
Heineken	\$5.50
Alexander Keith's India Pale Ale	\$5.50
Sleeman's Cream Ale	\$5.00
Upper Canada Dark	\$5.00

## Lunch Menu

All Lunch Specials Served with Salad,  
Basmati Rice And Nan Bread

<b>Butter Chicken</b> .....	\$8.95
Tender pieces of chicken grilled in tandoor and simmered in creamy tomato curry.	
<b>Chicken Madras</b> .....	\$8.95
Chicken cooked in spicy coconut curry sauce	
<b>Lamb Sag</b> .....	\$8.95
Tender lamb smothered in seasoned and tempered spinach.	
<b>Lamb Masala</b> .....	\$8.95
Boneless braised lamb in a rich sauce with tomatoes, onions and spices	
<b>Sag Paneer</b> .....	\$8.75
Chunks of freshly home made cheese smothered in seasoned and tempered spinach	
<b>Channa Masala</b> .....	\$8.75
Chick peas cooked with special blend of herbs and spices	
<b>Bhindi bhaji</b> .....	\$8.75
Okra sauteéd along with diced onions, tomatoes and spices.	
<b>Goan fish curry</b> .....	\$10.95
Filet of salmon cooked in a traditional hot and tangy goan curry.	

\* Taxes as applicable

Because of the way we prepare our lunch specials we ask that you do not make substitutions please  
\*taxes as applicable