



## Wednesday International Curry Bazaar

11:30 am - 2:00 pm

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### Japanese Beef Curry

Kabocha Squash, Cauliflower, Mushrooms, Onion, Carrots, Celery

*Japanese Steamed Rice & Tsukemono*

*A Japanese style yellow curry with an aromatic blend of turmeric, orange peel, coriander  
fenugreek, cinnamon and fresh ginger*

nf | ef

### Thai Seafood Curry

Hawaiian Catch, Shrimp, Bay Scallops, Mussels, Japanese Eggplant, Peppers and Mushrooms

Thai Sticky Rice, Green Papaya Salad, Roasted Peanuts and Shallots

*A coconut based green curry with onions, garlic, ginger, lemongrass, cilantro  
kaffir lime leaves and fresh chilies*

gf | df | ef

### Indian Beef Rogan Josh

Japanese Eggplant, Broccoli, Stewed Onion, Tomatoes, Ginger, Garlic and Cilantro

Jasmine Peas & Cumin Pilaf, Mango Chutney, Cucumber, Mint Raita

Flat Bread and Pappadom

*An Indian style curry with an exotic spice blend of cumin, coriander, cloves, cardamom  
black pepper, fennel and turmeric*

gf | nf | ef

### Dessert

\*Fresh Fruit

\*Coconut Tapioca

House made Brownies

\*gf | nf | df | ef

\$45 per person plus tax

Service charge of 19% will be added to checks for parties of 6 guests or more

Menu items and prices are subject to change without notice  
No substitutions

gf=gluten free | nf=nut free | df=dairy free | ef=egg free

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness