



Wednesday International Curry Bazaar

12:00 pm - 2:00 pm

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