



RAASA FUSION SPECIAL

Half Full

Butternut Squash Soup

Roasted squash, cream, nutmeg Crème fraîche, pumpkin seeds

\$12.00

Coconut & Mango Gazpacho

Chilled, smooth mango and coconut soup with a hint of ginger, served with edible flower accents and toasted coconut shavings.

\$12.00

Smoked Heirloom Tomato Shorba

Heirloom tomatoes, Kashmiri chilli, cardamom, cilantro oil

\$12.00

Charred Corn & Cashew Veloute

Silky corn and cashew nut soup served with a swirl of fragrant curry leaf oil, topped with micro herbs and roasted cashews.

\$15.00

Hot Wings

Golden-fried wings coated in a house-made spicy hot sauce. Crunchy, tangy, and perfect for heat lovers.

\$10.00 \$15.00

Goat Fry

Tender goat sautéed with caramelized onions, herbs, and warm spices for a rich, bold, and hearty appetizer.

\$8.00 \$17.00

Fish Bites

Lightly seasoned fish bites, crisp-fried to golden perfection. A simple, flavorful seafood starter.

\$8.00 \$14.00

Garlic Shrimp

Shrimp sautéed in garlic butter with mild spices. Aromatic, savoury, and perfect for seafood enthusiasts.

\$8.00 \$14.00

Charred Baby Corn Ribs

Corn scored and charred like ribs, gunpowder spice rub, coconut yogurt drizzle
Served on a sizzling plate or a lava stone

\$15.00

Tandoori Shrimp & Corn (Pudding)

Fire-kissed shrimp over a spiced corn purée, drizzled with tamarind glaze.

\$15.00

Charred Corn & Cashew Velouté with Curry Leaf Creme

Silky corn and cashew nut soup served with a swirl of fragrant curry leaf oil, topped with micro herbs and roasted cashews.

\$15.00

Beet & Cardamom Gravlax

Thinly sliced roasted beets cured with cardamom, served with tangy coconut-lemongrass dressing and micro cilantro.

\$15.00

Scallop "65"

Diver scallops tossed in a delicate spice crust inspired by Chicken 65, topped with coconut snow and curry leaf oil drizzle

\$15.00

ADDRESS:

590W FRONTIER PARKWAY SUITE # 110
PROSPER, TX 75078




Wild Mushroom Biryani	\$24.00
Mixture of wild mushrooms mildly spiced and layered with fragrant basmati rice	
Fish in Banana Leaf	\$18.00
Whole sea bass, Kerala-style coconut masala, steamed in a banana leaf. Opened tableside for aroma.	
Lamb Rogan Josh	\$22.00
Whole lamb shank in Kashmiri spices finished with traditional rogan josh sauce, and a lemon peel, cilantro, and garlic topping	
Butter Garlic Mussels (Bombay Style)	\$18.00
Indo-Chinese fusion - wok-tossed with garlic, butter, soy Black pepper, spring onions, crispy fried garlic Served on sizzling platter with buttered pav.	
Roaster Spiced Cauliflower	\$15.00
Cauliflower roasted with spices and served in a smoky fragrant tomato sauce	
Paneer Tikka Masala	\$15.00
Charred paneer cubes with creamy tomato gravy, served separately in copper bowls. The guest combines tableside, fresh cream swirl, and kasuri methi.	
Pear & Gorgonzola Salad	\$12.00
Pears, gorgonzola dolce, mixed greens, and candied pecans with a Champagne vinaigrette	
Beet, Orange, and Goat Cheese Salad	\$12.00
Roasted red beets, orange sucremes, goat cheese, and pistachios with a maple vinaigrette	
Gulab jamun cake with Rose ice cream	\$15.00
Aromatic, cardamom-spiced cake soaked with saffron syrup and served with rose petal preserve ice cream	
Chocolate Lava Cake	\$15.00
Warm chocolate cake, served with chocolate soil, brown butter ice cream and raspberry coulis	
Whole Orange Cake	\$15.00
Strawberry lavender ice cream	\$15.00
Chocolate ice cream	\$15.00

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