

Raasa

RESTAURANT & BAR

RAASA FUSION SPECIAL

Half Full

Butternut Squash Soup		\$12.00
Roasted squash, cream, nutmeg Crème fraîche, pumpkin seeds		
Coconut & Mango Gazpacho		\$12.00
Chilled, smooth mango and coconut soup with a hint of ginger, served with edible flower accents and toasted coconut shavings.		
Smoked Heirloom Tomato Shorba		\$12.00
Heirloom tomatoes, Kashmiri chilli, cardamom, cilantro oil		
Charred Corn & Cashew Veloute		\$15.00
Silky corn and cashew nut soup served with a swirl of fragrant curry leaf oil, topped with micro herbs and roasted cashews.		
Hot Wings	\$10.00	\$15.00
Golden-fried wings coated in a house-made spicy hot sauce. Crunchy, tangy, and perfect for heat lovers.		
Goat Fry	\$8.00	\$17.00
Tender goat sautéed with caramelized onions, herbs, and warm spices for a rich, bold, and hearty appetizer.		
Fish Bites	\$8.00	\$14.00
Lightly seasoned fish bites, crisp-fried to golden perfection. A simple, flavorful seafood starter.		
Garlic Shrimp	\$8.00	\$14.00
Shrimp sautéed in garlic butter with mild spices. Aromatic, savoury, and perfect for seafood enthusiasts.		
Charred Baby Corn Ribs		\$15.00
Corn scored and charred like ribs, gunpowder spice rub, coconut yogurt drizzle Served on a sizzling plate or a lava stone		
Tandoori Shrimp & Corn (Pudding)		\$15.00
Fire-kissed shrimp over a spiced corn purée, drizzled with tamarind glaze.		
Charred Corn & Cashew Velouté with Curry Leaf Creme		\$15.00
Silky corn and cashew nut soup served with a swirl of fragrant curry leaf oil, topped with micro herbs and roasted cashews.		
Beet & Cardamom Gravlax		\$15.00
Thinly sliced roasted beets cured with cardamom, served with tangy coconut-lemongrass dressing and micro cilantro.		
Scallop "65"		\$15.00
Diver scallops tossed in a delicate spice crust inspired by Chicken 65, topped with coconut snow and curry leaf oil drizzle		

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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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