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## RAASA FUSION SPECIAL

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<b>Butternut Squash Soup</b> Roasted squash, cream, nutmeg Crème fraîche, pumpkin seeds	\$12.00	
<b>Coconut &amp; Mango Gazpacho</b> Chilled, smooth mango and coconut soup with a hint of ginger, served with edible flower accents and toasted coconut shavings.	\$12.00	
<b>Smoked Heirloom Tomato Shorba</b> Poured tableside from a copper kettle over a tomato gelée and basil oil pearls. • Served with a miniature cumin lavash crisp.	\$12.00	
<b>Chicken 65</b> Crispy, bite-sized chicken tossed in a bold, pepper-forward seasoning with garlic and herbs. Juicy, crunchy, and packed with flavor.	\$8.00	\$13.00
<b>Hot Wings</b> Golden-fried wings coated in a house-made spicy hot sauce. Crunchy, tangy, and perfect for heat lovers.	\$10.00	\$15.00
<b>Goat Fry</b> Tender goat sautéed with caramelized onions, herbs, and warm spices for a rich, bold, and hearty appetizer.	\$8.00	\$17.00
<b>Fish Bites</b> Lightly seasoned fish bites, crisp-fried to golden perfection. A simple, flavorful seafood starter.	\$8.00	\$14.00
<b>Garlic Shrimp</b> Shrimp sautéed in garlic butter with mild spices. Aromatic, savoury, and perfect for seafood enthusiasts.	\$8.00	\$14.00
<b>Charred Baby Corn Ribs</b> Corn scored and charred like ribs, gunpowder spice rub, coconut yogurt drizzle Served on a sizzling plate or a lava stone	\$15.00	
<b>Tandoori Shrimp &amp; Corn (Pudding)</b> Fire-kissed shrimp over a spiced corn purée, drizzled with tamarind glaze.	\$15.00	
<b>Charred Corn &amp; Cashew Velouté with Curry Leaf Creme</b> Silky corn and cashew nut soup served with a swirl of fragrant curry leaf oil, topped with micro herbs and roasted cashews.	\$15.00	
<b>Beet &amp; Cardamom Gravlax</b> Thinly sliced roasted beets cured with cardamom, served with tangy coconut-lemongrass dressing and micro cilantro.	\$15.00	
<b>Scallop “65”</b> Diver scallops tossed in a delicate spice crust inspired by Chicken 65, topped with coconut snow and curry leaf oil drizzle	\$15.00	

**ADDRESS:**

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Mushroom and Truffle Biryani	\$24.00
Sea Bass in Banana Leaf	\$18.00
Whole sea bass, Kerala-style coconut masala, steamed in a banana leaf. Opened tableside for aroma.	
Lamb Rogan Josh ( Sous Vide )	\$22.00
24-hour sous vide lamb shoulder in Kashmiri spices Finished with traditional rogan josh sauce, crispy dried rose petals Melt-in-mouth tender, saffron oil drizzle	
Charred Lamb Chops with Pistachio Crust	\$25.00
Tandoori lamb chops finished with pistachio-herb crust Mint-coriander chutney, pomegranate molasses, gold leaf Served standing on lava stone	
Black Pepper Crab ( Singapore-Goan Fusion )	\$25.00
Bone-in chicken in white cashew-poppy seed sauce, Lucknow royal recipe. Delicate, aromatic with rose water and kewra, edible silver leaf	
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.	
Chilean Sea Bass	\$18.00
Pan-seared with crispy skin Lemon-butter sauce (could add: curry leaf - but subtle) Cauliflower purée, broccolini	
Tandoori Cauliflower Steak	\$15.00
Whole cauliflower steak, hung yogurt marinade, live charcoal smoke Romesco-style red pepper chutney, tahini drizzle	
Paneer Tikka Masala Deconstructed	\$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
Poached or grilled pears, gorgonzola dolce Mixed greens, candied pecans Champagne vinaigrette	
Gulab jamun cake with Rose ice cream	\$15.00
Chocolate Lava Cake	\$15.00
Warm chocolate cake, molten center Vanilla ice cream, raspberry coulis Served in ramekin, dusted with powdered sugar	
Whole Orange Cake	\$15.00
Strawberry lavender ice cream	\$15.00
Chocolate ice cream	\$15.00

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