

# Raasa

RESTAURANT & BAR

## RAASA FUSION SPECIAL

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

ADDRESS:

590W FRONTIER PARKWAY SUITE # 110  
PROSPER TX 75078

<b>Mushroom and Truffle Biryani</b>	\$24.00
<b>Sea Bass in Banana Leaf</b>	\$18.00
Whole sea bass, Kerala-style coconut masala, steamed in a banana leaf. Opened tableside for aroma.	
<b>Lamb Rogan Josh ( Sous Vide )</b>	\$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	
<b>Charred Lamb Chops with Pistachio Crust</b>	\$25.00
Tandoori lamb chops finished with pistachio-herb crust Mint-coriander chutney, pomegranate molasses, gold leaf Served standing on lava stone	
<b>Black Pepper Crab ( Singapore-Goan Fusion )</b>	\$25.00
Bone-in chicken in white cashew-poppy seed sauce, Lucknow royal recipe. Delicate, aromatic with rose water and kewra, edible silver leaf	
<b>Butter Garlic Mussels ( Bombay Style )</b>	\$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.	
<b>Chilean Sea Bass</b>	\$18.00
Pan-seared with crispy skin Lemon-butter sauce (could add: curry leaf - but subtle) Cauliflower purée, broccolini	
<b>Tandoori Cauliflower Steak</b>	\$15.00
Whole cauliflower steak, hung yogurt marinade, live charcoal smoke Romesco-style red pepper chutney, tahini drizzle	
<b>Paneer Tikka Masala Deconstructed</b>	\$15.00
Charred paneer cubes with creamy tomato gravy, served separately in copper bowls. The guest combines tableside, fresh cream swirl, and kasuri methi.	
<b>Pear &amp; Gorgonzola Salad</b>	\$12.00
Poached or grilled pears, gorgonzola dolce Mixed greens, candied pecans Champagne vinaigrette	
<b>Gulab jamun cake with Rose ice cream</b>	\$15.00
<b>Chocolate Lava Cake</b>	\$15.00
Warm chocolate cake, molten center Vanilla ice cream, raspberry coulis Served in ramekin, dusted with powdered sugar	
<b>Whole Orange Cake</b>	\$15.00
Strawberry lavender ice cream	\$15.00
Chocolate ice cream	\$15.00

ADDRESS:

590W FRONTIER PARKWAY SUITE # 110  
PROSPER TX 75078