

P R E - F I X E

five course, ten element, tasting extravaganzas

seared: meats

90

mysore lamb chop **shammi kabab**
 minty red onion salad radish chaat
duck vindaloo arepa **chicken kabab**
 brushed pomegranate molasses chaat slaw
chimichurri new york strip
 kadai sweet potato
chili-glazed tamarind ribs **tandoori skirt steak**
 avocado pakoras, tomatillo pachadi chorizo spinach, jicama
dessert - vermilion - immoderation
 mango flan, vermilion hedonism, shahi tukra

the deep: seafood

90

blue corn crusted scallop **kerala shrimp patty**
 calabasa goat cheese puree cool cucumber
chilli mussels **cilantro tamarind shrimp**
 coconut broth, curry leaves jicama "koshimbir"
caldeirada de peixe
 brazilian seafood and vegetable stew
lobster duo
 lobster crab cake "the lobster portuguese"
dessert - vermilion - immoderation
 mango flan, vermilion hedonism, shahi tukra

green: vegetarian

80

blue corn heart of palm **tamarind paneer**
 calabasa goat cheese puree jicama "koshimbir"
aloo vindaloo arepa **juhu ki pani puri**
 brushed pomegranate molasses mint cilantro water
roasted three pepper lentil soup
 rich, bold south indian tones
chili-glazed eggplant **"gobi" portuguese**
 avocado pakoras, tomatillo pachadi coconut rice
dessert - vermilion - immoderation
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premium: omnivore

110

blue corn crusted scallop **kerala shrimp patty**
 calabasa goat cheese puree cool cucumber
duck vindaloo arepa **mysore lamb chop**
 brushed pomegranate molasses minty red onion
juhu ki pani puri
 street bombay chaat, with mint cilantro water
our flagship entrée duo
"the lobster portuguese" **chimichurri new york strip**
 coconut rice kadai sweet potato
dessert - vermilion - immoderation
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reserve wine flight – 4 wines \$40

premium wine flight – 4 wines \$60

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