

RASAM'S

Modern Indian Cuisine

Prix fixe Dinner Packages: These packages are perfect for private meeting, corporate gathering, banquet and special occasion dining in our restaurant. Our team of food & beverage experts will work with you to create a successful event.

SILVER DINNER Package starts @ \$ 40, served family-style. Menu includes, 1-Salad, 2 appetizers (small plates), 2 vegetarian entrees & 2 non-vegetarian entrees (main scene), dal, breads, rice, raita (sides) and 1 desserts

GOLD DINNER Package starts @ \$ 60, served family-style. Menu includes, 1-Salad, 4-appetizers, 2 vegetarian entrees, 2 non-vegetarian entrees, 1-biryani, dal, breads, rice and 2 desserts

Salad & Appetizers

Spring Salad - Little gem, green apple, cucumber, herb relish, alfa-alfa sprouts & boodi

Tikki - Potato, paneer, spinach - California version of traditional tikki (V)

"Bay Paneer" Tikka - Indian cheese, walnut masala crumbs, cilantro, bay leaves (V)

"Chilli Vada Pav"Slider - Vegetable chilli bonda, mint relish, pickled onions (V)

"Quickgun Idli" - Crispy fried idlis, chilli spice mix, curry leaves, mustard

Konkani Shrimp - Black mustard, coconut, curry leaves, balchao spices

Classic Chicken Tikka - Free range chicken, scallions, mint and raita

Lamb Sheekh Kabab - minced lamb, spice, herbs and cheese

Entrees

Malbar Vegetable Korma - fresh veggies, cashew, tomato sauce (V)

Classic Paneer Makhni - cottage cheese, tomato cream, fenugreek (V)

Kale Kofta Curry - kale, vegetables, paneer, cashew, tomato cream (V)

"Mah ki Dal" - split black lentil, spices

Malbar Fish Curry - market fish, coconut, Malabar spice blend

Butter Chicken (mild) - boneless organic chicken, tomato cream sauce

Classic Tikka Masala - organic chicken tikka, tomato, cream, fenugreek

Home-style Chicken - toasted cumin-coriander, chili, caramelized onion chicken curry

Rajastani Red Lamb Curry - boneless leg of lamb, house blend spices, cashews

Bombay Biryani - aromatic basmati rice, boneless chicken & house blend of spices

Sides

Rice - Saffron Pulao or Basmati Rice

Bread - Classic Naan / Whole Wheat Roti / Scallion Naan / Garlic Naan

Cucumber Raita / Lacha Onion / Indian Mixed Pickles

Desserts

Passionfruit panna cotta, coconut ice cream and macaroon crumble

Warm Gulab Jamun with Vanilla Ice Cream

Dark Chocolate served in a buttered tart and vanilla icecream