



TEMPLE HABONIM

ON THE TABLE

Hibleh, Papadum, Mango Chutney,
Coconut Chutney, Tomato Chutney,
Peanut Chutney, & Pickled Vegetables.

HORS D'OEUVRES

Salmon Alberas

Salmon & Potato Custard.
Green Chilies, Mustard Seed, & Ginger.

Egg Pakora

Rice & Chickpea Batter Fried, & Hibleh.

Lamb & Black Rasin Kofta

Minced Lamb, Seasoned with Cumin, Coriander, Chili Powder & Mint.
Tossed With Tomato, Peppers, Onion, & Cilantro.

Peanut Sundal

Boiled Peanut With Grated Coconut,
Lime, Mustard Seed, & Black Pepper.

Chicken Liver Chili Fried

Tamarind Chutney.

ENTREE

Gravlax & Cucumber Salad

Soaked Moong Bean, Tomato, Onion, Radish, Carrot Chips & Frese.
Toasted Fenugreek, Toasted Coconut, & Sour Cream Dressing.

Cochin Fish Curry

Cod Poached in Coconut Milk, Kokum, & Black Peppercorn Broth.
Served With Salt Cod Pongal, Ginger, Coconut, & Curry Leaf Taka.

Kadai Roasted Chicken

Tamarind, Coriander Seed, Ginger, Fennel, & Jaggery Marinated.
Peas, Carrots & Rice Noodles Upma.

Lamb Chop Fry

Lamb Cooked With Caramelized Onion, Tomato, & House Spice Blend.
Mint Chutney, Chapati.

DESSERT

Warm Cardamon Carrot Halva

Orange Mousse, Gram Cracker Crumb, Ice Cream.
Pistachio & Candied Ginger.

\$69

PER PERSON