



# TULA



## DINNER MENU

Embark on a culinary journey across India's rich regions and celebrate diverse flavours through a refined plated service, designed exclusively for our opening month.

THREE COURSES : \$69 PER PERSON  
FOUR COURSES : \$85 PER PERSON

### STARTER

#### HONEY CHILLI POTATOES(VG)(GF)

Baby Potatoes smashed and tossed in Indo- chinese sweet chilli glaze, topped with sesame seeds and spring onions – a street food favourite reimaged.

#### CHICKEN KABAB

Spice rubbed cauliflower charred on the grill, served over rice with fragrant coconut curry and served with fresh salad

### CHAAT CORNER

#### RAJ KACHORI(VG)

A regal street delight from Jaipur, Rajasthan – crispy semolina shell holds soft lentil fritters(bhalla), spiced potatoes, chickpeas, whipped yogurt and our signature chutneys finished with pomegranate – an explosion of texture and flavours in every bite.

#### OKANAGAN SEASONAL SALAD

A fresh selection of local farm produce, herbs and textures – ask your server for today's composition.



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### MAINS

ALL MAINS ARE SERVED WITH DAL, RICE AND CHAPATI

#### CHICKEN CURRY(GF)

A classic Indian homestyle curry with deeply layered spices – nostalgic, robust and slow cooked to perfection.

#### PANEER MAKHANI(VG)(GF)

A North Indian classic – soft paneer cubes simmered in a silky tomato-butter gravy, enriched with cashew cream and delicately perfumed with dried fenugreek.

#### FISH CURRY

A refined Awadhi-style preparation with tender basa fish simmered in a creamy cashew-onion base, balanced with signature spices and finished with a touch of lemon.

#### GOAN PRAWNS

Tiger Prawns simmered in a coastal curry of coconut milk, curry leaves, onions, tomatoes and warming spices – a bold and aromatic taste of Goa.

### DESSERT

#### SHAHI TUKDA WITH RABDI

A Mughal-inspired indulgence – crispy fried bread soaked in spiced sugar syrup, served with rich cardamom infused Rabdi. (served cold)

#### BROWNIE WITH ICE CREAM

A familiar favourite – warm chocolate brownie served with vanilla ice cream.