

First Course- Choice of Appetizer Selection

Chilly Chicken- Chicken cubes sautéed with sliced onion, tomato, green pepper, then glazed in tangy sauce.

Vegetable Kabab- Garden fresh vegetables marinated and broiled in the tandoor and served with a spicy chutney.

Mumbai Chowpaty Chaatn- An assortment of savory snacks and potato chunks tossed in tamarind and date sauce and garnished with fresh cilantro. Choice Of Soup

Second Course- Choice of Entrée Selection

Chicken Tikka Masala- Marinated Chicken Breast, broiled in the tandoor and simmered in Cream Tomato sauce.

Chicken Krahi- Chicken cooked with sliced onion, green pepper, tomato & fresh ginger in a miniature wok.

Salmon Coconut Curry- Fillet of salmon broiled in tandoori oven and served with mildly spiced coconut sauce.

Lamb Rogan Josh- Chunks of lamb cooked in delicately spiced sauce with touch of sour cream and fresh tomatoes.

Shrimp Jalfrazie- Jumbo king prawns pan seared with fresh veggies and touch of tomato paste, slightly spiced and flavored with ginger and cilantro, a spice lover's delight.

Palak Paneer- Fresh spinach with home made cheese cooked with fresh herbs, garam masala and garnished with cilantro.

Vegetable Korma- Mixed vegetable cooked with mild spices, herbs, nuts & raisins in a creamy sauce.

Third Course- Dessert Selection

Ask your server for our selection of desserts for the night

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