



Daru Lounge Menu

Small Plate

Hand-made Samosas

Daily fresh vegetarian selection. 7.50

Lamb "Kabobs"

Cinnamon stick "lollipops" of chili rubbed lamb served with pickled onion, cilantro chutney and mushroom duxelle. 10

3 Prawns

Ghee poached, cilantro ceviche, red chili "vinhaleaux". 10

Mantra Chips (Gool Guppa)

Round wheat crisps with potatoes, chickpeas, spiced rum and mint water and date and tamarind chutney. 7

"Kebab and Sharab"

Rosemary, Saffron Chicken kabobs, with a frozen Lime infused Finlandia Vodka demi-shot. 12

Mantra Lamb Wrap-Sandwich

Roasted Minced Lamb, vegetables, in Tandoori baked bread. 12

Daru "Naanizza"

Fresh Naan "pizza". Two daily toppings from which to choose (veggie and non-veggie). 12

Lounge Salad

Fresh greens, tomatoes, red onion, feta, chat masala-mint vinaigrette. 9

Chili marinated Tandoori Flank Steak

With warm ragout of onions, peppers, radishes and petite salad. 14

Petite Mixed Grill

Chicken and fish with chickpea potato salad. 12

Indian Seasonal Stir Fry

Daily selection of fresh vegetables tossed with a coconut tomato coconut sauce. 9

"Lemon Thyme Potatoes"

Stir fried banana fingerling garlic thyme potatoes, olive oil, thyme with green peas 9

Dal of the day

A seasonal lentil dish excellent for eating with the naan bread. 8

A Selection of Farm House and Artisanal Cheeses

Three different cheeses served with seasonal local berries 13

Freshly Baked Tandoori Naan Breads

Plain Naan	3
Garlic Chili Flake Naan	3
Rosemary Pesto Parmesan Naan	3.50
Anardana, Dill Parantha	4
Spicy Jack Cheese Naan	4

Cocktails, Beers & Wines by Glass

Specialty Cocktails 10

Mantra Perfecta Finlandia Vodka chilled with Aqua Perfecta Pear Liqueur. Shaken cold and served with a sugar rim.
Jaipur Dream Malibu Rum, Bailey's Irish Cream, Crème de Banana, Splash of Coconut Milk, with a touch of Pistachio Powder
Icy Melon Martini Chilly Finlandia Vodka, Midori, Pineapple Juice, sweet & sour with a touch of half & half
Pom-Pom Jicama Ball Martini Pama Pomegranate, Finlandia Vodka and fresh lemon juice with a fresh Jicama sphere
Half Moon Bay Bellini Fuzz Preseco Casl Nova Sparkling Wine with a splash of Passion Fruit and Mango
Strawberry Mint Fresh Strawberry muddled with fresh mint and chilled with Finlandia Vodka
Mango Margarita Triple Sec, Tequila, Mango Fresh, with Fresh Lime and Simple Sugar

All Bottled Beer \$3-\$5

Amstel Light	5
Heineken	5
Paulaner Hefe-Weizen	5
Sierra Nevada Pale Ale	5
Kaliber Non-alcoholic	5
Maharaja	5
Taj Mahal 650ml	7
Taj Mahal	5
Flying Horse 650ml	7

Sake-3 oz

Tsukinokatsura	9
Watake 'Onikoroshi' Junmai D.	9

Non-Alcoholic Specialties

Indian Summer Fruit Punch	6
Rose Water Mojito	6
Ginger Lemonade	3.5
Coke, Diet Coke, Sprite, Ginger Ale, Iced tea	2.5

Sparkling Wines

Sharffenberger Brut Sparkling Wine, Mendocino County <u>Elegant, dry, vanilla, litchi & mango</u>	\$11
Tantinet Prosecco Veneto Italy <u>Elegant, dry, crisp, lemon, citrus, hint of minerals, velvety</u>	\$9
Laurent Perrier, NV Brut, Champagne <u>Crisp, good complexity, citrus& hints of white fruit (split)</u>	\$15

White

Apremont Vin de Savoie, 2005 <u>Medium body, crisp with hints of melon, flowers, white fruit</u>	\$8
Salomon Gruner Veltliner 'Hochterrassen' 2004, Kremstal <u>Dry, apple, citrus flavors</u>	\$9
Banyan Madera Viognier 2005 Healdsburg, <u>Medium, fruity, cream, spice, fun wine</u>	\$9
Dr. Loosen Riesling Kabinett 'Blue Slate', 2005, Mosel <u>Very light color, semi sweet, lemon, floral notes</u>	\$11
Joseph Drouhin Rully Blanc 2003, Burgundy <u>Creamy and slightly rich, bright fruit and very soft vanilla oak</u>	\$11
Dehlinger "Estate" 2003, Russian River Valley <u>Firm structure, dry, tart citrus with tropical flavors</u>	\$14
Artesa 2005, Carneros <u>Pineapple, vanilla and tropical fruit freshness, also sweet lemon hints</u>	\$9

Red

Joseph Drouhin Chorey Les Beaune 2005, Burgundy <u>Rich, well balanced, dark red, full bodied</u>	\$12
Villa Wolf Pinot Noir 2005, Pfalz, Germany <u>Elegant full bodied pinot with structure</u>	\$9
Havens 2002, Napa <u>Dense, velvety and complex on the palate, flavors of black cherry, currants, tobacco</u>	\$10
Chateau Haut Colombier 2003, Bordeaux <u>Rich full body, toasty oak</u>	\$9
Oyster Bay Merlot 2005, Hawkes Bay, New Zealand <u>Medium Body, Raspberry, Chocolate, Oak</u>	\$7
Dreyer Sonoma 2004, Cabernet Sauvignon <u>Medium tannins, full bodied with flavors of rich fruit</u>	\$9
Rothschild Lefite Los Vascos Cabernet Sauvignon Reserve 2005 Chile, <u>Great Chilean Cab from Rothchild</u>	\$11
Palmina Dolcetto Santa Barbara County 2005 <u>Full bodied, large framed, bone dry, with jammy flavors</u>	\$9
Ridge Three Valleys Zinfandel, 2005, Sonoma County <u>Medium bodied, well balanced red, black fruit</u>	\$11
Bridlewood Syrah 2004, Central Coast <u>Berry Flavors, spicy, soft tannins, clean finish</u>	\$9
Delas Cotes-Du-Ventoux 2005 Syrah & Grenache Blend 2005, France <u>Fresh, black cherries, Plums, Pleasant Rhone Wine</u>	\$8