

VANAKKAM

# Dosa Delight

Delight in every bite

*EXQUISITE INDIAN CUISINES*

GO6/31, LASSO ROAD, GREGORY HILLS, NSW, 2557

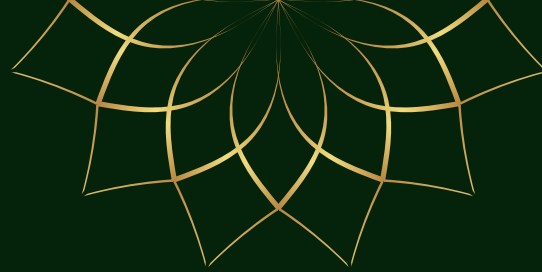
+61 452 511 365

[VANAKKAMDOSADELIGHT.COM.AU](http://VANAKKAMDOSADELIGHT.COM.AU)



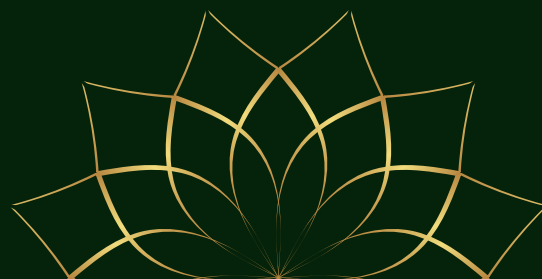
*Food Allergy Warning: Please be advised that our food may have come in contact or contains peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish. Kindly ask a staff member about the ingredients used in your meal before ordering.*

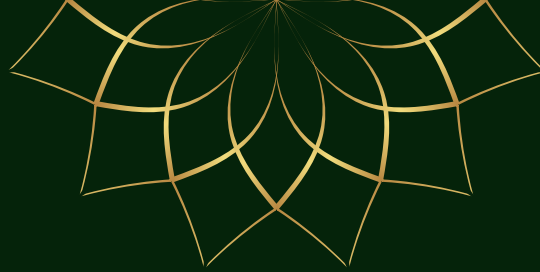
**\*Prices are subjected to change without any prior notice**



## SNACKS/CHAT

<b>Samosa</b>	<b>\$7.99</b>
Pastry filled with potato stuff and deep fried in oil and served with tamarind sauce	
<b>Mirchi Bhajji</b>	<b>\$9.99</b>
Green chili battered with besan and rice flour and deep fried and served with variety of chutney	
<b>Cut Mirchi</b>	<b>\$10.99</b>
Fried Green Chili cutlets battered with besan and ajwain and served with peanut and onion	
<b>Pav Baji</b>	<b>\$12.99</b>
Spicy mix of mix vegetables and potato cooked in butter, Ginger and garlic served with Bun's	
<b>Masala Papad</b>	<b>\$9.99</b>
Dressed up with Onion, Tomato, potato, and some masala and drizzled with spicy sauce	
<b>Chole Bathure</b>	<b>\$18.99</b>
Spicy chickpeas (choley) served with deep-fried bread (bhature)	
<b>Bhel Puri</b>	<b>\$12.99</b>
Unique flavours of roasted rice puff, peanuts, mint, tamarind chutney and sev	
<b>Masala Puri</b>	<b>\$12.99</b>
Hallow balls filled with chickpeas masala, sweet, mint, tamarind and beetroot sauce and topped with Sev	
<b>Dahi Puri</b>	<b>\$13.99</b>
Hallow balls filled with three unique sauces and served with Sev	
<b>Pani Puri</b>	<b>\$10.99</b>
Hallow balls filled with potato and chickpea stuff, served with mint and coriander flavor water	
<b>Papri Chat</b>	<b>\$12.99</b>
Crispy papri with diced tomato and onion and topped with three sauces and mild chilli and chat masala	
<b>Aloo Tikki chat</b>	<b>\$12.99</b>
Deep fried Tikki served with diced tomato, onion and topped with three sauces, mild chilli & chat masala	
<b>Samosa Chat</b>	<b>\$12.99</b>
Samosa crushed and served with diced tomato, onion & topped with three sauces, mild chilli & chat masala	
<b>Palak Patta Chat</b>	<b>\$14.99</b>
Crispy battered spinach deep fried and served with fruits and topped with three sauces and sev	
<b>Dahi Balla</b>	<b>\$13.99</b>
fried lentil fritters or pakode, prepared with thick curd, chutneys, spice powders and other toppings	





## SOUP'S

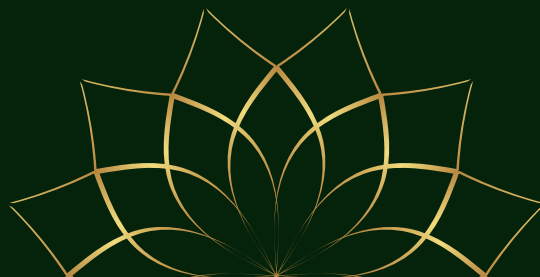
Sweet Corn (Veg/Chicken)	\$5.99/6.99
Hot and Sour (Veg/Chicken)	\$5.99
Tomato Soup	\$6.99

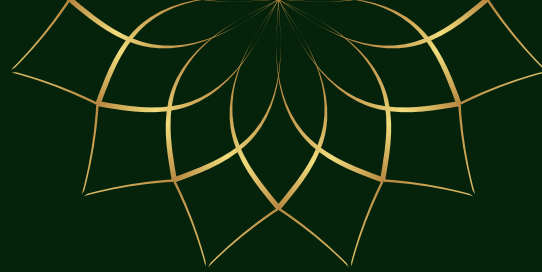
## KID'S MENU

Chicken Nuggets	\$11.95
French Fries	\$6.99
Nutella Dosa	\$8.99
Nutella Naan	\$4.99

## TIFFIN'S

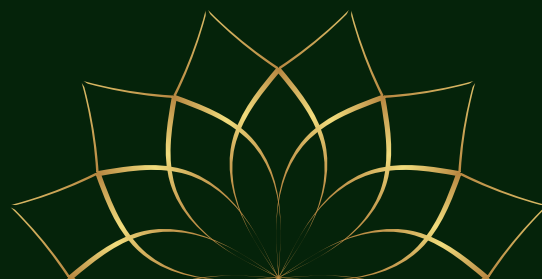
Idly	\$9.99
Vada	\$9.99
Ghee Idly	\$10.99
Sambar Idly	\$10.99
Idly and Vada	\$10.99
Ghee Podi Idly	\$11.99
Sambar Idly/Vada/Idly and Vada	\$11.99

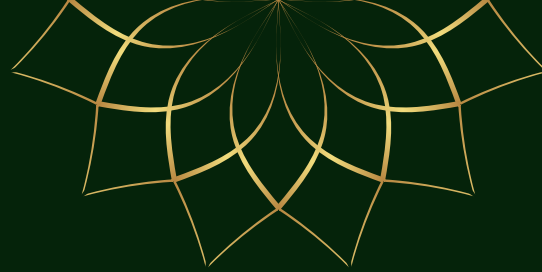




# TANDOOR

<b>Panner Tikka</b>	<b>\$18.99</b>
Cubes of fresh cottage cheese is marinated with spices and capsicum and onion and cooked in tandoor and served with mint sauce	
<b>Achaari Panner Tikka</b>	<b>\$19.99</b>
Traditional North Indian dish simmered with veg mix pickling spices and yogurt and slightly tangy	
<b>Malai Soya chop Tikka</b>	<b>\$19.99</b>
Crispy soya champ tossed in our cream sauce and cooked in tandoor	
<b>Chicken Tikka</b>	<b>\$19.99</b>
Juicy Chicken Tigh Fillet marinated overnight and cooked in tandoor in smoky flavour	
<b>Malai chicken Tikka</b>	<b>\$19.99</b>
Chicken Pieces marinated with creamy sauce and cheese, then cooked in Tandoor	
<b>Seekh kabab</b>	<b>\$19.99</b>
Lamb Mince infused with mint, coriander and cheese and different variety of masala and cooked in our tandoor	
<b>Tandoori chicken (Full/Half)</b>	<b>\$25.99/18.99</b>
Whole chicken Marinated with yogurt and spices overnight and cooked in our tandoor	
<b>Tandoori Prawns (10 Pieces)</b>	<b>\$22.99</b>
Tiger Prawns marinated with yogurt and special spices and cooked in charcoal grill with smoky flavour	
<b>Meat platter</b>	<b>\$30.99</b>
Mix of all nonveg kebabs and served with naan and salad	





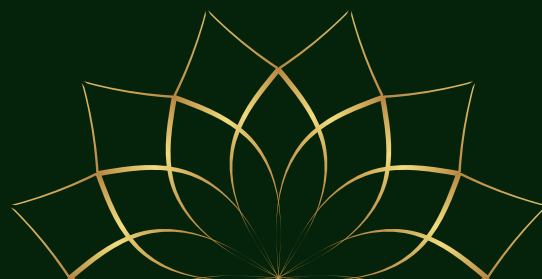
## INDO-CHINESE

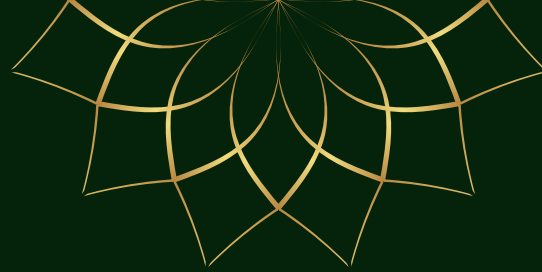
### Veg Starters

<b>Manchurian (Veg, Paneer, Gobhi, Mushroom, Baby corn)</b>	<b>\$18.99</b>
Vegetable balls, Batter fried and tossed with garlic, spring onion and Manchurian sauce	
<b>Chilli [ Gobhi, Paneer, Baby corn, Mushroom]</b>	<b>\$18.99</b>
Batter fried [ Gobhi, Paneer, Baby corn, Mushroom] tossed with onion, capsicum and sautéed with chilli sauce	
<b>65 [ Gobhi, Paneer, Baby corn, Mushroom]</b>	<b>\$19.99</b>
Batter fried [ Gobhi, Paneer, Baby corn, Mushroom] tossed with curry leaves, garlic and sautéed with 65 sauce	
<b>555 [ Gobhi, Paneer, Baby corn, Mushroom]</b>	<b>\$19.99</b>
Batter fried [ Gobhi, Paneer, Baby corn, Mushroom] dumplings sautéed with hot and spicy sauce	
<b>Crispy [ Baby corn, Mushroom]</b>	<b>\$19.99</b>
Deep fried battered (Baby corn, Mushroom) tossed with capsicum, onion, cashew, garlic, and curry leaves	
<b>Majestic [ Paneer, Baby corn, Mushroom]</b>	<b>\$20.99</b>
Deep fried battered (Paneer, Baby corn, Mushroom) tossed with onion, cream, and majestic sauce	
<b>Pepper (Paneer / Mushroom) Fry</b>	<b>\$19.99</b>
Fusion dish of cottage Cheese tossed with Pepper and Spices	
<b>Pakora (Panner, baby corn, mushroom)</b>	<b>\$19.99</b>
Panner/ baby corn/ mushroom fried with special masala batter and curry leaves	
<b>Schezwan (Gobhi, Paneer)</b>	<b>\$19.99</b>
Battered Gobhi, Paneer tossed with diced onions and schezwan sauce	

### Sea Food Starters

<b>65 (Fish / Prawn)</b>	<b>\$21.99</b>
Fried pieces of Fish / Prawn tossed with curry leaves and garlic and sautéed with 65 sauce	
<b>Chilli (Fish / Prawn)</b>	<b>\$21.99</b>
Fried (Fish / Prawn) tossed with onion and capsicum and sautéed with chilli sauce	
<b>Pakora (Fish / Prawn)</b>	<b>\$21.99</b>
Fish / Prawn fried with special masala batter and curry leaves	
<b>Crispy Prawns</b>	<b>\$21.99</b>
Crispy fried Prawns tossed with bell peppers, cashew and tangy sauce	

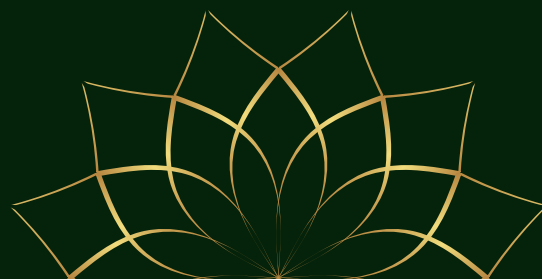


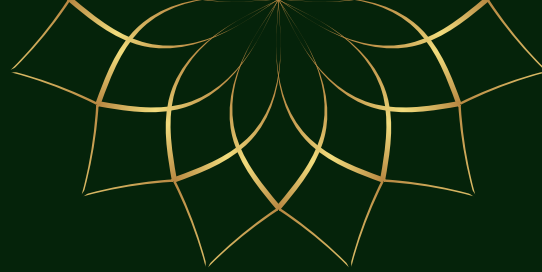


## INDO-CHINESE

### Non-Veg Starters

<b>Chicken Manchurian</b>	<b>\$20.99</b>
Fried Chicken tossed with garlic, spring onion and Manchurian sauce	
<b>Chili [ Chicken/ Goat]</b>	<b>\$20.99/21.99</b>
Fried Chicken tossed with onion and capsicum and sautéed with chilli sauce	
<b>Chicken 65</b>	<b>\$20.99</b>
Fried Chicken tossed with curry leaves and garlic and sautéed with 65 sauce	
<b>Chicken 555</b>	<b>\$20.99</b>
Fried Chicken tossed with hot and spicy sauce	
<b>Schezwan Chicken</b>	<b>\$20.99</b>
Fried Chicken tossed with diced onions and schezwan sauce	
<b>Ginger Chicken</b>	<b>\$20.99</b>
Fried Chicken tossed with fresh Ginger and slice onion then flavoured with ginger sauce	
<b>Karivepaku Chicken</b>	<b>\$20.99</b>
Fried chicken tossed with onion, spicy curry leaves powder, lemon, and garlic	
<b>Pepper Chicken</b>	<b>\$20.99</b>
Fried Chicken tossed with bell peppers, onion, and spicy sauce	
<b>Madras Chicken 65</b>	<b>\$20.99</b>
Chicken marinated with yogurt, spices, and hot sauce overnight and deep Fried	
<b>Crispy Goat</b>	<b>\$21.99</b>
Crispy fried goat slices tossed with bell peppers, cashew, and tangy sauce	
<b>Mutton Sukkah</b>	<b>\$21.99</b>
Boiled Goat tossed with special masala and onion	
<b>Chicken Lollipops</b>	<b>\$20.99</b>
Chicken Drumsticks marinated with special masala and deep fried in oil and served with onions	
<b>Chicken Majestic</b>	<b>\$21.99</b>
Chicken marinated and fried, coated in a spicy, tangy yogurt based sauce	





## DOSA

### Veg

Plain Dosa	\$10.99
Paper Dosa	\$10.99
Ghee Roast Dosa	\$11.99
Spicy Karam Dosa	\$12.99
Cheese Dosa	\$15.99
Onion Dosa	\$14.99
Ghee Karam Dosa	\$13.99
Masala Dosa	\$15.99
Mysore Masala Dosa	\$16.99
Panner Dosa	\$15.99
Palak Panner Dosa	\$19.99
Butter Panner Dosa	\$19.99

### Non-Veg

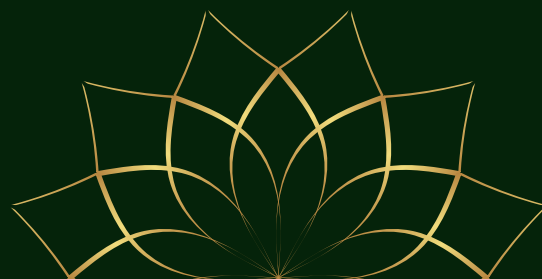
Butter Chicken Dosa	\$20.99
Chicken Dosa	\$18.99
Lamb Dosa	\$18.99
Chicken 65 Dosa	\$18.99
Egg Dosa	\$12.99
Egg Egg Karam Dosa	\$13.99

### 70 MM's Dosa

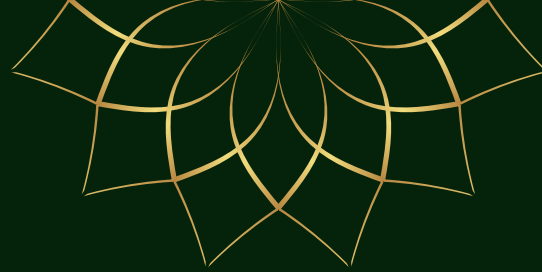
70 mm Plain Dosa	\$14.99
70 mm Onion Dosa	\$16.99
70 mm Podi Dosa	\$16.99
70 mm Ghee Dosa	\$16.99
70 mm Ghee Podi Dosa	\$17.99
70 mm Masala Dosa	\$18.99
70 mm Panner Dosa	\$18.99
70 mm Chicken Dosa	\$20.99
70 mm Lamb Dosa	\$20.99
70 mm Cheese Dosa	\$18.99

### Ravva Dosa

Plain Ravva Dosa	\$15.99
Ravva Onion Dosa	\$17.99
Ravva Masala	\$19.99
Ravva Paneer	\$19.99
Ravva Chicken	\$20.99
Ravva Lamb	\$20.99







## Noodles/Fried Rice

### Veg Noodles

Vegetable Noodles	\$18.99
Schezwan Veg Noodles	\$19.99
Chilli Garlic Veg Noodles	\$19.99

### Veg Fried Rice

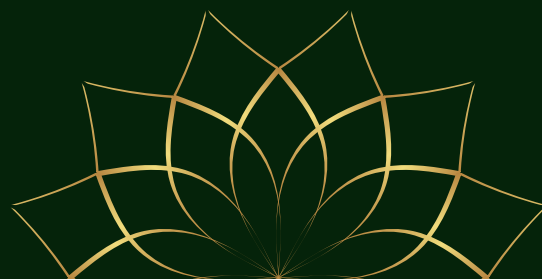
Veg Fried Rice	\$18.99
Schezwan veg Fried Rice	\$19.99
Veg Manchurian Fried Rice	\$19.99
Paneer Fried Rice	\$19.99
Chilli Garlic Veg Rice	\$19.99

### Non-Veg Noodles

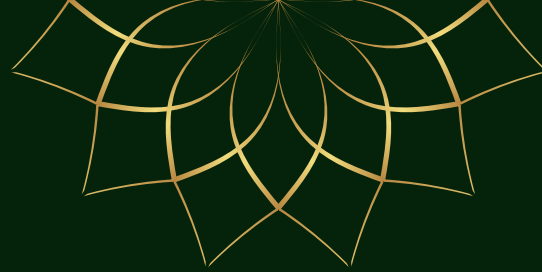
Chicken Noodles	\$20.99
Egg Noodles	\$19.99
Prawn Noodles	\$22.99
Schezwan [Chicken /prawn] Noodles	\$21.99/23.99
Mixed Noodles	\$22.99
Chili Garlic [ Chicken or Prawn or Mixed] Noodles	\$21.99

### Non Veg Fried Rice

Chicken Fried Rice	\$20.99
Egg Fried Rice	\$19.99
Prawn Fried Rice	\$22.99
Mixed Fried Rice	\$22.99
Chilli Garlic [Chicken or Prawn or Egg or Mixed] Rice	\$22.99
Schezwan [Chicken or prawn] Fried Rice	\$21.95/23.99



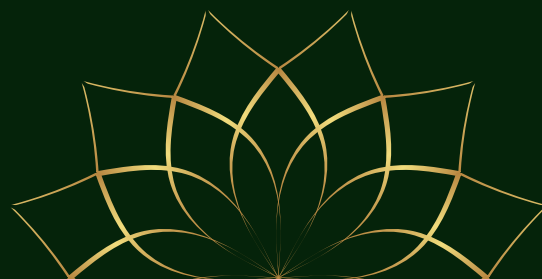


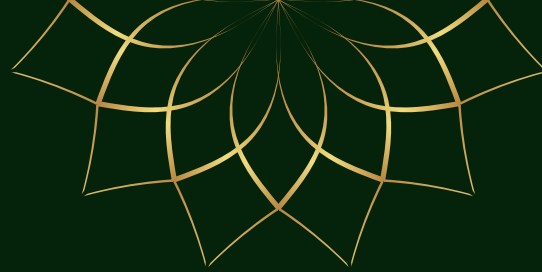


## VEG CURRIES



<b>Dal Makhani</b>	<b>\$19.99</b>
Famous Indian dish which contains Urid Beans and Kidney Beans cooked with tomato and Onion sauce with Indian spices	
<b>Dal Tadka</b>	<b>\$16.99</b>
Slow cooked yellow and red lentils, topped with fry onion and garlic tadka with curry leaves	
<b>Paneer Butter masala</b>	<b>\$19.99</b>
Indian Cottage Cheese sautéed in rich creamy tomato sauce, topped with butter and cream	
<b>Panner Tikka Masala</b>	<b>\$19.99</b>
Indian Panner cooked in Tandoor and sautéed with spicy tikka masala and flavoured with fresh onion and capsicum	
<b>Malai Kofta</b>	<b>\$19.99</b>
Potato and panner dumpling are simmered in cashew and onion sauce with mild spices	
<b>Kadai Panner</b>	<b>\$19.99</b>
Fresh Panner tossed with onion & capsicum, cooked in fresh tomato-based sauce with spices	
<b>Shahi Panner</b>	<b>\$19.99</b>
Thin and sliced panner is cooked in rich cashew and tomato gray with special spices	
<b>Palak Paneer or Palak Mushroom</b>	<b>\$19.99</b>
Indian Cottage Cheese or Fried mushroom cooked in creamy spinach texture and topped with thickened cream	
<b>Channa Masala</b>	<b>\$19.99</b>
Boiled Chickpeas sauteed with Ginger and garlic and cooked in tomato and onion gravy with spices	
<b>Balti Paneer</b>	<b>\$20.99</b>
Cottage cheese marinated with spices and then tossed with onion and capsicum and tomato gravy	
<b>Veg Kolhapuri</b>	<b>\$20.99</b>
Mixed vegetables cooked in spicy Kolhapuri masala with chili and curry leaves)	
<b>Bhaigan Ka Bharta</b>	<b>\$19.99</b>
Roasted Eggplant, Tomato and chilli sautéed n ginger, garlic and onion gravy with special masala	



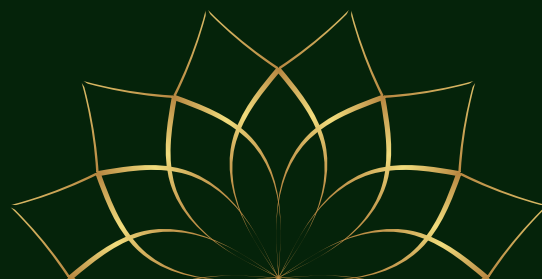


## VEG CURRIES

<b>Kadai Veg</b>	<b>\$19.99</b>
Mixed Vegetables cooked in spicy masala and tossed with onion and capsicum	
<b>Methi Malai Matar</b>	<b>\$19.99</b>
Methi and peas sautéed with garlic and ginger and cooked in rich cashew and creamy onion sauce	
<b>Paneer Burji</b>	<b>\$19.99</b>
Smashed panner is tossed with der masala and turmeric and sautéed with onion and fresh tomatoes	
<b>Aloo Jeera</b>	<b>\$19.99</b>
Fried potato pieces is tossed with dry masala, onion and garlic and topped with fresh coriander	
<b>Aloo Matar</b>	<b>\$19.99</b>
Fried potato is combined with green peas sautéed with rich tomato and onion gravy	
<b>Paneer Do Pyaza</b>	<b>\$19.99</b>
Panner tossed with mint and fresh onion and cooked in creamy cashew and onion sauce	
<b>Panner Taka Tak</b>	<b>\$20.99</b>
Slices of marinated paneer cooked in tandoor is tossed with onion and sautéed with tomato gravy	
<b>Cashew Paneer Curry</b>	<b>\$19.99</b>
Slices of paneer cooked in white gravy made with onions, cashews, whole spices, milk, and cream	
<b>Kaju Tomato Curry</b>	<b>\$20.99</b>
Roasted cashew nuts (kaju) cooked in a tomato, onion, and spices based rich and creamy sauce	

## SEA FOOD CURRIES

<b>Fish / Prawn Curry</b>	<b>\$22.99</b>
Basa fillet pieces flavored with garlic and ginger and cooked in fresh onion and tomato sauce	
<b>Prawn Masala</b>	<b>\$22.99</b>
Prawns tossed with onion and capsicum and chili and sautéed with spicy cashew onion gravy	
<b>Prawn / Fish Korma</b>	<b>\$22.99</b>
Prawn/ Fish tossed with garlic and cashew paste and cooked in creamy texture sauce	
<b>Prawn Iguru</b>	<b>\$22.99</b>
Prawn tossed with fresh garlic and spicy chili and the cooked with spicy onion sauce	



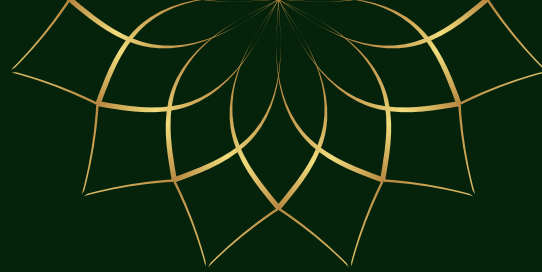


## NON - VEG CURRIES



<b>Butter Chicken</b>	<b>\$20.99</b>
Tender chicken marinated, cooked in tandoor, simmered in creamy cashew tomato sauce & topped with butter	
<b>Chicken Tikka Masala</b>	<b>\$20.99</b>
Chicken Tikka Pieces tossed with fresh Onion and capsicum and simmered in Fresh Tomato Gravy	
<b>Punjabi Butter Chicken</b>	<b>\$21.99</b>
Bone chicken cooked in tandoor is fried with ginger and garlic and cooked in desi thick gravy	
<b>Chicken Curry</b>	<b>\$20.99</b>
Chicken simmered in Onion and tomato sauce and flavored with variety of spices	
<b>Goat / Mutton Curry</b>	<b>\$21.99</b>
Baby goat pieces cooked on low flame with variety of spices with onion gravy	
<b>Cream (Chicken/Mutton/Lamb)</b>	<b>\$20.99/21.99</b>
Chicken flavored with dry methi and then sautéed in onion and tomato gravy	
<b>Handi Chicken / Goat/ Lamb</b>	<b>\$20.99/21.99</b>
Chicken cooked in a different vessel with some variety of flavors with aromatic gravy	
<b>Kadhai Chicken /Goat</b>	<b>\$20.99</b>
Chicken tossed with chili and capsicum and cooked in pure tomato sauce with kadhai masala	
<b>Andhra Chicken / Goat</b>	<b>\$21.99</b>
Traditional Andhra style chicken curry cooked with special Andhra masala, coconut and onion gravy	
<b>Chettinad Chicken/ Goat</b>	<b>\$21.99</b>
Chicken/Goat cooked in chettinad style, flavored with curry leaves, mustard seeds, coconut & various spices	
<b>Kolhapuri Chicken/ Goat</b>	<b>\$20.99</b>
Chicken /Goat cooked in desi style with tangy flavor and kolhapuri masala	
<b>Pepper Gravy Chicken/ Goat</b>	<b>\$20.99</b>
Chicken/ Goat tossed with chop capsicum with pepper and chili and sautéed with Onion gravy	
<b>Gongora Chicken/ Goat</b>	<b>\$21.99</b>
Chicken /Goat cooked with fresh Sorrel Leaves, ginger and chili and topped with tadka	
<b>Vindaloo Chicken /Goat/Lamb</b>	<b>\$21.99</b>
Chicken / Goat/ Lamb cooked in spicy vindaloo sauce flavored with garlic	
<b>Korma Chicken/ Goat/Lamb</b>	<b>\$20.99</b>
Chicken/ Goat/ Lamb tossed with garlic and cashew paste and cooked in creamy texture sauce	
<b>Afghani Chicken/ Goat</b>	<b>\$21.99</b>
Chicken/ Goat infused in cream mixed with rich cashews along with pepper and grilled to perfection	





## BREADS

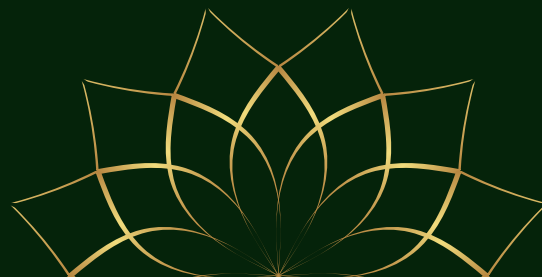
Plain Naan	\$4.00	Chicken Tikka Naan	\$7.99
Butter Naan	\$5.00	Malabar Parota	\$4.99
Garlic Naan	\$5.00	Lachha Parota	\$6.99
Plain Roti	\$4.00	Keema Naan	\$7.99
Butter Roti	\$5.00	Herb and Cheese Naan	\$6.99
Cheese Naan	\$6.50	Aloo Parota	\$7.99
Cheese and Garlic Naan	\$6.99	Masala Kulcha	\$7.99
Cheese and Chilli Naan	\$6.99	Paneer Kulcha	\$7.99

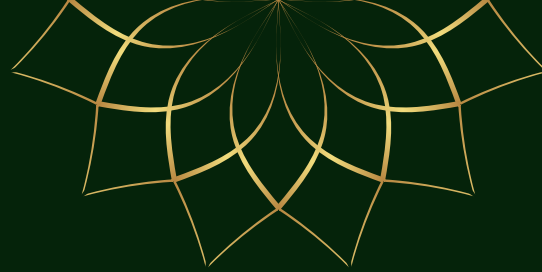
## RICE

Plain Rice	\$5.99
Saffron Rice	\$6.99
Jeera Rice	\$7.99
Coconut Rice	\$7.99
Karivepaku Rice	\$8.99
Peas Pulao	\$8.99
Egg Jeera Rice	\$10.99

## SIDES

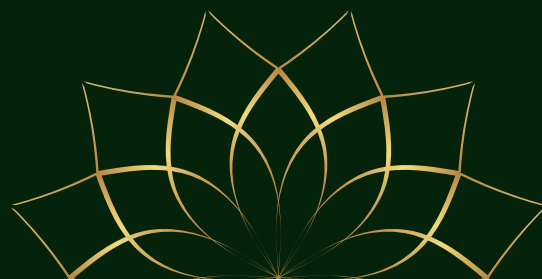
Papadam	\$4.99
Green Salad	\$5.99
Onion Salad	\$5.99
Lachha Onion	\$4.99

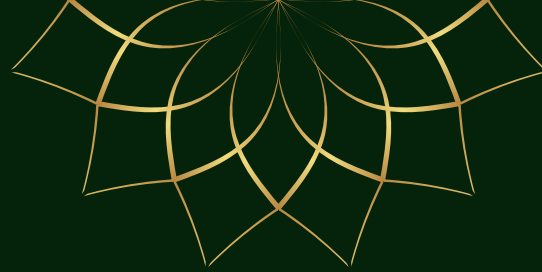




## BIRYANI's

<b>Veg Dum Biryani</b>	<b>\$18.99</b>
Mix of all types of vegetables marinated with yogurt and species and cooked with Dum	
<b>Panner Biryani</b>	<b>\$18.99</b>
Panner Pieces fried and marinated with special spices and served with masala rice	
<b>Hyderabadi Chicken / Goat Dum Biryani</b>	<b>\$19.99/21.99</b>
Traditional Hyderabadi Style Biryani made with chicken thigh and leg marinated with yogurt and species and cooked with Dum	
<b>65 Biryani (Chicken/ paneer/ Gobi/ Egg)</b>	<b>\$21.99/19.99/19.99/19.99</b>
Chicken pieces sautéed with 65 sauce and layered with masala rice	
<b>Pachi Mirchi Biryani (Chicken /Goat/Prawn/Panner)</b>	<b>\$21.99/22.99/22.99/19.99</b>
Chicken /Goat/Panner is cooked with Pachi Mirchi paste and tossed with flavored Rice	
<b>Fried (Chicken /Goat)</b>	<b>\$21.99/22.99</b>
Fried Pieces of Chicken / Goat are blended with special spices and served with masala rice	
<b>Gongura (Chicken/ Goat /Paneer/ Prawn)</b>	<b>\$21.99/22.99/20.99/22.99</b>
Pieces of (Chicken/ Goat /Paneer/ Prawn) is flavored with sorrel Leaves and spices and flavor Rice	
<b>Ullikaram Biryani (Paneer/ Egg/Chicken/ Goat /Prawn)</b>	<b>\$20.99/21.99/21.99/22.99</b>
Paneer/ Egg/Chicken/ Goat /Prawn sautéed with spicy masala and served with flavoured rice	
<b>Ulavacharu Biryani (Paneer/ Egg/Chicken/ Goat /Prawn)</b>	<b>\$20.99/21.99/21.99/22.99</b>
Paneer/ Egg/Chicken/ Goat /Prawn sautéed with ulavacharu paste and served with flavoured rice	
<b>Avakaya (chicken/ Goat/Panner)</b>	<b>\$21.99/22.99/20.99</b>
chicken/ Goat/Panner Coated with avakaya paste and special spices with flavor rice	
<b>Prawn Biryani</b>	<b>\$23.99</b>
Tiger Prawns marinated with spices and fries and flavored with basmati Rice	
<b>Karivepaku (Chicken/ Goat)</b>	<b>\$21.99/22.99</b>
Chicken / Goat fried and battered with curry leaves powder and tossed with flavored Rice	
<b>Keema Pulav (Chicken / Lamb)</b>	<b>\$21.99/22.99</b>
Chicken / Lamb keema simmered with spices and cashews and served with flavor rice	
<b>Delights Special Biryani (Chicken/ Panner/ Goat)</b>	<b>\$23.99</b>
Delight special biryani made with special masala from our chef and served with Flavor Rice	





## DESSERT's

Rasmalai (3 Pieces)	\$9.99
Gulab Jamun (2 Pieces)	\$9.99
Falooda Kulfi	\$10.99
Pista Kulfi	\$7.99
Pan Kulfi	\$7.99
Mango Kulfi	\$7.99
Brownie	\$12.99
Family Desserts Platter	\$20.99
Chocolate Dosa	\$10.99

## FAMILY/JUMBO

### Family Biryani

Family Vegetable Biryani	\$64.99
Family Chicken Dum Biryani	\$75
Family Goat Dum Biryani	\$80
Any Special Family Biryani	\$80

### Family Starters

Veg / Chicken	\$94.99
Goat/ Prawn / Fish	\$105.99

### Family Rice/Noodles

Veg Rice / Noodles	\$69.99
Egg / Chicken/ Prawn Rice (or) Noodles	\$75.99

### Jumbo Biryani

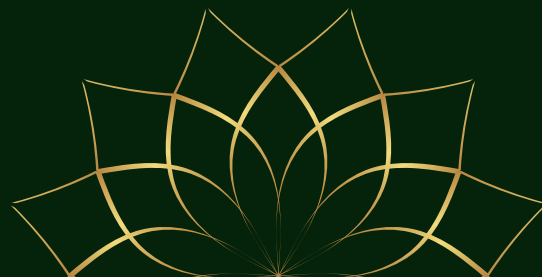
Jumbo Vegetable Biryani	\$80.99
Jumbo Chicken Dum Biryani	\$85
Jumbo Goat Dum Biryani	\$95
Any Special Jumbo Biryani	\$95

### Jumbo Starters

Veg / Chicken	\$130
Goat/ Prawn / Fish	\$150

### Jumbo Rice/Noodles

Veg Rice / Noodles	\$95.99
Egg / Chicken/ Prawn Rice (or) Noodles	\$105.99





*THANKS FOR BEING A PART OF OUR CULINARY JOURNEY!  
WE'RE HONORED TO HAVE SERVED YOU AND CAN'T WAIT TO DO IT AGAIN!*