



TRIBE
DINING AND LOUNGE

2025 Restaurant Weeks

Jan 16 - Feb 16

Savor the vibrant flavors of Indian cuisine during Restaurant Weeks! Enjoy fragrant curries, succulent tandoori, and delectable desserts, expertly crafted by our chefs.

Three Course Dinner
\$59 plus gratuity

OPEN

Tuesday – Sunday
5:00pm – 9:30pm

Reserve Your Table Today!!

6 North Shore, Flatts | Tribe.bm | 543-9909

RESTAURANT WEEKS 2025 MENU

3 Course Dinner - \$59 per person plus gratuity

APPETIZER

Choose any one

Masala Papad

Crisp Indian flatbread, lentil, bell pepper, tomato, mint, roasted cumin, grated cheese

Pickled Marinated Fish Tikka

Zesty & tangy fish, marinated in pickles

Chicken 65

Succulent pieces of chicken breast, marinated in exotic spices, deep fried

ENTRÉE

Choose any one

Awadhi Jackfruit Biryani

Savoury jackfruit, delicately flavoured rice, potted, sealed and cooked the traditional way. Adorned with barberries and sultanas

Coconut Jhinga Curry

Highly seasoned shrimps cooked in coconut curry with delicious Indian herbs and spices
Served with Basmati Rice

Chicken Ruby

Tender chicken in a rich, silky makhani sauce. A good and proper curry brimming with spice and flavour

Lamb Coconut Curry

Tender cuts of lamb in a light, natural coconut curry sauce

DESSERT

Choose any one

Jalebi with Rabiri

Crispy, golden-fried jalebi soaked in surgery syrup, swerved with rich, creamy rabri- an indulgent fusion of sweetness and warmth for the perfect dessert experience

Carrot Halva

Carrot ghee, aromatic spices, paired with a scoop of vanilla ice cream

