



729 Fourth Avenue
San Diego, CA 92101

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

- ◆ Open 7 days
- ◆ Sun – Thurs 11:00am-10:30pm
- ◆ Fri – Sat 11:00am-Midnight
- ◆ Private Dining Options from 18 to 30 guests
- ◆ Onstreet Self-Parking or Valet Parking Available
- ◆ Dress Code: Business Casual
- ◆ Full Bar
- ◆ Patio/Outdoor Dining
- ◆ Vegetarian Friendly



Rakesh and Ashley Popat, owners of the critically acclaimed and award winning Bombay Restaurant in Hillcrest, team up with Executive Chefs Jagu Singh and Padhu Krishnan to create Gaslamp's most intriguing restaurant. Monsoon has set the trend for a new fine dining experience, appealing to the eye while entertaining, satisfying, and pleasing guests simultaneously. With murals and artifacts originating from India, exotic belly dancers, and comfortable hand crafted wooden high back chairs, the elements of the restaurant elegantly surround a center piece waterfall that constantly "rains" in the Monsoon dining room, The Monsoon blend of décor and authentic Northern Indian cuisine is a rare treasure in this part of the globe.

The warming aroma of our kitchen will entice your curiosity and desire for a splendid meal. The sound of a softly trickling waterfall clears your mind as you search for that perfect wine to complement the evening's discourse. Striking pictures from India grab your imagination and take you far away into a land rich in history, culture and fine foods. The vibrant tastes of exotic hand picked spices comprise an exquisite entree while adding to a dining experience you will never forget.

Whether it is a quiet table for two next to the "rain" or a private party of 100 guests or more, weddings, birthdays, or a convention seeking a professional extravagant atmosphere, Monsoon can accommodate any special request. The entire staff here at Monsoon is dedicated to providing the finest quality food and spirits with the highest quality of service.

Group Accommodations



Bombay Room

The Bombay Room is a Semi-Private Room surrounded by two walls of theatre curtains to ensure privacy, one wall of Exotic Indian Murals, and one wall of our custom wine "hive." With our high-back wooden chairs, we create an exotic atmosphere.

Monday-Thursday: 18 Guest Minimum,
plus 20% Service Charge & Tax
Please call for Weekend and Peak Convention Minimums.

Without AV:		WITH AV:	
Conference:	20 Guests spaciouly 27 Guests maximum	U-Shape:	18 Guests spaciouly 22 Guests maximum
Banquet:	24 Guests spaciouly 30 Guests maximum	Classroom:	25 Guests spaciouly 28 Guests maximum
Rounds:	18 Guests spaciouly 20 Guests maximum	Banquet:	20 Guests spaciouly 28 Guests maximum

Group Menus

MENU SELECTION ONE

SOUP OR SALAD

Choice of

Aam (Mango) Soup

Mango Pulp Simmered with Ginger, Cloves and Cinnamon

Garden Salad

*Fresh Greens, Tomato, Cucumber, Onions and Carrots,
with Chef's Choice of Dressing*

ENTRÉES

Murgh Tikka Masala

Skewered Chicken with Cream Sauce

Sag Paneer

Fresh Spinach in a Cream Sauce with Chunks of Our Homemade Paneer

Vegetable Masala

Blend of Garden Vegetables with Fresh Garlic, Ginger and Green Chilies

**All Entrees Served with Basmati Rice, Garlic and Plain Naan*

DESSERT

Mango Mousse

Light and Fluffy Mousse Flavored with Mangos

\$35.00 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

MENU SELECTION TWO

APPETIZER

Vegetarian Sampler

*Assorted Pakoras and Onion Bhaji
Served with Mint Chutney and Tamarind Chutney*

SOUP OR SALAD

Choice of

Aam (Mango) Soup

Mango Pulp Simmered with Ginger, Cloves and Cinnamon

Garden Salad

*Fresh Greens, Tomato, Cucumber, Onions and Carrots,
with Chef's Choice of Dressing*

ENTRÉES

AAM Murg

Chicken, Fresh Ginger and Chunks of Mango

Roghan Ghosht

A Yogurt Based Curry Cooked with Cubes of Lamb

Sag Paneer

Fresh Spinach in a Cream Sauce with Chunks of Our Homemade Paneer

Vegetable Masala

Blend of Garden Vegetables with Fresh Garlic, Ginger and Green Chilies

**All Entrees Served with Basmati Rice, Garlic and Plain Naan*

DESSERT

Please Pre-Select One (1) of the Following

Mango Mousse

Light and fluffy mousse flavored with mangos

Kheer

An Indian variation on rice pudding.

\$45.00 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

Group Menus

MENU SELECTION THREE

APPETIZER

Non-Vegetarian Sampler

Lamb Samosa, Chicken Pakoras, Seekh Kabob, Tandoori Chicken and Assorted Chutney Tray

Veggie Sampler

Veggie Samosa, Assorted Pakoras and Onion Bhaji Served with Mint Chutney and Tamarind Chutney

SOUP OR SALAD

Choice of

Garden Salad

Fresh Greens, Tomato, Cucumber, Onions and Carrots with Chef's Choice of Dressing

Murg Soup

Spicy Chicken Curry

ENTRÉES

Murgh Tikka Masala

Skewered Chicken with Cream Sauce

Paneer Tikka Masala

Homemade Paneer with Exotic Spices and Herbs

Cacutta Shrimp

Creamy Dish Simmered in a Mixture of Cream

Mutter Paneer

Combination of Peas & Cheese with a Rich Creamy Sauce

Kabab Curry

Tender Lamb Seekh Kabab Sautéed with Onions and Bell Peppers

**All Entrees Served with Basmati Rice, Garlic and Plain Naan*

DESSERT

Please Pre-Select One (1) of the Following

Mango Mousse

Light and fluffy mousse flavored with mangos

Kheer

An Indian variation on rice pudding.

Kufi

Rich Creamy Exotic Ice Cream; Saffron, Pistachio or Mango

\$55.00 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

MENU SELECTION FOUR

APPETIZER

Please Pre-Select Two (2) of the Following

Potato & Pea Samosas

Two Deep Fried Pastries Seasoned with Mild Spices

Non-Vegetarian Sampler

Lamb Samosa, Chicken Pakoras, Seekh Kabob, Tandoori Chicken and Assorted Chutney Tray

Veggie Sampler

Veggie Samosa, Assorted Pakoras and Onion Bhaji Served with Mint Chutney and Tamarind Chutney

SOUP OR SALAD

Choice of

Garden Salad

Fresh Greens, Tomato, Cucumber, Onions and Carrots with Chef's Choice of Dressing

Malougatany Soup

Chicken and Lentils Cooked with Fresh Cream

ENTRÉES

Moler Murg

Chicken and Coconut

Lamb Vindaloo

Combination of Baby Potatoes, Fresh Herbs and Spices

Bangalore Shrimp

Sautéed Shrimp with Fresh Cilantro and Green Chilies

Tandoori Plate

Combination of Simply Grilled Chicken, Fish and Lamb

Phul Gob and Aloo

Boiled Potatoes and Cauliflower Sautéed with Garlic

Dizzy Noo Shack

Bananas Slit and Carefully Stuffed with a Spicy Mixture

**All Entrees Served with Basmati Rice, Pyass and Mirche Naan*

DESSERT

Please Pre-Select Two (2) of the Following

Mango Mousse

Light and fluffy mousse flavored with mangos

Kheer

An Indian variation on rice pudding.

Kufi

Rich Creamy Exotic Ice Cream; Saffron, Pistachio or Mango

\$65.00 PER PERSON

PLUS BEVERAGES, 20% SERVICE CHARGE & TAX

Event Information

Appointments

Personal meetings with Monsoon Special Events Coordinator may be scheduled in order to view the establishment and discuss event possibilities.

Unconfirmed Reservations

Monsoon may temporarily hold your requested event date for a maximum of two weeks. Within this time, should additional request for this date come forth, you will be asked to sign a confirmation contract in order to officially book the day in question or you will be requested to release the booking to other interested parties.

Deposits & Cancellations

Once the details of the event have been decided and the final contract/invoice is signed, a 50% non-refundable deposit of the estimated cost of the invoice will be required in order to prepare for the event. At this time, should you need to cancel, Monsoon requires a 48-hour notice prior to event. Deposits can be used toward future programs if cancellation occurs.

Payment

Payment is accepted in the form of cash, credit card, certified or company cheque, and money order. Any balance owing that accumulates during the event, which does not appear on the estimated invoice, is due on the evening of the event. Also, note that applicable taxes and an 18% gratuity will be added to the final subtotal of the event.

EME Rewards

EME Appreciation Program – Monsoon provides 10% of your Food & Beverage expenditure back in the form of restaurant gift certificates for all private events EME books for you at their venue. These certificates may be used for future regular reservations or private party bookings at Monsoon.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

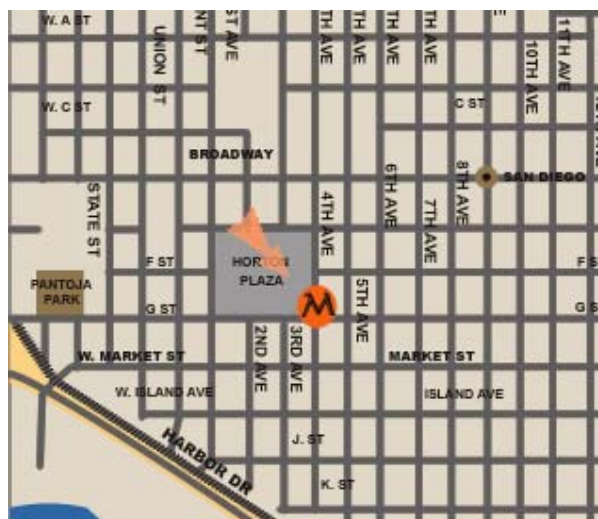
See the Rewards page on the EME website for more details.

* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

Parking

On street self-parking available (Free meters after 6:00pm). Please call for information on 3-hour validation at Horton Plaza (approx. 1 block away) and valet parking arrangements.

Map & Directions



From the North heading southbound Hwy 163:

- ◆ Take Hwy 163 southbound until it becomes 10th Avenue.
- ◆ Go straight onto 10th Avenue and continue until F Street.
- ◆ Turn right on F Street and continue until 4th Avenue.
- ◆ Turn left on 4th Avenue. Monsoon is on the left side of the block at 729 4th Avenue, between F and G Streets.

From the North heading southbound I-5:

- ◆ Take I-5 southbound and take the Front Street exit toward the Civic Center.
- ◆ Take the 2nd Avenue ramp, which will lead you onto Cedar Street.
- ◆ Turn right on 4th Avenue and continue on 4th for about a half mile. Monsoon is on the left side of the block at 729 4th Avenue, between F and G Streets.

From the South heading northbound I-5:

- ◆ Take I-5 northbound and exit at 6th Avenue.
- ◆ Turn left (southbound) onto 6th Avenue and continue until F Street.
- ◆ Turn right on F Street and continue until 4th Avenue.
- ◆ Turn left on 4th Avenue. Monsoon is on the left side of the block at 729 4th Avenue, between F and G Streets.

From the East heading westbound I-94:

- ◆ Take I-94 westbound until it ends and becomes F Street.
- ◆ Continue on F Street westbound until 4th Avenue.
- ◆ Turn left onto 4th Avenue. Monsoon is on the left side of the block at 729 4th Avenue, between F and G Streets.

Regular Dinner Menu*

APPETIZERS

Served with Chutney

Samosa

Two crispy stuffed pastries seasoned with mild spices and deep-fried.

Potato & Peas	\$4.95	Ground Lamb & Peas	\$5.95
Ground Chicken & Peas	\$5.95		

Papadum \$2.75

Wafer thin disks of seasoned wheat flour roasted in a tandoori oven.

Monsoon Lettuce Wraps \$9.95

Choice of chicken or tofu sautéed with veggies and served in crisp lettuce cups.

Vegetarian Sampler \$10.95

Veggie Samosa, assorted pakoras and onion bhaji.

Non-Veg Sampler \$12.95

Lamb Samosa, Chicken Pakoras, Seekh Kabab and Tandoori Chicken.

Chef's Bread Basket \$11.95

Garlic, Spinach, Plain, Onion served with Raita.

Pakoras

Dipped in a spicy lentil batter and deep fried until crisp and golden.

Your Choice of the following

Paneer	\$6.95	Potato	\$4.50	Zucchini	\$4.75
Onion	\$4.50	Eggplant	\$4.75	Banana	\$4.50
Mushroom	\$4.95	Spinach	\$4.95	Cauliflower	\$4.75
Chicken	\$6.95				

Poricha Yera \$12.95

Shrimp marinated in spicy tamarind water, battered and deep-fried.

SHORBA (SOUPS)

Served with fresh cilantro and papad.

Aam (Mango) \$5.95

Mango pulp simmered with ginger, cloves and cinnamon.

Dal (Lentil) \$4.95

Dark lentils cooked with fresh garlic, ginger and fresh herbs.

Murg (Chicken) \$5.95

Spicy chicken curry blended into a delicious soup.

Malougatany \$6.95

Chicken and lentils cooked with fresh cream, garlic and onions.

SALADS

Garden Salad \$5.95

Fresh greens, tomato, cucumber, onions and carrots, with your choice of dressing.

Kachumber \$5.95

Onions, cucumber, tomatoes, & Serrano chilies tossed with fresh Lemon, oil & chatt masala.

Spicy Paneer Salad \$7.95

Garden greens tossed with spicy vinaigrette dressing topped with paneer slices & sesame seeds

CHUTNEYS, PICKLES & RELISHES

Sweet Mango Chutney	\$3.50	Mint Chutney	\$3.50
Spicy Mango Pickle	\$3.50	Tamarind Chutney	\$3.50
Ginger Chutney	\$2.95	Raita	\$3.95
Spicy Tomato Chutney	\$2.50	Coconut Chutney	\$3.95

Assorted Chutney Tray \$6.95

NAAN

Leavened flat bread.

A must with Indian Curries or simply as an appetizer

Plain Leavened bread \$2.95

Garlic *Topped with Fresh Garlic and Cilantro* \$3.25

Pyass Naan *stuffed with spicy onions and topped with cilantro* \$4.50

Sag Naan *stuffed with fresh spinach and cilantro* \$4.50

Kabuli *Stuffed with cherries, pistachios and coconut* \$4.50

Mirche Naan *stuffed with spicy chilies and cilantro* \$4.50

Murg *Stuffed with chopped tandoori chicken* \$4.50

Keema *Stuffed with ground lamb, herb and spices* \$4.50

PARATHAS & WHOLE WHEAT BREAD

Paratha \$4.50

Whole-wheat dough twisted and lightly brushed with oil and cooked on a skillet

Aloo Paratha *Paratha stuffed with spicy mashed potatoes* \$4.50

Chapati *Circular flat bread cooked on a skillet.* \$3.95

Mint Paratha *Paratha layered with fresh mint.* \$4.50

Tandoori Roti *Flat bread cooked in a clay oven.* \$2.95

RICE

Basmati Rice *Long grain steamed basmati rice* \$3.25

Saffron Rice *Basmati rice cooked with saffron threads, cardamom and cloves.* \$6.25

Kitcheree \$6.25 *Basmati Rice Cooked with Yellow Lentils and Exotic Spices. Cooked to a Sticky Consistency.*

Pilau Rice \$5.25 *Pistachios, raisins, cardamom and saffron threads along with a drop of Orange Flower water makes this rice a delicacy.*

Lemon Rice *Steamed Rice Stir Fried with Lemon Zest and Coconut Flakes.* \$6.25

TANDOORI STYLE

Served with rice and mango raita

Murgh Tikka \$14.50

Chicken breast pieces marinated in yogurt tossed with ginger, garam masala, fresh lemon and cilantro.

Murgh Tandoori (Tandoori Chicken) \$14.50

Chicken quarters marinated in a yogurt sauce with fresh ginger, garlic and spices.

Seekh Kabab \$16.50

Skewers of minced lamb combined with onions, bell peppers, fresh herbs & spices.

Mahi Tandoori \$16.50

Mahi Mahi marinated in a spicy yogurt sauce with all the exotic spices from the kitchen.

Tandoori Plate A combination of all the above. \$17.50

Monsoon Thali \$25.99

The most traditional way of serving Indian food. Served with garlic naan, papadum, rice, dhal, sag and your choice of Chicken, Lamb, Fish or Vegetarian. Served after with our chef's favorite dessert shrikand and followed by Chai tea.

MONSOON'S SPECIALTIES

Served with basmati rice

Mint Curry *Roasted fennel seeds, fresh mint and ginger.*

Mushroom Masala *Fresh mushrooms cooked with a rich cream sauce.*

Mango Curry *Sweet and spicy curry cooked with chunks of sweet Mango and fresh mint leaves.*

Jahl Frezi *Roasted cumin seeds, onions, ginger and garlic cooked with garden vegetables.*

Any of the above curries can be made with the following.

Mock- Duck or Vegetables	\$14.50	Chicken	\$15.95
Lamb	\$17.99	Shrimp	\$18.99
Fish	\$18.99	Lobster Meat	\$19.99



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Regular Dinner Menu*

CHICKEN (MURGH)

Served with basmati rice

Dhaniya Murgh (Coriander Chicken) \$15.95

This aromatic dish comes from the north.

Cooked with cilantro along with and fresh ground spices.

Kozhi Kurumelagu (Black Pepper Chicken) \$15.95

Chunks of marinated chicken, pan fried and cooked with fresh black pepper, garlic and ginger.

Saagarala Murgh (Spinach and Chicken) \$15.95

Coriander chicken combined with fresh spinach, coriander seeds, garlic and ground cardamom.

Murgh Mirch Masala (Bell Peppers and Chicken) \$15.95

A colorful dish from the North. Masala chicken tossed with bell peppers, tomatoes, onions and fresh garlic.

Murgh Makhani (Chicken with Butter) \$15.95

Tomatoes and melted butter are the characteristic ingredients in this dish cooked with exotic herbs and spices.

Kashmir Murg \$15.95

The plain yogurt gives this dish a delicious mild and creamy flavor making it a wonderful contrast to all its spices.

Aam Murg (Chicken and Mango) \$15.95

Fennel seeds, fresh ginger and chunks of mango give this dish an exotic taste of India.

Moler Murg (Chicken and Coconut) \$15.95

Fresh ginger, coconut milk and cinnamon blended into a thick sauce and slowly cooked with marinated chicken.

Murgh Tikka Masala (Skewered Chicken with Cream Sauce) \$15.95

Pieces of chicken tikka cooked with exotic spices and herbs with fresh cream.

Mushroom Masala \$15.95

Mushroom and peas sautéed with mild herbs and spices. Cooked in a creamy sauce.

Madras \$15.95

A Southern Indian curry with mild spices, garlic, onion and cherry tomatoes cooked in a Karabi (Wok).

Korma Murg (Chicken with Yogurt) \$15.95

This mild curry sauce cooked with a cream sauce, golden raisins and slivered almonds.

LAMB

Roghan Ghosht \$17.95

Gently spiced yogurt, chopped fresh mint leaves and mustard seeds cooked with cubes of lamb.

Balti Lamb Madras \$17.95

Pan fried cubes of lamb tossed with fresh garlic, ginger, cherry tomatoes and coconut flakes.

Kofta Curry \$17.95

Ground lamb mixed with onions, spices, bell pepper and cilantro rolled into bite sized balls and steam cooked with a mild curry sauce.

Korma Lamb \$17.95

Cubes of lamb leg cooked with a sweet saffron sauce combined with raisins and almonds.

Lamb Buffa \$17.95

Braised cubes of lamb slowly cooked with a combination of spices and coconut milk making this dish succulent and tender.

Lamb Vindaloo \$17.95

A combination of baby potatoes, fresh herbs and spices. Cooked with chunks of marinated lamb with a touch of vinegar

Palak Lamb \$17.95

Fresh spinach leaves cooked with a combination of ginger, coriander seeds, garlic and our chefs' secret garam masala mix.

SEAFOOD

Catch of the Day \$Market

Thick and rich coconut sauce with exotic spices slowly cooked with fresh fish topped with roasted fennel seeds and shredded ginger.

Halibut \$16.95

Halibut smeared with a fresh mixture of ground garlic, coriander, yogurt, garam masala and fenugreek. Baked and served over a bed of basmati rice.

Amotik \$17.95

Chunks of Mahi Mahi are cooked with tamarind pods and mild spices giving this dish a distinctive bittersweet flavor.

Bangalore Shrimp \$18.95

Sautéed shrimp cooked with fresh cilantro and green chilies giving this dish a spicy flavor from the south.

Calcutta Shrimp \$18.95

A rich and creamy dish slowly simmered in a mixture of cream, cardamom, garlic and ginger topped with fresh cilantro leaves.

VEGETARIAN SABZI

Fried Chilli Cabbage \$14.95

Potatoes, peas, and carrots stir fried with mild spices and shredded green cabbage.

Phul Gobi and Aloo \$14.95

A popular dish from the North. Par-boiled potatoes and cauliflower sautéed with garlic, ginger and fresh ground spices.

Spicy Okra \$14.95

Mild curry sauce cooked with fresh okra, cherry tomatoes and fresh mint.

Mutter Paneer \$14.95

Combination of peas and cheese cooked with a rich creamy sauce. Very popular in Punjab.

Aloo Sag \$14.95

Potatoes and fresh spinach both complement each other in this wonderful spiced curry dish.

Bharta \$14.95

Roasted eggplant slit, scooped and mashed. Cooked with exotic spices and herbs with a drop of fresh cream.

Ek Kuri \$14.95

Boiled eggs cooked in a thick onion curry sauce topped with chopped green onions.

Channa \$14.95

Chick peas soaked overnight in tamarind water and then cooked with fresh ground spices and herbs.

Vegetable Masala \$14.95

A delicious blend of garden vegetables cooked with fresh garlic, ginger, green chilies and fennel seeds.

Kali Dhal \$14.95

Black lentils boiled with garam masala until cooked. Mixed with a rich butter sauce and topped with chopped onions and tomatoes.

Dizzy Noo Shak \$14.95

Bananas slit and carefully stuffed with a spicy mixture of spices sautéed with cumin and mustard seeds and slow cooked. Great with chapattis.

Kofta \$14.95

Vegetarian meatballs simmered in a rich creamy curry sauce topped with pistachios, raisins and almonds

Rajma \$14.95

Red kidney beans cooked with garlic, ginger, onions, tomatoes and cumin seeds.

Sag Paneer \$14.95

Fresh spinach cooked in a spicy cream sauce with chunks of our homemade. Paneer (Indian Cheese).

*MENU ITEMS & PRICES SUBJECT TO CHANGE

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