

Valentine's Day menu

40.00 PER PERSON

Amuse Bouche

Glass of Prosecco
Mini Dokhla-Wine mint Pur'ee

Starters choose 1

Stone Bass Tikka

Grilled stone bass cubes mix sprout salad .

Grilled Chicken Reshami Malai

Grilled boneless chicken breast cubes mix sprout salad .

Gulafi Sheek

Minced Lamb Kababs cooked with authentic spices on a charcoal grill.

Alloo Tikki

Crispy potato cake, served with dry chickpeas,
sweet yoghurt, tamarind, mint chutney

Charcoal Paneer Tikka

Indian cheese served with mango Pineapple Salad

Papri Chat

Crisp wheat flour topped with potatoes,
chickpeas, sweet yogurt, mint and tamarind sauce.

Tandoori Bharwa Mirch

Paneer & purple potato stuffed sweet peppers,
raw mango relish & mint chutney

Mains Dishes Choose 1

Lamb Rogan Josh

Spring Lamb slow cooked in gravy for 12 hours.

Chicken Bhuna

Boneless Chicken breast in Indian species with thic gravy.

Punjabi Macchi Tariwali

Talipia fish cooked in onion, ginger, garlic with freshly grounded spices.

Paneer Lababdar

Homemade Indian cheese cooked in a creamy tomato sauce.

Side Dishes choose 1

Dall makhni

Whole black lentils simmered to smooth perfection cooked over a low fire.

Saag Alloo

Spinach and potatoes cooked with herbs and spices.

Bhindi Ahwaini

Fresh stir-fried okra, onions, tomato & cumin.

Condiments

Steamed Rice/Naan

Dessert Choose 1

Raspberry Mango Eaton mess

Indian Kulfi Selection

Tea/Coffee

Please note 10% service will added to your final bill.

