



Valentines Dinner Menu

4 courses £36 per person (minimum 2 person)

APPETISERS - please choose one

Non-Vegetarian Plate

Amritsari Fish

Crisp fried fish fillet, in a carom seed and garlic marinade, served with masala mushy peas & desi tartare

Saffron Chicken Tikka

Tandoor roasted chicken breast, with mint, chillies, pounded spices and ginger, served with mooli and walnut chutney

Vegetarian Plate

Naram Dil Kabab

Heart shaped crisp crushed vegetable kababs with a melting cream cheese center, accompanied with mooli and walnut chutney

Bharwan Mirch

Mild pepper, stuffed with a finely chopped medley of vegetables

Palate Cleanser - Strawberry and Basil Sorbet

MAINS - Please choose one

Mangalorean Lobster Tail - £8 supplement

Morsels of lobster simmered in a tangy coconut sauce

Awadhi Chicken Korma

Tender pieces of chicken roasted in a cashew nut, saffron and cardamom sauce

Lamb Salli Nalli

Cinnamon scented fore shank curry cooked with dried apricots and malt vinegar

Navrattan Korma

Literally means "nine gems in a sauce", vegetables, golden raisins, and nuts in well spiced creamy sauce

SIDES to share

Green Vegetable Porial, Dal Makhani

Naan / Laccha Paratha / Saffron Basmati Rice

DESSERT

Valrohna Manjari Dark Chocolate Samosa

Accompanied with a banana mousse and macerated cherries

Price inclusive of VAT and exclusive of a discretionary 10% service charge

All dishes may contain traces of nuts