

## Valentine's 6 Course Dinner

Vegetarian/Vegan £49, Non-Vegetarian £54 per person, Minimum 2

Assorted papad with trio of chutneys m

**Amuse Bouche** – Coastal Crab or Hyderabadi Aubergine s, m, n

### APPETISERS, please choose one

Kerala Red Mullet m

Crisp marinated fish fillet, curry leaves, mustard crushed potatoes, coconut chutney

Chicken Tikka 2 ways – Achaari and Harra d,m,n

Sheermal, Chutneys, Pickled Onion

Bharwan Mirch d

Stuffed Chilli, Cheddar, Mascarpone, spices, Balsamic dressing, crispy okra

Ram Ladoo (vegan)

Crisp Mung lentil dumplings, mooli, coriander chutney, tamarind chutney, pomegranate

### Palate Cleanser

Jamun (Java Pum) & black salt sorbet

### MAINS, please choose one

Lobster Tail Pepper Fry (£8 supplement) s

Tellicherry pepper, tender coconut, spring onions and fresh coriander

Lamb Salli Boti

Parsi dish - slow cooked lamb, malt vinegar, spices and crispy straw potatoes

Chicken Tikka Laphroaig Masala d

Charcoal roasted chicken breast tikka, creamy tomato sauce, flambéed with Laphroaig 10 whisky

Wild Mushroom Methi(vegan)

Wild mushrooms, fresh fenugreek and tomato masala

### SIDES to share

Vegetable Porial(vegan) m

Asparagus, beans, broccoli and mange tout, mustard seeds, lentils, ginger and coconut

Dal Makhani d

Black lentils simmered overnight, tomatoes, ginger and cream

Naan / Laccha Paratha/Saffron Basmati Rice

### DESSERTS, please choose one

Stuffed Gulab Jamun with Malai Kulfi d,n

Valrohna Manjari Dark Chocolate Samosa d,n

Crème Malibu

D – dairy, n – nuts, s – shellfish, m - mustard



Price inclusive of VAT and exclusive of 12.5% service charge. All dishes may contain traces of nuts