

Valentine's Day Set Menu

Amuse Bouche V

Raspberry Elderflower Fizz: Muddled fresh Raspberries, Elderflower, topped up with Prosecco

Appetizers

Vegetarian selection: Chatpati Tokri chaat, Tandoori Portobello Mushroom, Gobhi Matar Samosas served with spiced Mango & pomegranate salad.

Ca solare Pinot Grigio, Araldica Italy

Refreshing tropical fruit aromas with a medium dry finish

OR

Non Vegetarian Selection: Amritsari Lamb Chaap, Scallop Bhel , Coriander & Lime Chicken Tikka served with Kachumber Salad

Merlot/Tannat, Plaimont France

Red berry fruits and herbs with a warm, spicy, lingering finish.

Main Courses

Hydrabadi Dal Gosht

(Traditional lamb cooked with lentils, fresh curry leaves, ginger, garlic, tamarind & mint)

Soul Tree Cabernet Sauvignon, Nasik Valley, India

Blackcurrant flavours and hints of mint.

Seafood Moilee

(A coastal favourite king prawns Scallops and Seabass fillets with curry leaves in coconut sauce)

Tariquet Sauvignon, Cotes de Gascogne

Light, Zesty and dry, perfect with seafood dishes.

Mangalorean Kori Ghasi Chicken

(Chicken curry cooked with mustard seeds, curry leaves, roasted chillies, tamarind & coconut)

Soul Tree Sauvignon Blanc, Nasik Valley

Vibrant Tropical Sauvignon, pairs brilliantly with spicy food.

Lasooni Paneer Tikka Lababdar (V)

(Cottage cheese cooked with tomatoes, onions, capsicum, spices and fresh cream)

Pampas del Sur Chenin/ Chardonnay, Trivento Argentina

Subtle flavours, medium dry with peach and apricot aroma

(All main courses are accompanied with creamy black lentils, Jeera Aloo, Zaffrani pulao rice bread basket)

Desserts

Gulab Jamun with Pistachio Kulfi

OR

Coconut Ice cream With caramelized Fresh Mangoes

Valentine's Day Set Menu without Cocktail and wine: £39.95pp

Valentine's Day Set Menu with Cocktail and wine: £54.95pp

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill.