



Valentine Menu £34.95

add a glass of Hibiscus Royal £7.95

Vetriano Prosecco NV with wild Australian hibiscus flower

Sharkandi Ki Chaat

Slow roast sweet potato with mint & tamarind chutney



Starter Platter

Mohabbatein-e-Khaas Shurwat

Gilafi Lamb Reshmi Kebab

Granny smith apple chutney, skewered kebab of mince lamb with ginger, green chillies, cheese and spices; finished with mixed peppers.

Tandoori Portobello Mushroom V

Mushroom filled with figs, cashew nuts, raisins, green chilli & homemade cheese.

Scallops Moilee

Coconut curry leaf in saffron sauce

Coriander Lime Chicken Tikka

Served with spiced green apple chutney



Mains - choose any one

Seafood Malabar

King Prawn, scallops, squid in coastal spices with coconut milk, curry leaf, mustard seeds

Lucknowi Shahi Kofta V

Sultana almond filled vegetable croquettes simmered in tomatoes fenugreek sauce

Goan-Style Sea Bass

Fresh sea bass in Coconut, mustard and curry leaf.

Moru Kachiathu V

Sweet mango and green banana cooked in yoghurt with green chillies ginger and curry leaves.

Hyderabadi Lababdar Chicken

Fresh tomatoes, onions, capsicum, fresh cream and exotic Indian spices, made popular by erstwhile nawabs of Andhra

Kadhai Haandi Gosht

Spring lamb cooked with onions, peppers, tomatoes, ginger and garlic

Mangalorean Kori Ghassi

chicken curry with unique ground dry roasted spices of coriander seeds, curry leaves and whole red chilli, finished with coconut cream.

Sides- Accompanied with Aloo Gobi Anaar, Tadka Dhal – five lentil mix, Saffron Pilaf & Bread basket



Daawat-e-Meetha

Dessert, chefs selection of indulgence for the romantic at heart

Vegetarian options available

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