

HAPPY VALENTINE'S DAY

WELCOME DRINK

Santa Margherita, Brut Rosé, Veneto, Italy or Rose Lassi

AMUSE BOUCHE

STARTERS choice of one

TOFAA- E-JAMEEN
Vegetable patties made with potato, beetroot and sweet potato

HALDI CHILLI KI MACHLI

Salmon fillet, garam masala, turmeric and chilli powder

HARE MASALE KA JHEENGA

lumbo prawns marinated with coriander, mint, curry leaf, ginger, garlic and yoghurt

MURGH TIKKA KALI MIRCH

Chicken marinated in yoghurt, ginger, garlic and flavoured with black peppercoms

MAINS choice of one

LAGAN KA BHUNA MURGH

Chicken cooked with tomato onion gravy, cashew nut paste, whole spices

METHI MAAS

Lamb cooked with aromatic spices and fenugreek

PANEER MIRCH KA SALAN

Cottage cheese with bell peppers, in a gravy with mustard seeds, curry leaves, coconut milk and ground spices

ACCOMPANIMENTS to share

SUBJIYON KA MELA Mixed vegetables, masala gravy and black cumin seeds

DAL BOMBAY Rich and creamy lentils also known as Dal Makhani

IEERA PULAO Cumin flavoured basmati rice

ASSORTED BREADS Garlic naan / Pudina paratha / Amritsari kulcha

DESSERT choice of one

LABH KE JAAM Condensed milk balls in light cardamom flavoured sugar syrup MALAI CHAAP Cottage cheese dumplings flavoured with cardamom and rose petals

\$988 per couple