



VALENTINE'S DAY MENU

FIVE COURSES - £55.00

Papad Basket

Served with three homemade chutneys.

Soft Shell Crab

Green chilli, white crab, tomato lentil chutney.

Aloo Chaat

Honey yoghurt mousse, tamarind saunt, Jerusalem artichokes.

Tandoori Salmon

Carom seeds, yoghurt, roasted tomato.

Rabbit Tellicherry Pepper Fry

Shallots, curry leaves, mustard seed, rice cake.

Palak Chole Tikki

Sweet basil and avocado chutney.

Anjeer Lamb Chops

Farm fresh leaves, pea and mint chutney.

Paneer Tikka

Cottage cheese, sweet corn, green pepper corn.

Paneer Lababdar

Cottage cheese simmered in tomato, fenugreek sauce.

Rock Moss Prawns

Classic preparation of South India with tiger prawns.

Awadhi Murgh

Corn fed chicken, yoghurt, saffron, tomato.

Handi Gosht

Hyderabadi melting lamb cooked on slow fire.

Served with Chatora dal, makai palak, bread basket, pulao rice.

Pistachio Kheer

Rice pudding, pistachio, cardamom, kulfi.

Steamed Bengali Yoghurt

Infused with cardamom and touch of raspberry puree to serve.