



# VALENTINES DAY

## NON-VEG

### STARTERS

#### **Kasundi Jheenga**

Marinated Chargrilled king prawns, kasundi mustard

#### **Pink peppercorn chops**

Lamb chops, pink pepper corn, glazed in the clay oven

#### **Gunpowder golden fried idli**

Crisp rice and lentil cakes, spice dusting

### MAIN COURSE

#### **Seabass rechade**

Grilled seabass, peri peri masala, shrimp balchao

#### **Raan- e- Bombay Brasserie**

Shredded slow cooked lamb shank, spices

#### **Pista murg (N)**

Cornfed chicken supremes, aromatic pistachio sauce

#### **Aloo tilwali**

Crisp baby potatoes, sesame

#### **Moong dal with spinach**

#### **Muthia muttar pulao**

#### **Peshwari Naan/ Mint Paratha**

#### **Jeera goli raita**

### DESSERTS (N)

**Duo of rose mousse with petal hearts & chocolate cracker**

Tea & Coffee

*We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food*

*\* N- Contains Nuts*



# VALENTINES DAY

## VEG

### STARTERS

#### **Bharwan Paneer Tikka**

Chargrilled cottage cheese, layered coriander mint paste

#### **Kathal mozzarella ki shammi**

Pan seared jackfruit cakes, beet mozzarella hearts

#### **Gunpowder golden fried idli**

Crisp rice and lentil cakes, spice dusting

### MAIN COURSE

#### **Khubani bhare kela kofta**

Raw banana dumpling, apricot, delicate tomato gravy

#### **Chonkha greens**

Stir fried baby pak choi, asparagus, mange tout, broccoli

#### **Punjabi chole**

Spiced chickpea

#### **Aloo tilwali**

Crisp baby potatoes, sesame

#### **Moong dal with spinach**

#### **Muthia muttar pulao**

#### **Peshwari Naan/ Mint Paratha**

#### **Jeera goli raita**

### DESSERTS (N)

**Duo of rose mousse with petal hearts & chocolate cracker**

Tea & Coffee

*We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food*

*\* N- Contains Nuts*