



***HAPPY VALENTINE'S DAY***

### AMUSE BOUCHE

BADAM SHORBA *almond, rose, garlic*

### FIRST COURSE

DAHI PAKODI CHAAT *Delhi street food, lentil dumplings, yogurt & chutneys*  
AVOCADO CHAAT *tamarind chutney*  
KHAJLOOR KI CHAAT *date, cheese, pistachio, black pepper, ginger*  
TANDOORI PINEAPPLE & TULSI CHAT

### SECOND COURSE (choose any one)

LAGAN KI BOTI *lamb, yogurt, caramelized onion, mace*  
LEHSUNI FISH TIKKA *rock fish, garlic, chili pepper*  
SHRIMP BALCHAO *onion, tomato, peri peri masala*  
VENISON KI POTLI *chicken, pistachio, prune*  
DUCK ROAST TELANGANA *tomato, garlic, lime*  
MEWE KI SEEKH *cheese, almond, raisin, ginger, cardamom*  
LOTUS STEM –COLOCASIA CHOP *mango & mint chutney*

### ENTREES (choose any one)

accompanied by *pineapple chilgoza (pinenut) pulao & truffle naan*

### KUNDAN KALIYA

*lamb, almond, yogurt, nutmeg*

### NIMBU SEABASS

*red chili, lime leaf, ginger, coconut*

### LAL MAAS (LAMB)\*

*lamb chop, chili, garlic, black cardamom*

### GUCHHI LOBSTER

*morel, yogurt, saffron, mace*

### MUSTARD SHRIMP

*shrimp, yogurt, garlic*

### MURGH FIRDAUSEE

*free range chicken breast, rose petal, pistachio, lavender infused korma*

### VEGETARIAN THALI

*paneer tikka lababdar, asparagus babycorn poriyal, guchhi palak, malai kofta, dal makhni, smoked date raita*

\* Spicy

### DESSERT

FIG MURRABBA-SAFFRON MALAI, CHOCOLATE KULFI, STRAWBERRY CRÈME BRULEE