



HAPPY VALENTINE'S DAY

AMUSE BOUCHE

ASPARAGUS SHORBA

*Pistachio, coconut, rose***FIRST COURSE**

AVOCADO CHAAT

tamarind chutney

DATE SAMOSA

cheese, black pepper, pineapple chutney

GOOLAR KEBAB

*fig, mace, black pepper***SECOND COURSE (choose any one)**

BHATTI KA VENISON

cinnamon, clove, garlic, cumin

CRAB BONDA

fennel, chili pepper, tomato chutney

DUCK PEPPER FRY**

green pepper, anise, uttapam

MUSTARD FISH (MACHHER PATURI)

cilantro chutney

MAKKI BADAM KI SEEKH*

Yellow corn, almond, cardamom, arugula chutney

GOAT CHEESE TIKKI

tomato kut

ENTREES (choose any one)

accompanied by
saffron chilgoza pulao & truffle naan

LAL MAAS (LAMB)**

lamb chop, chili, garlic, black cardamom

ANJEERI DUCK*

yogurt, fig, cashew

GUCHHI MURG (CHICKEN)*

morel, onion, garlic, tomato, herbs

HARYALI SHRIMP

basil, cilantro, raw mango

BADAMI GOSHT (lamb)*

yogurt-onion-almond-saffron

FISH MALAI CURRY

*coconut, cardamom, garlic***VEGETARIAN THALI**

*Paneer lababdar, lasooni palak, mushroom
 babycorn, truffle kofta*, dal makhni, avocado
 raita*

Nuts, **Spicy*DESSERT (Sampler)**

DARK CHOCOLATE MOUSSE, BADAM HALWA, RASPBERRY RASMALAI, FIG HONEY
 KULFI

Five course Price Fixe Menu at \$85-00 per person plus Tax & Tip