



HAPPY VALENTINE'S DAY

AMUSE BOUCHE

BADAM SHORBA*

*Almond, rose, garlic***FIRST COURSE**

AVOCADO CHAAT

tamarind chutney

DATE SAMOSA

cheese, black pepper

GOOLAR KEBAB

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

MALAI MUSHROOM VENISON

Shitake, cinnamon, clove, garlic, cumin

VERMICELLI SHRIMP

saffron, chili pepper, coconut

TULSI CHICKEN TIKKA

Basil, chili pepper, garlic

FISH POLICHATHU

onion, tomato, coconut, banana leaf

ANJEERI PANEER

paneer, fig and chilli chutney

BEETROOT SHIKAMPURI*

*hung curd filling, almond crust***ENTREES (choose any one)**

accompanied by
saffron pineapple pulao & truffle naan

WILD BOAR SOYET

Achops, corn, yogurt, clove

FISH TIKKA ANGARA**

chili, garlic, tomato

LAMB XACCUTI

coconut, garlic, roasted spices

TANDOORI LOBSTER CHETTINAD

coconut, coriander, black pepper, anise

CHICKEN ASPARAGUS KORMA *

pistachio, onion, yogurt, cardamom

MUSTARD SHRIMP

*yogurt, garlic, chili pepper***VEGETARIAN THALI**

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

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

Bhapa Doi (Baked Yoghurt), Banana Hazelnut Kulfi, Fig And Ginger Halwa

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