



HAPPY VALENTINE'S DAY

AMUSE BOUCHE

ALMOND ROSE SHORBA

FIRST COURSE

SMOKED CASHEW GOAT CHEESE SAMOSA *arugula chutney*
AVOCADO POMEGRANATE CHAT *date- tamarind chutney*
TAWA DATE *cheese, black pepper, ginger*

SECOND COURSE (choose any one)

TRUFFLED PANEER* *truffle korma*
LASOONI CHICKEN TIKKA *garlic, chili pepper, gramflour*
MANGO BASIL SHRIMP *ginger, cilantro, anise*
ASPARAGUS CHETTINAD *anise, curry leaf, coconut chutney*
MUSTARD SCALLOP *tomato chutney*
CHILI PINEAPPLE PORK CHOP** *garlic, garam masala*
BROCCOLI PINENUT TIKKI* *yogurt, strawberry chutney*

ENTREES (choose any one)

accompanied by
saffron chilgoza pulao & truffle naan

LAL MAANS** *lamb, chili, garlic, black cardamom*
LOBSTER ZAFRANI* *yogurt-onion-almond-saffron*
TOMATO BASS *seabass, fenugreek, mustard*
GUCHHI MURG* *chicken, morels, tomato, mace, cardamom*
KASHMIRI LAMB CHOPS *fennel, black cardamom, ginger*
HARYALI HALIBUT *cilantro, asparagus, ginger, coconut*
ANJEERI DUCK* *yogurt, fig, cashew*
VEGETARIAN THALI *Mushroom matar, lasooni palak, carrot methi
babycorn, truffle kofta*, dal makhni, avocado
raita*

**Nuts, **Spicy*

DESSERT

CHOCOLATE RASPBERRY MOUSSE
Kesar Pista Kulfi, Almond Halwa, Strawberry

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