Valentine Menu £34.95

**add a glass of Hibiscus Royal £7.95**
Vetriano Prosecco NV with wild Australian hibiscus flower

**Sharkandi Ki Chaat**
*Slow roast sweet potato with mint & tamarind chutney*

**Starter Platter**

**Mohabbatein-e-Khaas Shurwat**

**Gilafi Lamb Reshmi Kebab**
*Granny smith apple chutney, skewered kebab of mince lamb with ginger, green chillies, cheese and spices; finished with mixed peppers.*

**Tandoori Portobello Mushroom V**
*Mushroom filled with figs, cashew nuts, raisins, green chilli & homemade cheese.*

**Scallops Moilee**
*Coconut curry leaf in saffron sauce*

**Coriander Lime Chicken Tikka**
*Served with spiced green apple chutney*

**Mains - choose any one**

**Seafood Malabar**
*King Prawn, scallops, squid in coastal spices with coconut milk, curry leaf, mustard seeds*

**Lucknowi Shahi Kofta V**
*Sultana almond filled vegetable croquettes simmered in tomatoes fenugreek sauce*

**Goan-Style Sea Bass**
*Fresh sea bass in Coconut, mustard and curry leaf.*

**Moru Kachiathu V**
*Sweet mango and green banana cooked in yoghurt with green chillies ginger and curry leaves.*

**Hyderabadi Lababdar Chicken**
*Fresh tomatoes, onions, capsicum, fresh cream and exotic Indian spices, made popular by erstwhile nawabs of Andhra*

**Kadhai Haandi Gosht**
*Spring lamb cooked with onions, peppers, tomatoes, ginger and garlic*

**Mangalorean Kori Ghasi**
*Chicken curry with unique ground dry roasted spices of coriander seeds, curry leaves and whole red chilli, finished with coconut cream.*

**Sides- Accompanied with Aloo Gobi Anaar , Tadka Dhal – five lentil mix, Saffron Pilaf & Bread basket**

**Daawat-e-Meetha**
*Dessert, chefs selection of indulgence for the romantic at heart*

**Vegetarian options available**

All prices are inclusive of VAT, A discretionary 12.5% service will be added to your bill