Valentine’s Day Set Menu

**Amuse Bouche V**

Raspberry Elderflower Fizz: Muddled fresh Raspberries, Elderflower, topped up with Prosecco

**Appetizers**

**Vegetarian selection:** Chatpati Tokri chaat, Tandoori Portobello Mushroom, Gobhi Matar Samosas served with spiced Mango & pomegranate salad.

**Ca solare Pinot Grigio, Araldica Italy**

Refreshing tropical fruit aromas with a medium dry finish

**OR**

**Non Vegetarian Selection:** Amritsari Lamb Chaap, Scallop Bhel, Coriander & Lime Chicken Tikka served with Kachumber Salad

**Merlot/Tannat, Plaimont France**

Red berry fruits and herbs with a warm, spicy, lingering finish.

**Main Courses**

**Hydrabadi Dal Gosht**
(Traditional lamb cooked with lentils, fresh curry leaves, ginger, garlic, tamarind & mint)

**Soul Tree Cabernet Sauvignon, Nasik Valley, India**

Blackcurrant flavours and hints of mint.

**Seafood Moilee**
(A coastal favourite king prawns Scallops and Seabass fillets with curry leaves in coconut sauce)

**Tariquet Sauvignon, Cotes de Gascogne**

Light, Zesty and dry, perfect with seafood dishes.

**Mangalorean Kori Ghasi Chicken**
(Chicken curry cooked with mustard seeds, curry leaves, roasted chillies, tamarind & coconut)

**Soul Tree Sauvignon Blanc, Nasik Valley**

Vibrant Tropical Sauvignon, pairs brilliantly with spicy food.

**Lasooni Paneer Tikka Lababdar (V)**
(Cottage cheese cooked with tomatoes, onions, capsicum, spices and fresh cream)

**Pampas del Sur Chenin/ Chardonnay, Trivento Argentina**

Subtle flavours, medium dry with peach and apricot aroma

(All main courses are accompanied with creamy black lentils, Jeera Aloo, Zaffrani pulao rice bread basket)

**Desserts**

**Gulab Jamun with Pistachio Kulfi**

**OR**

**Coconut Ice cream With caramelized Fresh Mangoes**

Valentine’s Day Set Menu without Cocktail and wine: £39.95pp

Valentine’s Day Set Menu with Cocktail and wine: £54.95pp

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