



ROMANTIC
VALENTINE'S DAY

4 COURSE SET MENU | £44.95 PER PERSON

ASSORTED PAPPAD BASKET (D)

TRADITIONAL INDIAN CRISPY WAFERS
served with assortment of homespun chutney's

THE MOST LOVEABLE CANAPÉ
SEV PAPDI CHAAT (D)

CRISPY INDIAN CRACKERS AND PUFFED RICE
mixed with chopped onions, potatoes, chickpeas, pomegranate seeds, garnished with zesty chutneys, creamy yogurt and sev

SHARING WITH CARING
(CHOICE OF STARTER)

COASTAL KING PRAWNS 🌶️ (SF)

Indian Ocean king prawns marinated with coconut & chili and served with pineapple raisins salsa.

LAMB BURRAH KEBAB 🌶️ (D)

Juicy, spice- infused tenderised to perfection lamb ribs, char-grilled for a smoky, melt-in-mouth experience to be served with mash potato & tomato chutney.

HARIYALI CHICKEN KEBAB 🌶️ (D)

Succulent chicken marinated in a refreshing mix of herbs and aromatic spices, grilled to a smoky tender perfection and served with corn chaat & pepper

RAJMA CHAWAL ARANCINI 🌶️ (D)

A unique twist on traditional Indian comfort food, golden crispy rice balls filled with spiced red kidney beans and cheese served with tangy-spiced mayo dip

PANEER TIKKA ANARDANA (D, PM)

Tender Indian cheese infused with tangy sweetness of pomegranate, char-grilled to perfection with roasted garlic and drizzled with molasses.

PALATE CLEANSER

FRESHLY MADE DELICIOUS SORBET



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LOVE AT FIRST BITE (CHOICE OF MAIN COURSE)

OLD DELHI BUTTER CHICKEN (D,N)
An old Delhi style Mughlai dish with smoked chicken in a mild tomato sauce finished with a gloss of cream and fenugreek

RAILWAY LAMB CURRY 🌶️ (M)
Tender lamb cooked with soft potatoes in a tomato-based sauce with coconut, mustard seeds and curry leaves.

JHINGA MOILEY (SF,M)
Indian Ocean king prawns in a mild ginger and coconut sauce

CHICKEN TIKKA MASALA (D,N)
Medium spiced curry served in tomato sauce with powdered coconut & almonds, cream and fenugreek.

PANEER LABABDAR (D)
Soft cottage cheese simmered in a mildly tangy, spiced tomato sauce, finished with a touch of cream for a silky texture

METHI MATAR PANEER (D,N)
A delicious curry made with soft paneer, sweet peas and fragrant fenugreek leaves cooked in a savory tangy sauce finished with fresh cream.

MIXED VEGETABLE JALFREZI 🌶️ (D)
A medley of crisp sauteed vegetables cooked in a bold tangy sauce with aromatic and fragrant spices.

**ALL MAINS SERVED WITH SIDES
DAL MAKHANI (D) | BASMATI RICE | MIXED BREAD BASKET**

SWEET TEMPTATIONS DESSERT

ROSE KHEER (D,N)
A rice pudding infused with aromatic rose essence offering a perfect balance of creamy richness and floral sweetness.

MANGO PANNA COTTA (D,N)
A velvety creamy dessert infused with the sweetness of ripe mango & yogurt-fresh cream, and served with strawberry jam.