

VALENTINE'S MENU | € 50.00 per person

PASSION FRUIT CHAKRA MARTINI



STARTER – CHOOSE ANY ONE

CHAKRA SALAD

SALAD OF TANDOORI APPLE, PINEAPPLE, PEAR AND ARTICHOKE, DRESSED SALAD LEAVES AND CARAMELIZED WALNUT

MUTTON KE CHAP

WICKLOW LAMB CHOPS GRILLED WITH FENNEL AND MADRAS MASH AND TEMPERED YOGHURT
TANDOORI GRILLED LOBSTER TAIL, RAW MANGO, FRESH MINT AND GINGER



PASSION FRUIT AND ROSE SORBET



MAIN COURSE – CHOOSE ANY ONE

SEAFOOD JHOL

COMBINATION OF CRAB CLAWS, JUICY PRAWNS AND WILD SEABREAM COOKED IN FRESH GREEN CHILLI AND COCONUT LIME SAUCE

CHANDAN AND ROSE PETAL KORMA

IRISH CHICKEN BREAST STUFFED WITH COURGETTE AND SMOKED PISTACHIO WITH SANDALWOOD AND ROSE PETAL KORMA

DINDIGUL DUCK

FREE RANGE BARBARY DUCK BREAST, SEASONAL VEGETABLE THORAN, DUCK FAT CONFIT CHIPS

NALLI KI NIHARI

WICKLOW LAMB SHANK COOKED IN A GELATINOUS BROTH WITH BLACK CARDAMOM, WILD HIMALAYAN HERB JIMBU, FRIED ONIONS AND ALMOND PASTE

CHAKRA SHAKAHARI THAALI

AN IDEAL WAY TO SAVOR A COMPLETE INDIAN MEAL.COMBINATION OF LENTILS, GREENS, POTATOES AND VEGETABLES SERVED INDIVIDUALLY WIOTH RICE AND BRAED. SPECIALLY CHOSEN AND PREPARED BY CHEF LALIT

All Mains will be accompanied with smoked Aubergine Mash with Onion-Tomato, Cumin and Mustard, Bread Basket and Basmati with Saffron



DESSERT

CHOCOLATE DELIGHT

DARK CHOCOLATE CARAMEL MOUSSE WITH PASSION FRUIT AND MANGO SORBET

Whilst we do all to accommodate our guests with allergies and food intolerances, we are unable to guarantee that our dishes are totally allergen free. A 10% service charge will be levied on groups of 6 or more.