



**VALENTINE'S MENU | € 90 per couple**

**MONSOON BELLINI**

PASSION FRUIT & MANGO SHERBET  
TOPPED WITH CHAMPAGNE

**STRAWBERRY BELLINI**

FRESHLY CRUSHED STRAWBERRIES  
TOPPED WITH CHAMPAGNE



**AMUSE BOUCHE**

SOMETHING TO ENHANCE YOUR PALATE



**STARTER PLATTER TO SHARE**

CRISP FRIED MASALA FISH, BHATTI MURG, LAMB SAMOSA & KHATTA MEETHA  
PANEER



**MAIN COURSE (CHOOSE TWO)**

**FISH MOILEE**

PAN SEARED SEABASS SERVED ON A BED OF SPICED MASH POTATO AND MOILLEE  
SAUCE

**TAWA JHEENGA DUMDAAR**

INDIAN OCEAN JUMBO PRAWNS WITH PEPPERS, TOMATO AND ONION KADHAI  
MASALA

**MURGH DHANIWAL**

SLOW BRAISED CHICKEN BREAST WITH YOGHURT, ONION, GARLIC & CORIANDER

**NALLI ROGAN JOSH**

SLOW COOKED LAMB SHANKS IN A CURRY WITH RED CHILLI PASTE, YOGHURT,  
FENNEL AND GINGER

*All main courses will be served with pulao rice, coriander, garlic and onion naan bread*



**DESSERT**

**ROSE KULFI**

ROSE AND GREEN CARDAMOM SCENTED EGGLESS ICE CREAM WITH NUTS AND BASIL  
SEEDS

**VANILLA PANNA COTTA**

SERVED WITH MIXED BERRY AND RASPBERRY SORBET

**RECOMMENDED WINES FOR THE EVENING**

***SPECIAL PRICE FOR THE DAY - €30 per bottle***

Domaine La Roche Chablis 2014 (France)

Fleurie AC Joseph Drouhin 2013( France)

*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.*

