



# Valentine' menu

## AMUSE BOUCHE

Compressed Watermelon with Feta & Mint Caviar (D/F)

## STARTER (CHOOSE ONE)

### OYSTER WITH HABANERO CHUTNEY

Fresh oysters served with pickled habanero chilli  
(CRUSTACEA/A/S)

### ACHARI PORTOBELLO STUFFED MUSHROOM

Pickled marinated mushrooms, stuffed with paneer and cashew  
(FUNGAL/N/D)

### LAMB GALOUTI KABAB

Melt-in-mouth minced lamb patty grilled on hot plate  
(D/G)

### AJWAIN JUMBO GRILLED PRAWNS

Carom seed wild jumbo prawns oven roasted in clay oven  
(CRUSTACEA/D)

## MAIN COURSE (CHOOSE ONE)

### ACCOMPLIMENTS

Brown Onion Saffron Pulao & Baby Garlic Naan (G.D)

### ZAFRANI PANEER STEAK

Grilled cottage cheese in a rich onion gravy flavored with  
fenugreek (D.N.S)

### BUTTER CHICKEN STUFFED BREAST

Chicken breast stuffed with ricotta, grilled with makhani gravy  
(D.N)

### LAMB RACK REZALA

Grilled lamb rack with rich onion, cashew and tomato gravy  
(D.N.S)

### MALABAR GRILLED FISH

Indian Bhetki fish fillet marinated Indian spices and pan fried  
(E.G.D)

## DESSERTS

### GAJAR HALWA BAKLAVA

Stuffed filo pastry with carrot halwa & dry nuts served with  
Vanilla Ice Cream (D/G/N/S)

### PETIT FOURS

Chocolate Bon Bon  
Chocolate shell stuffed with curry leaf powder and rose petals  
(S/N/D/G/L)

