



Valentine's Day Menu

Complimentary glass of Champagne
on arrival
\$85 per person

A M U S E B O U C H E

Wheat crispy pockets (poori) with spiced potatoes, mung beans and a topping of date & tamarind chutney and yoghurt

S H A R E D F I R S T C O U R S E

Salmon marinated with fresh lime, ginger, mint and smoked in the tandoor

Tandoor cooked chicken thigh fillet marinated in cream, cheese,
green chilli and ginger

Zucchini flowers stuffed with spiced cottage cheese and roasted nuts

M A I N C O U R S E

Slow cooked lamb in a rich sauce of almond and cashew nuts

Tamil chicken curry cooked with shallots, tomatoes, ginger and cracked black
pepper

Kai Stew: A Keralite dish of carrots, peas, beans and potatoes stewed in coconut
milk, green chilli, fennel and curry leaves

Cheese & Coriander Naan
Ghee Rice

D E S S E R T

Beetroot Halwa with *Mishti Dohi*

Lemon mousse glazed with tangy honey