



# Valentine's Day Menu (Veg)

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

## F I R S T C O U R S E

Homemade cottage cheese, marinated in turmeric, garam masala, chilli and cooked in the tandoor with capsicum, onion and tomato

Pesarattu: Green gram pancakes served with a carrot and mint chutney

Zucchini flowers stuffed with spiced cottage cheese and roasted nuts

## M A I N C O U R S E

Whole baby okra with a filling of roasted cumin, chat masala and chilli tossed with tomatoes and onions

Cottage cheese 'kofta's' in a sauce of tomatoes, cream and cashew nuts

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