

Valentine's Day Menu

FEATURING 3 COURSE DINNER MENU

50 PER PERSON | 70 WITH SELECTED SOMMELIER WINE PAIRING

APPETIZERS [CHOOSE ONE]

SHAHI BABY LAMB CHOPS

New Zealand baby lamb chops, English mustard, mint

PROGRESSIVE CHICKEN 65 !

Chili garlic sauce, curry leaves, green chillies and ginger

GRILLED TANDOORI PRAWN

Yogurt, Kashmiri chili, saffron, mint

MAZEDAAR SAMOSA ^{DF}

Spiced potato with green peas served with tamarind-date chutney

PALAKWALA CHAAT

Crispy baby spinach enhanced with yogurt, tamarind, dates

ENTRÉE [CHOOSE ONE]

BUTTER CHICKEN

Marinated chicken grilled in the tandoor, then served in a sauce based on butter, pistachios, cranberries and tomatoes

KASHMIRI STUFFED POTATOES

Idaho potatoes, cashews, raisins and spices

CHANA MASALA

Chick peas, tomatoes, onions with 21 Spices

21 SPICES LAMB CHOPS ^{GF CN}

New Zealand lamb, tandoor in 21 spices, Kashmiri chili, English mustard, lemon, cilantro, served with a kiwi-mint chutney

GOAN GOSHT VINDALOO ^{!! GF}

Spicy lamb, potatoes, garlic, hint of malt vinegar, simmered in a rich spicy sauce

TANDOORI PACIFIC SALMON ^{! GF CN}

Salmon with pickle tomatoes, asparagus, fresh organic cumin-scented sautéed spinach

SAFFRON CHICKEN KHORMA ^{! CN}

Saffron, tahini, coconut almond cream, mint, finished, crispy onions with turmeric and chickpeas

JHINGA PRAWNS ^{GF CN}

Gulf prawns in tomatoes & onion masala, curry leaves mustard & cumin

DUMPUKHT GOAT BIRYANI ^{GF}

Marinated bone in goat leg pieces, aromatic basmati rice, saffron, rose water, cooked to perfection in a sealed pot

IMPERIAL VEGGIE BIRYANI ^{GF}

Local fresh vegetables, aromatic basmati rice, saffron, dried fruit

DESSERTS [CHOOSE ONE]

MANGO KULFI

GOLD LEAF

ROSE FLAVORED RICE PUDDING

CHOCOLATE GÂTEAU

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

! = SPICY !! = VERY SPICY GF = GLUTEN FREE CN = CONTAINS NUTS DF = DAIRY FREE