



Valentine's Day Menu

*Complimentary glass of
Champagne on arrival*

\$85 per person

ENTRÉE PLATTER

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

Pan grilled pounded lamb and split lentil patties flavoured with aromatic spices

Zucchini flowers stuffed with spiced cottage cheese and roasted nuts

MAIN COURSE

Slow cooked goat with cumin, pink pepper and coriander

Medium spiced chicken *khorma* with saffron, yoghurt and cashews, tempered with black cumin

Seasonal vegetables tossed with coloured peppers in a classic '*Kadai*' sauce

Cheese & Coriander Naan

Peas and Mushroom Pilau

DESSERT

The classic '*Gulab Jamun*' of sugar and rose water poached milk dumplings with rose ice cream