

Valentine's Day Menu

Starters

Tropical Scallop Medley

Hand dived Orkney Scallop, Lemongrass, Kafir lime and Coconut Sauce
(DF, GF)

Achari Beetroot Chicken

24hours Marinated Chicken Roulade with Indian pickle and Beetroot, Mint
and Coriander Emulsion (DF, GF)

Samosa Chaat

Homemade Potato & Peas samosa, topped with tamarind chutney,
coriander chutney, whipped yogurt, Potato shoestring V (optional Vegan)

Mains

Champan Lamb Shank

6 Hours Slow cooked Lamb Shank, freshly ground spices, Garlic & Coriander
doughball

Sole Patra

Banana leaf wrapped Lemon sole, Potato pave, Curried Coconut Velouté, Mango
salsa (DF, GF)

Kung Pao Gobhi

Sweet & Sour Batter fried Cauliflower, Cashew nuts, Lemon and Kafir Lime Fried
Rice (DF)

Dessert

Marry My Berry

Fresh Berries Cheesecake, yuzu and raspberry compote

Rose-E-Misu

Rose Flavour Tiramisu, Candied Pistachio