

*Valentine's Day Menu*

*Starters*

**Tropical Scallop Medley**

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

**Achari Beetroot Chicken**

24 hours Marinated Chicken 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