

VALENTINE'S DAY MENU

NON VEGETARIAN PLATTER

Tandoor grilled salmon fillet marinated with honey and dill

Chicken supreme infused with kasundi mustard and ginger

Paneer tikka spiced with mint, chilli and coriander

VEGETARIAN PLATTER

Ginger chilli and cumin spiked beetroot and corn cake

Paneer tikka spiced with mint, chilli and coriander

Green pea and coriander shammi, date and tamarind chutney

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Passion fruit sorbet

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MAIN COURSE

Paneer vibrantly spiced with chilli and ginger in onion, tomato and khoya sauce (V)

OR

Mince soya kofta with cumin and onion tempered spinach puree (V)

OR

Grilled tiger prawn, spiced tomato rasam, beans porial

OR

Rack of lamb with chilli and ginger, methi keema masala, missi roti

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**SERVED WITH**

Hyderabadi tarka dal (V)

Crispy fried okra (V)

Saffron pulao rice (V)

Bread basket (V)

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DESSERT

Chocolate lava fondant with green cardamom ice cream