

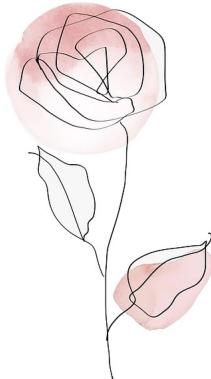
- ON ARRIVAL

KHATTI MEETHI DAL

tangy-sweet lentil with tamarind and spices | **nag** | **vf** |

CHANNA CRISP

spiced chickpeas served on a delicate poppadum crisp | **vf** |



VALENTINES DAY

SATURDAY 14th FEBRUARY

FIVE TASTINGS

\$75 PER PERSON

- ENTREE

select your third tasting

CHOWK KI ALOO TIKKA CHAAT

golden potato patty layered with vibrant chutneys and herbs | **nag** | **vf** |

Paneer Croquette

handcrafted paneer croquettes, served with a saffron aioli | **v** |

MURGH CHICKEN TIKKA

tender chicken cooked in a vibrant green masala of fresh coriander, mint and spices

- MAIN COURSE

select your fourth tasting

PUNJABI SAAG GOSHT

fragrant curry combining slow cooked lamb with spinach - a classic | **nag** |

CHICKEN SHAH JAHAN

made for royalty, rich in flavour from the ground cashews, paneer & coriander | **nag** |

ORIGINAL BUTTER CHICKEN

a curry like no other, the sauce is so ridiculously delicious | **nag** |

PRAWN MALABARI CURRY

south indian coastal flavours create this creamy coconut delicacy | **nag** |

HOUSE BLACK DAHL

crafted from slow-cooked lentils infused with aromatic spices | **nag** | **vf** |

KAJU PANEER MASALA

paneer, cashews, rich tomato sauce - a vegetarians delight | **nag** | **v** |

MALAI KOFTA

potato croquettes in a creamy, spiced tomato gravy | **nag** | **v** |

AWADHI MUTTON CURRY

from the archives of the Oriental Club. Mutton as history intended | **nag** |

- TANDOORI BREAD SELECTION -

tandoori naan

garlic naan

tandoori roti | **vf** |

- TO FINISH

select your fifth tasting

MANGO, PASSIONFRUIT & COCONUT

MANDARIN & CURRY LEAF SORBET | **vf** |

Signature Drinks

MANDARIN MARGARITA

19

LYCHEE FIZZ (non alc.)

14