



## VALENTINES DAY

SATURDAY 14<sup>th</sup> FEBUARY

FIVE TASTINGS  
\$75 PER PERSON

### - 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** |

### - 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