

VALENTINES DAY MENU

FRIDAY 14th FEBRUARY 2025



FIVE TASTINGS
SEVENTY FIVE DOLLARS PER PERSON

- ON ARRIVAL

PANIPURI

crispy puris filled with spiced water, tamarind, and savoury fillings | **vf** |

KHATTI MEETHI DAL

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

- ENTREE

choose your third tasting

CHOWK KI ALOO TIKKA

spiced potato patties, drizzled with yoghurt and tamarind | **vf** |

PANEER w CAPSICUM VELOUTE

handcrafted paneer croquettes with chargrilled capsicum essence | **v** |

TANDOORI SALMON

south island salmon smoked over hot coals

MURGH CHICKEN TIKKA

kashmiri chilli, yoghurt, turmeric, ground cumin, garam masala

- MAIN COURSE

choose your fourth tasting

PUNJABI SAAG GOSHT

fragrant curry combining slow cooked lamb with spinach - a classic

CHICKEN SHAH JAHAN

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

ORIGINAL BUTTER CHICKEN

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

PRAWN MALABARI CURRY

south indian coastal flavours create this creamy coconut delicacy

HOUSE BLACK DAHL

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

KAJU PANEER MASALA

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

MALAI KOFTA

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

THE BILLY GOAT CURRY

pure satisfaction...we are not kidding

- TANDOORI BREAD SELECTION -

tandoori naan

garlic naan

wholemeal roti | **vf** |

- TO FINISH

CHOCOLATE ROSE RASBPERRY

Signature Drinks

ROSE SPRITZ

16

LYCHEE MOCKTAIL

12

CULINARY DIRECTOR - ELYSHA SUKHDEV

v | vegetarian

vf | can be made vegan on request