

Valentine's Dinner 2018

Three course Price Fixe Menu at \$39.99 per person

Wine Pairing at \$33 per person. Tax and tip extra

Amuse:

Dal Chawal Tikki on Poha
rice & lentil patty / flattened rice bed / pickled mayo / papad roll

Salmon Creek Sparkling Brut

First Course: Non-Vegetarian Sampler-

Murg Mapas
coconut / red chilli paste / cloves

Kid Goat Shammi Kabab
channa dal / fennel / mint / goat mince

Spicy Salmon Uttapam
masala salmon / semolina / rice flour / green chilli

Valcantra, Granacha, Spain, 2013

Stone Fruit, Riesling, Palfz, Germany, 2015

Second Course: Non Vegetarian- *Please choose one*
(served with red & green cabbage poriyal / aloo Ke Gutke
/ palak chhole / dal makhani / malabar parantha / pulao)

Meen Malai Chingri **

tilapia / coconut oil / coconut / white pepper

Kori Kemp

chicken cubes / curry leaves / curry powder

Bhatti Ka Gosht

lamb / rogan sauce / bay leaves / potli masala

Hidden Seas, Shiraz, SE Australia, 2015

Groener, Gruner Veltliner Austria 2015

Third Course: Dessert Platter-

Rabdi Rasmalai Chops

Kalakand with Gulab Jamun **

Churchill's Vintage Character Ruby Port, NV

** contains nuts

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Amuse:

Dal Chawal Tikki on Poha
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Salmon Creek Sparkling Brut

First Course: Vegetarian Sampler

Kasondi Methi Paneer Tikka
paneer cubes / sweet mustard / peppercorn / fenugreek

Sago Potato Chops
tapioca / red mashed potato / green chilli / onion seeds

Sev Moong Rolls
moong dal / nylon sev / chili flakes / panko crumbs

Gerard Bertrand, Pinot Noir, France 2015

Haymaker Sauv. Blanc, New Zealand 2016

Second Course: Vegetarian- *Please choose one*

*(served with red & green cabbage poriyal / aloo ke gutke /
palak chhole / dal makhani / malabar parantha / pulao)*

Paneer Pukhtan

cottage cheese / cardamom / saffron / cream

Patiala Bhagare Baingan **

sesame seeds / red chili / peanuts / jaggery

Lauki Rajma Kofta

red kidney beans / bottle gourd / spinach puree

Michel Torino, Malbec, Argentina, 2014

Callaway Chardonnay, CA, 2015

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