

# VALENTINE'S



## NON - VEG SET MENU

**\$89 PER PERSON**

### WELCOME DRINK

**Love Potion:** A Love Potion is a romantic, signature welcome alcoholic drink.

**Virgin Love potion:** A Love Potion is a romantic, signature welcome non-alcoholic drink.

### PRE ENTRÉE:

**Bhindi Kurkure:** Crunchy snack to nibble on

### ENTRÉE :

**Chaat Trilogy:** Potato chaat, Papdi, Dahi Bhalla, Ice-cream served with all tangy sweet chaat sauce!

**Thecha Chicken Tikka:** Maharashtrian thecha chutney chicken tikka, fenugreek leaves.

**Charcoal Salmon:** Honey-mustard charcoal-smoked salmon served with onion-cucumber-dill raita.

### MAINS – NONVEG

**Ghee Roast Chicken:** It is a popular Mangalorean dish and is fiery red, tangy and spicy with a flavour of ghee roasted spices

**Aab Ghosht:** It's a Kashmiri Mutton curry is a delicious where mutton are cooked in a milk-based gravy with a hint of spice in the form of black pepper.

**Yellow Dal Tadka:** Yellow dal tampered with tomatoes, onions, spices.

### ACCOMPANIMENTS

**Vegetable pilaf rice, Butter Naan/garlic Naan, Veg Raita**

### DESSERT:

**Beetroot Halwa:** Beetroot, Milk, sugar & cardamom

**Shahi Tukda:** deep-fried, ghee-crisped bread slices that are soaked in sugar syrup and topped with a creamy, sweetened, saffron-infused milk sauce known as rabri, A Rich Mughlai dessert from Hyderabad.



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**Rajma Galouti Kebab:** A vegetarian twist on the classic favorite. Crafted with tender kidney beans, aromatic spices, and a touch of finesse served with fresh mint sauce.

**Achari Paneer tikka:** Cottage cheese marinated in Achari masala, infused yoghurt and cooked in Tandoor

### MAINS – VEG

**Kanchkolar Kofta:** Boiled and spiced raw bananas are shaped into dumplings, making a savory and iron-rich option.

**Lahsuni Corn Palak:** Corn cooked in spinach gravy, tampered with ginger and Garlic

**Yellow Dal Tadka:** Yellow dal tampered with tomatoes, onions, spices.

### ACCOMPANIMENTS

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