



*mint leaf*

# Valentine's Dinner

*A little more love with every bite...*

## The Love Note

A cocktail specially curated to uplift your spirits on this beautiful occasion,  
and a secret message of Love destined for you...

Non-vegetarian appetizers

### **Malai Murgh Tikka**

Clay oven baked chicken supreme marinated  
with cream and cheese

### **Harriyali Prawn**

Clay oven baked Tiger prawns marinated with  
green herbs and yoghurt

### **Shammi Kebab**

Lucknowi style pan-fried lamb kebabs with  
quail eggs

Vegetarian appetizers

### **Coconut and Corn cake**

Sweet corn, coconut and chili cakes served  
with mango salsa

### **Tempura Asparagus**

Crunchy asparagus, flavored with roasted pepper,  
kadai spices and served with garlic sauce

### **Paneer Kalimirch**

Cottage cheese marinated with black pepper  
and baked in our clay oven

## Lemon Sorbet

## Butter Chicken

Boneless chicken cooked in a tomato and butter sauce spiced with dried fenugreek powder  
*OR*

## Pan-fried Fish Moilee

Panfried Coley fillet, cabbage and spinach poriyal, served with raw mango and coconut curry leaf sauce  
*OR*

## Duck Pepper Fry

Stir fried duck breast marinated with black pepper corns, yoghurt and chili  
*OR*

## Stuffed Jackfruit Kofta

Jackfruit and potato dumplings, stuffed with dry fruits served in a green creamy sauce

All Mains will be served along with Tarka Dal, Chatpatte Aloo, Basmati Rice and Garlic Naan

## Rose Petal Cheesecake

Strawberry and candied ginger compote

£65 pp + £29 for optional add on wine pairing

Some of our dishes may contain traces of nuts, please notify our team of any allergies you may have.  
A discretionary 12.5% service charge will be added to your bill