

VALENTINE'S DAY MENU

WELCOME DRINK

LYCHEE BELLINI WITH ROSE CAVIAR

AMUSE BOUCHE

SOMETHING TO START WITH

STARTER PLATTER TO SHARE

TANDOORI GRILLED PRAWN, STONE BASS TIKKA, MURGH PATHAR KEBAB, LAMB SAMOSA
OR

ANJEER KHUBANI PANEER, BHUTTA KEBAB, GOAT CHEESE TIKKI, MALAI BROCCOLI

MAIN COURSE – ANY ONE

MAHI SUNEHARI

PAN SEARED SEABREAM, TIGER PRAWN, FENUGREEK FISH VELOUTE

NEELGIRI JHINGA

PAN-GRIDDLED JUMBO PRAWNS, CAROM SEEDS, FENUGREEK, CORIANDER KORMA

LAHSONI MACCHI (SUPPLEMENT €5)

TANDOORI WATERFORD MONKFISH TAIL, PINK PEPPERCORNS, COCONUT SAUCE

MURGH WAZID ALI

CHICKEN FILLET, COURGETTE, SMOKED PISTACHIO & SANDALWOOD, KORMA

KALPASI MURGH

TRADITIONAL TAMILIAN CHICKEN CURRY, BLACK STONE FLOWER MOSS & COCONUT

TANDOORI MURGH (SUPPLEMENT €5)

FREE RANGE IRISH CHICKEN, AMRITSARI CHILLI, GARLIC & YOGHURT

CHAA GOSHT

WICKLOW LAMB, BUTTER MILK, BLACK CARDMOM, CINNAMON, BURNT RED CHILLI

TANDOORI LAMB SHANK

MARINATED IN BROWN ONIONS, SAFFRON, ROGAN JUS, BIRYANI RICE

CHAKRA SHAKAHARI THALI

COMBINATION OF LENTILS, PANEER KOFTA, BROCCOLI & SAAG KHUMBI

ALL MAINS SERVED WITH SAFFRON PILAU & NAAN BREAD

DESSERT TO SHARE (SUPPLEMENT €8)

RASPBERRY SORBET, WHITE CHOCOLATE ICE CREAM, SHRIKHAND

THREE COURSE WITH WELCOME DRINKS - €80.00 PER COUPLE

THIS WILL BE THE ONLY MENU AVAILABLE ON VALENTINE'S EVENING

