

## Valentine's Day

### CHEF'S TASTING MENU

*Four courses - 65 | choice of wine or cocktails and dessert drinks - 20*

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#### S O U P

tomato sandalwood soup / *grape tomatoes, sandalwood, garlic, cilantro, green cardamom*

#### A P P E T I Z E R

harissa lamb chop / *marinated with Parisian spices, pomegranate, molasses*

shrimp polichattu / *jumbo tiger shrimp, black pepper, coconut, curry leaves, tamarind, lemon*

murgh gulab ke sole / *organic baby chicken, yogurt, kashipoor chili, rose petals*

dhahi papad ke kebab / *yogurt, ricotta, saffron, cashew, turkey, raisin, mayo, mint chutney*

#### E N T R É E

sonhari nali / *lamb handshank saffron, yogurt sauce*

mangalore fish curry / *mahi mahi, coconut, curry leaf, tamarind, green peppercorn*

murgh neelgiri / *organic airline chicken breast, ricotta, spinach, roasted peppers, Neelgiri curry*

sunrise kofta / *paneer, spinach dumplings, heirloom tomatoes, honey*

#### S I D E S

dal bhukara / *black lentils, kidney beans, slow cooked split peas*

bread basket / *garlic naan, buter naan*

annara dana raita / *yogurt, cumin, cilantro, pomegranate seeds*

#### D E S S E R T

lemongrass creme brulée / *lemongrass, egg, whole milk, demarrara*

love bite / *ras malai, chocolate coated strawberries*

kiss good night / *chocolate cake topped with seasonal berries*