

Valentine's Day Special Menus

Drinks

Rose Lassi

A chilled yogurt-based drink flavoured with rose syrup and garnished with dried rose petals

Valentine's Dragon Mocktail

Refreshing Dragon Fruit Mocktail with mint, lime, sparkling water, and edible glitter for a dazzling, flavourful drink.

Starters

Grill lamb chops

Tender, marinated lamb chops grilled to perfection, infused with aromatic spices, and served with a smoky, charred finish.

Jeera chicken

succulent chicken pieces cooked with cumin (jeera), ginger, garlic, and aromatic spices, delivering a Savory, flavourful, and aromatic taste.

Crispy chili cauliflower

Crispy, golden-fried cauliflower tossed in a spicy, tangy chili sauce, creating a deliciously crunchy and flavourful vegetarian treat.

Mongolian paneer

Soft paneer cubes stir-fried with soy sauce, ginger, garlic, and scallions, offering a savoury and sweet Mongolian-inspired flavour.

Main course

Kashmiri lamb curry

Tender lamb cooked in a fragrant, spiced gravy with Kashmiri red chili, yogurt, and aromatic spices for rich flavour.

Chicken do piazza

Succulent chicken simmered with two types of onions, cooked in a tangy tomato-based gravy with aromatic spices.

Beetroot and Spinach Kofta in Rose Gravy (Vegetarian)

Beetroot and spinach dumplings in a velvety rose and cashew gravy, offering a unique blend of flavours.

Vegetable Navratan korma

A rich, creamy curry made with mixed vegetables, nuts, and dried fruits, infused with mild aromatic spices.

Daal Bukhara

Slow-cooked black lentils in a creamy, spiced tomato gravy, simmered for hours.

Valentine's Biryani for Two

A fragrant, aromatic biryani served in a sealed pot, with options for chicken, lamb, or vegetable. Topped with edible rose petals for a festive touch.

Desserts

Dilli ka rasmalai

Soft milk dumplings soaked in saffron milk, topped with pistachios and rose petals.

Cupid's chocolate fudge cake

Rich, moist chocolate cake layered with fudge and topped with velvety ganache.

£35 per person – Please choose two starters, two mains and one dessert
Some items may contain dairy, nuts, gluten and soya.