



# Valentines day

## Tasting Menu

**Everyone will receive everything on the menu**  
**Available on the 14<sup>th</sup> of February | £45/Person**

### Welcome Drink

**Spiced Romance** : Mocktail

### On Arrival

**Pineapple Dahi Sev Puri**  
Caramelised spicy pineapple  
with pomegranate.

### Pre-Starter

**Padron Pepper Chaat**  
Crispy corn and chickpeas

**Oven Roasted Paneer Tikka**  
Served with cashew pepper sauce.

**Travancore Chicken Cutlets**  
With tomato garlic chutney  
and pineapple salad

### Starters

**Okra Pakora**  
Served with strawberry chutney.

**Roasted Malabar Black Tiger Prawns**

**Aubergine and Mirch Ka Salan**  
Roasted peanuts, sesame, and  
coconut sauce with tamarind.

**Butter Chicken**  
Oven-roasted marinated boneless chicken  
thighs in creamy buttered tomato sauce

**Dhum Aloo Gobi**  
Potatoes and cauliflower cooked with  
tomato, turmeric, and cumin.

### Main Course

**Mutton Ularthiyathu**  
Braised and then pan-roasted with  
cinnamon, cardamom, black pepper,  
coconut, and curry leaves

**Alappuzha Fish Curry**  
Fillet of sea bass with ginger, garlic, tomato,  
kokum, curry leaves, and coconut milk

**Panchamel Daal**  
Five types of lentils cooked with ghee  
turmeric, garlic, tomato, and coriander leaves

### Bread and Rice

**Butter Naan Kottayam Style Kallappam Saffron Pulao Rice**

**Adapradhaman**  
Made with jaggery, coconut milk, ghee,  
cashews, golden raisins, roasted ripe  
plantain, pappadam, and lime pickle

### Dessert

**Gulab Jamun**  
With wild berry coulis,  
almond crumble and pistachio

Minimum of 2 people  
Vegetarian menu available upon request