

Valentine's Tasting Menu

£39.95
per person

APPETIZER

Amudhu

A Tamil Iyengar's warming hot and spicy tomato soup - speaking the language of love

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STARTERS

Tisriya Balma

Our Chef's treat from Goa. Mussels stewed in lemon zest, coconut milk and garlic fumet

Aloo Ishqiya

A Punjabi style pan fried potato pattice, served on a bed of black chickpea mash with a delicious tangy sauce

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FISH COURSE

Halibut Cafreal Romance

A traditional African and Portuguese influenced dish from Goa. Marinated halibut broiled in fresh coriander and pepper, served on tempered beetroot with a coconut sauce

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HALO HALO

A melon and mint sorbet

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MAIN COURSE

Kundan Kaliya

This dish originates from Uttar Pradesh in Northern India. In the Mughal period, this delicious lamb curry was amalgamated with real gold – giving it a wonderful colour and glow. Our dish uses saffron and cashew nut to bring out the delicate flavour and colour

Backwater Duck

A spicy preparation of duck breast in fresh coriander, red onion, curry leaves and black pepper from the Backwaters of beautiful Kerala in Southern India

Bhastrina King Prawns

Tender King Prawns deliciously marinated in lemon grass and red chilli, seasoned and broiled in our tandoor

Mixed Vegetable Mezhukkupuratti

Keralan stir fried vegetables with crushed shallots, red chillies and curry leaves

Steamed Basmati Rice

Chef's selection of breads from the tandoor

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DESSERT

Kam Dev's Dessert

A duet of hearty Bibinca and chef's special pleasurable sweet meat with saffron, basil seeds and rose essence

£39.95 per person - served for a minimum of two

Vegetarian options available on request

