

VALENTINES MENU

ON ARRIVAL

Fryums, mint chutney

AMUSE BOUCHE

Dahi Batata Tartlet

Mini tart filled with yogurt and spiced potato mix

Paired with
Mumm Grand Cordon Rose

ENTREE

Bharwan Paneer

Stuffed cottage cheese with olives and raisins, marinated with subtle spices, hung curd and cream

Paired with
Yering Elevations Chardonnay

Malabar Crab Cake

Lightly tempered crab cake with moilee sauce, cucumber kosambari

MAIN

Burrata and Vegetable Makhni

Warm burrata cheese with assorted vegetables in a rich tomato, cashew and cream sauce

Paired with
Yering Elevations Pinot Noir

Awadhi Chicken Korma

Slow cooked chicken in a subtly spiced rich aromatic sauce made with yogurt, cashews and cream

ACCOMPANIED WITH

Dal Makhni
Khamiri Naan – butter and garlic
Biryani Rice
Sirke wale pyaaz

DESSERT

Gajar ka halwa potli, Motichoor caviar

Carrots slow cooked with condensed milk and baked in filo pastry, with a saffron sauce and pistachios

Paired with
Brown Brothers Crouchen Riesling

Gulabi white chocolate parfait, Jalebi

White chocolate and rose parfait with fresh berries, brittles and nuts