



Valentine's Day Menu – February 14, 2010

Amuse

Glass of Champagne or a refreshing Gulab-tini

Organic artichoke and potato dumpling soup

First Course (Select one of the following)

Pickle-spiced tandoor-seared swordfish served with langoustine pakora and mint sauce

Spicy Chettinad-style lamb fillet tenderloins served with baby uttapam and coconut lime soup

*Tandoor-cooked organic chicken breast marinated in cardamom cream cheese and saffron,
served with a fragrant coriander and basil sauce*

(V) Indian-style tempura baby eggplant served with a roasted eggplant and cumin chutney

Intermezzo

Strawberry sorbet

Main Course (Select one of the following)

Five-spice pan-seared wild halibut fillet served with asparagus risotto

*Masala pan-fried organic chicken breast with mixed pepper served on asparagus tips jalfrazi
with ajwan seed scented layered bread*

*Slow braised Old Lucknow-style lamb neck nehari finished with saffron and aromatic spices
served with fragrant pilau rice*

*(V) Wild mushroom and potato dumpling stuffed with dates and ginger served with a fresh
tomato basil sauce and a chickpea cake*

Dessert

Vermicelli panna cota topped with mango jelly and blackberry sauce

Valentine's Day Prix Fixe Menu: 59

Vegetarian Option: 49

Wine Pairings: add 30

(Prices are per person and do not include tax or gratuity)