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# VALENTINE'S MENU

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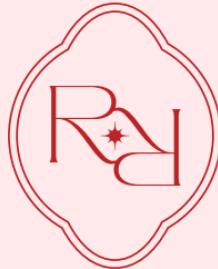
THREE COURSE DINNER

\$95 PER PERSON

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ROSHNI  
*by Raj*

# CRAFTED WITH LOVE



## ♥ APPETIZERS (Choose one per person)

### LOVE AT FIRST SPICE PRAWNS

*Fire-kissed, gunpowder-battered prawns, fried crisp, fresh mango salsa, citrus and fresh herbs*

### EWE & ME GALOUTI

*Melt-in-the-mouth spiced lamb seekh, crisp naan shards and saffron yoghurt*

### SEALED WITH A KISS DUMPLINGS (V)

*Delicate vegetable dumplings, gently steamed, finished with chilli-soy glaze and fragrant oil*

## ♥ MAIN COURSE (Choose one per person)

### BE MY BUTTER HALF

*Fire-roasted chicken in a silky tomato-butter and cashew nut sauce, finished with smoked fenugreek and cream*

### I AM ROGAN TO LOVE THIS JOSH

*Slow-braised lamb in a rich Rogan Josh gravy, finished with Tasmanian Pinot Noir*

### YOU ARE THE ONE KOFTA (V)

*Soft vegetable kofta dumplings in a rich cashew, saffron and cardamom sauce*

## ♥ ACCOMPANIMENTS

### JEWELLED BASMATI RICE (to share)

*Pomegranate, saffron and nuts*

### HER AND HIS LATCHA PRANCHA

## ♥ SWEET ENDINGS (Choose one per person)

### I HAVE FEELINGS FOR YOU

*Crisp chocolate cigars filled with spiced dark chocolate cream, finished with edible gold flake, served warm with saffron vanilla kulfi*

### JAMUNS OF A FEATHER, NEST TOGETHER

*Warm gulab jamun cradled in a crisp golden kunafa nest, lightly soaked in rose syrup and finished with vanilla ice cream*

#### FOR HER

*Rose Petal Prosecco*

#### FOR HIM

*Great Northern Super Crisp*