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VALENTINE'S MENU

THREE COURSE DINNER

\$95 PER PERSON

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 PRANTHA

♥ 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