

Valentine's Day Menu

Amuse-Bouche

Confit Tomato with grilled Sumac Scallop and Passion Fruit Caviar

Appetizer

Roasted Beet-avocado Quinoa Tartar with gravlax salmon

Soup

Crab Bisque with watercress and prawns herb butter

Main Course

Roasted Duck Breast with Squash Mash, Buttered Asparagus and Cranberry Sauce

(Or)

Beet infused clay-pot roast cottage Cheese
(Gulabi paneer tikka served with Sarmal)

Sorbet

Raspberry mint Sorbet

Dessert

Molden Red Velvet Lava