

VALENTINES MENU-VEG

STARTERS

Samosa chaat, Onion bhaji, Kalonji paneer tikka, Vegetable and walnut seekh kabab

MAIN COURSE

PANEER BUTTER MASALA

Slow cooked cottage cheese with fenugreek, butter and pot roasted tomato sauce

MALAI KOFTA

Raisins and cottage cheese dumplings infused with cardamom cooked in cashew yoghurt sauce

TADKA BAIGAN DAHI

Aubergine cooked in roasted onion tomato masala and tossed with hung yoghurt

DAL MAHARANI

Slow cooked black lentils with fresh tomato puree and spices

VEGETABLE BIRYANI

Seasonal vegetables and basmati rice cooked in traditional flavors

FOOD SERVED WITH ASSORTED INDIAN BREADS AND MIX VEG-RAITA

DESSERT

Raspberry chocolate mousse , Rasmalai, Movenpick Ice-cream

VALENTINES MENU –NONVEG

STARTERS

Samosa Chaat, Onion bhaji, Ajwaini fish tikka, Murg angaar

MAIN COURSE

MURG MAKHANWALA

Chicken tikka in creamy tomato fenugreek sauce

PRAWN DUM MASALA

Jumbo prawns cooked on dum with onion tomato gravy ,north indian spices fresh cream

DAKSHINI GOSHT

Bite size slow cooked mutton tempered with mustard and curry leaves,fresh coconut

DAL MAHARANI

Slow cooked black lentils with fresh tomato puree and spices

CHICKEN BIRYANI

Chicken marinated with yoghurt caramelized onions layered with

basmati rice finished with rose and kewra

FOOD SERVED WITH ASSORTED INDIAN BREADS AND MIX-VEG RAITA

DESSERT

Raspberry chocolate mousse,Rasmalai,Movenpick Ice-cream