



Valentine's dinner menu €45.00/ person

Welcome Drink

Prosecco

Starters (Choose one)

Malai Murgh Tikka ^{3,8,9}

Super soft chicken infused with homemade warm spices & creamy goodness

Tandoori Prawns ^{2,8,9,11}

Tandoori grilled prawns with smoky & bold Indian flavour

Broccoli Rosiest Tikka ^{8,9}

Ruchii chef makes special broccoli tikka for valentine evening

Mini Dosa ^{5,8,9,11}

Light crispy crepe stuffed with savoury spiced potatoes & bell pepper filling

Main courses (choose one)

(Served with pulao rice & naan) ^{1,8}

Lagan ka Murgh ^{8,9}

Lagan ka Murgh is Hyderabadi dish in which chicken is marinated with yogurt and spices and later slow cooked which gives a rich colour and Texture to the gravy in cashew and poppy gravy.

Chukundar Gosht ^{8,9}

Chukundar Gosht (Beetroot and Meat Curry) is a Traditional, nutritious and hearty winter dish from north india lamb slow cooked with fresh beetroot, resulting in vibrant red, thick gravy.

Prawn Pineapple Curry ^{2,4,8,11}

Popular indian dish in which succulent prawns and juicy pineapple chunks simmered in creamy, aromatic coconut milk based gravy.

Paneer Tikka Masala ^{8,9}

Popular North indian dish in which marinated, grilled paneer cubes are simmered in rich, creamy, and spiced onion tomato gravy.

Dessert

Baileys Cheesecake ^{3, 8, 9}



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Allergens

1 | Gluten-Wheat, 2 | Crustaceans, 3 | Eggs, 4 | Fish, 5 | Peanuts, 6 | Soybeans, 7 | Lupins, 8 | Dairv, 9 | Nuts, 10 | Celerv, 11 | Mustard, 12 | Sesame Seeds, 13 | Sulphites, 14 | Molluscs.

