

Valentine's Day Menu

DRINKS

Rose Lassi

A chilled yogurt-based drink flavoured with rose syrup and garnished with dried rose petals

Valentine's Dragon Mocktail

Dragon Fruit Mocktail with mint, lime, sparkling water, and edible glitter for a dazzling, flavourful drink

STARTERS

Grilled Lamb Chops

Tender, marinated lamb chops grilled to perfection

Jeera Chicken

Succulent chicken pieces cooked with cumin (jeera), ginger, garlic, and aromatic spices

Crispy Chilli Cauliflower (V)

Crispy, golden-fried cauliflower tossed in a spicy, tangy chili sauce

Mongolian Paneer (V)

Soft paneer cubes stir-fried with soy sauce, ginger and garlic

MAIN COURSE

Kashmiri Lamb Curry

Tender lamb cooked in a fragrant, spiced gravy

Chicken Do Pyaza

Succulent chicken simmered with onions, cooked in a tangy tomato-based gravy

Beetroot and Spinach Kofta in Rose Gravy (V)

Beetroot and spinach dumplings in a velvety rose and cashew gravy

Vegetable Navratan Korma (V)

A rich, creamy curry made with mixed vegetables, nuts, and dried fruits

Daal Bukhara (V)

Slow-cooked black lentils in a creamy, spiced tomato gravy

VALENTINE'S BIRYANI FOR TWO

Chicken Biryani

Lamb Biryani

Vegetable Biryani (V)

A fragrant, aromatic biryani served in a sealed pot Topped with edible rose petals for a festive touch

DESSERTS

Dilli Ki Rasmalai

Soft milk dumplings soaked in saffron milk, topped with pistachios and rose petals

Cupid's Chocolate Fudge Cake

Rich, moist chocolate cake layered with fudge and topped with velvety ganache

*£40 per person – Please choose two starters, two mains and one dessert
Some items may contain dairy, nuts, gluten and soya*

Reesa London