

STARTERS

PAPADAM
TRAY OF DIPS
MIX VEG PLATTER (TO SHARE)
ONION BHAJI
VEG SAMOSA
MEAT SAMOSA

MAIN COURSE

SIZZLING KEBAB SPECIALITY

LOVERS KEBAB - MIXED GRILL

Assorted Tender Pieces Of Chicken, Lamb, Fish And Prawn Marinated With Indian Spices & Cooked In Tandoor (To Share)

SAFFRON CHICKEN TIKKA

CHEESE CHICKEN KEBAB

TANDOOR CHICKEN

PANEER CORN KEBAB
TANDOORI MIX GRILL (TO SHARE)
CHICKEN CHOP
SAFFRON CHICKEN TIKKA
LAMB TIKKA
SHEEK KEBAB

TANDOORI KING PRAWN ACHARI LAMB TIKKA MIX VEG GRILL

Fresh Veg Including Cauliflower, Potatoes, Mushrooms, Green Pepper And Sliced Cottage Cheese Mildly Spiced & Marinated, All Cooked In Tandoor (To Share)





CHICKEN SPECIALITY

LOVE-IN-CHICKEN

Supreme Pieces Of Barbequed Chicken Cooked In A Tomato Creamy Gravy

CHICKEN KORMA

Marinated And Barbequed Supreme Pieces Of Chicken Cooked In A Rich Cashew Nut, Cream And Saffron Gravy.

VALENTINE SPECIAL

Tender chicken Cooked In Fresh Coriander Choppen Onions And Tomatoes, Topped With Fresh Ginger.

CHICKEN BADAMI

Marinated And Barbequed Supreme Pieces Of Chicken Cooked In A Rich Cashew Nut And Cream Gravy, Finished With Roasted Almond And Poppy Seeds.

CHICKEN VINDALOO

Chunks Of Tender Chicken Cooked In A Hot Aromatic Gravy With Plentiful Spices And Herbs.

CHICKEN MADRAS

Boneless Chicken Pieces Cooked In Fresh Coconut, Onion And Tomato Based Curry.

CHICKEN BAHAR

Boneless Chicken Cubes Stir Fried With Onions, Green Peppers, Tomatoes, Fenugreek Pepper And Served In An Authentic Indian 'Kadai' Dish.



VALENTINE NURSE NOTES OF ROMANTIC MENU

LAMB SPECIALITY

ROGAN JOSHT

Tender Lamb Cooked With Tomatoes, Chilies, Fresh Coriander And Onions. Served In A Spicy Indian Sauce. A Well Known Indian Dish

CHICKEN KORMA

Boneless Lamb Pieces Cooked In A Rich Cashew Nut Sauce, Generally Served Mild.

LAMB VINDALOO

Chunks Of Tender Lamb Cooked In A Hot Aromatic Gravy With Plentiful Spices And Herbs.

LAMB MADRAS

Boneless Lamb Pieces Cooked In A Fresh Coconut, Onion And Tomato Based Curry.

LAMB SPECIAL MASALA

Tender Lamb Cooked In Fresh Coriander Chopped Onion And Tomatoes, Topped With Fresh Ginger.







BEEF SPECIALITY

TAWA BEEF

Beef Pieces Rich With Spices And Mouth-Watering Flavours Cooked On The Pan With Semi Dry Gravy.

VALENTINE BEEF SPECIAL

Beef Cooked With Roasted Coconut And Secret Homemade Spices.

SEA FOOD SPECIALITY

KING PRAWN NIHARI

Fresh Tiger Prawn Cooked With Tangy Chilly, Coconut Milk And Raw Mango.

KING PRAWN MADRAS

Fresh Tiger Prawn Cooked In A Medium Hot Coconut Based Sauce.

BEEF VINDALOO

Chunks Of Tender Beef Cooked In Hot Aromatic Gravy With Plentiful Spices And Herbs.

BEEF KORMA

Boneless Beef Pieces Cooked In Rich Cashew Nut Sauce, Generally Served Mild.

KING PRAWN KORMA

Fresh Tiger Prawns Cooked In A Rich Cashew Nut Sauce, Generally Served Mild.







VEGETABLE SPECIALITY

BOMBAY ALOO

Fresh Potatoes Cooked With Exotic Spices In A Mild Sauce. A Popular Dish.

PANEER MAKHANI

Fresh Cottage Cheese Served With Butter Flavoured Tomato Based Sauce.

CHANNA PESHAWARI

Chickpeas Cooked With Herbs And Spices In A Mouth Watering Spicy Sauce.

SAAG PANEER

Potatoes Prepared In A Fresh Spinach Sauce.

DAL CHAMAN

Yellow Lentils Cooked In House Style With Fresh Spinach To Perfection.





RICE SPECIALITY

SAFFRON PULAU RICE

Saffron Flavoured And Coloured Basmati Rice.

MUSHROOM PULAU

Saffron Flavoured Rice With Fresh Mushroom.

VEG SAHI PULAU

Vegetable Blended With Steamed Rice Served With Fruits And Nuts.

JEERA RICE

Fresh Boiled Basmati Rice Stir Fried With Cumin Seeds.

RICE SPECIALITY

NAAN BASKET (MIXED NAAN BREAD)
CHEESE NANN
VEG STUFFED NAAN
KEEMA NAAN (STUFFED WITH MINCED LAMB)

VEG DUM BIRYANI

Assorted Vegetables Stir Fried In Saffron Rice And Cooked In Exotic Indian Spices.

CHICKEN/LAMB/BEEF BIRYANI KING PRAWN BIRYANI



