

Valentine's Day

NON-VEGETARIAN

AMUSE-BOUCHE

Pani puri with rose and pomegranate water

STARTERS

(Sharing Style)

Duck Cranberry Chaat (D, G)

Toasted duck with orange chutney and cranberry sauce

Avocado Bhel with Shrimp (D, SF)

Avocado, sweet and spicy chutney, puffed rice, and shrimp

Tandoori Chicken Wings (D)

Chicken wings marinated in cheese and cream, chilli, coriander, cardamom, and mace

Mutton Seekh Kebab (D)

Char-grilled minced mutton with Indian herbs, served with mint chutney

MAIN COURSE

(Choose One)

Kadhai Paneer (D)

Fresh cottage cheese in a coriander and red bell pepper sauce

Pindi Chana

Chickpeas cooked with a mix of carom seeds, onions, and tomatoes

Mutton Rogan Josh

Indian mutton in tomato gravy scented with fennel

Tandoor-Smoked Salmon (SF, D)

Charcoal-smoked salmon with Chef's special spices, served with dill raita

SIDE DISHES

White Rice

Assorted Bread Basket

DESSERT

Raspberry Mousse Cake (D, G)

Fresh raspberries, raspberry purée, whipped sour cream





ZEERA

by buddha-bar

MODERN INDIAN CUISINE

