



**BOMBAY DREAMS**  
INDIAN CUISINE

## VALENTINE'S DAY

◆♥◆◆ 14TH FEBRUARY 2018 ◆♥◆◆

### AMUSE BOUCHE

### STARTERS

**Makai Vada** corn and lentil dumplings served with home-made tomato chutney

**Murgh tikka methi malai** boneless pieces of chicken marinated with yoghurt, fenugreek and garlic, chargrilled

**Fish tikka dill se** fish marinated with dill seeds chargrilled to perfection.

### MAINS

**Balti Gosht** succulent lamb pieces cooked with traditional spices in a gravy made of onions, tomatoes and fresh herbs

**Khade masala Ka paneer** homemade cottage cheese cooked with whole ground spices and herbs

**Dal saunfiyana** black lentils flavoured with aniseed and fresh cream

**Kaju matar makhana** lotus seeds with green peas cooked with nuts and fresh herbs

**Saffron pullao** finest Indian basmati rice flavoured with saffron

**Raita** freshly made yoghurt with roasted cumin

**Bread** Please ask for your favourite: garlic nan, nan, onion kulcha

### DESSERT

**Dil-E-jamun** condensed milk dumplings flavoured with cardamom syrup

**\$388 per person**

includes a glass of sparkling wine

+10% service charge

