



Valentine's Day

M E N U

£39.99 Per Person



Appetiser

Papadum Chutney Tray

Starter

Chilli Paneer

Cubes of fried crispy cottage cheese tossed in a spicy homemade sauce with onion, mixed pepper and soya sauce.

Onion Bhaji

Mixture of onions and spices gently fried and served with mint and tamarind sauce.

Chicken Tikka

Marinated chicken breast with yoghurt, garlic and homemade Nepalese spices.

Sheek Kebab

Mixed minced lamb and chicken with herbs and spices cooked in the clay oven.

Calamari

Batter fried calamari tossed with curry leaves, ginger, onion and soya sauce.

Chelu Ko Sekuwa

Grilled lamb skewers marinated in aromatic Himalayan herbs and spices.

Main

Paneer Ra Kerau

Soft cottage cheese and green peas cooked in a flavourful spiced tomato-onion gravy, a classic Nepalese favourite.

Thakali Masu

Tender chicken tikka cooked with aromatic ginger and garlic, enriched with Thakali spices and a hint of Timur pepper.

Chicken Tikka Masala

Boneless succulent chicken tikka cooked with fresh herbs, spices, yoghurt to give a full flavour dish.

Mustang Ko Khasi

One of the signature lamb dish originated from mustang Nepal, cumin, coriander seeds, spiced & nutmeg.

Gorkhali Khasi

Diced lamb cooked with onion, ginger, garlic, chilli and Himalayan spices including sichuan pepper.

Jhinga

A full flavoured dish with king prawn prepared and cooked as in a Nepalese kitchen in Nepal.

Naan/Rice

Plain, Garlic, Cheese Naan
Steam, Saffron, Kashmiri Rice.

Dessert

Gulab Jamun served with Vanilla Ice Cream.

Chocolate Brownie served with clotted cream.

A Rose & Box Of Chocolates For The Couple!

