

Valentine's Day Special Dinner

7 Course Menu

\$250 Per Couple

Amuse Bouche

Strawberry and Melon Surprise, Salted Mascarpone, Sorrel

Savoury Taster

Spicy Avocado Crisp, Olive Tomato Coriander Tapenade

Creative Chaat

Pop Corn Fruits Chaat, Micro Chili Spheres, Espuma Charcoal Yoghurt

Appetizers

(Choose one appetizer)

Cottage Cheese Apricot Roll, Soused Broccoli, Mint Salsa

Tandoori Mushroom Soya Chilli Chaap, Black Garlic Aioli

Lemon Basil Fish Steak, Coconut Orange Salad, Sambuca Caper Reduction

Lamb Chapli Kebab, Chatpatta Potato Crisp, Pickled Carrot

Sorbet

Seasonal Mango Chilli Sorbet

Main

(Choose one Main)

Four Cheese Kofta, Makhani Sauce, Herb Butter Naan

Mumbai Bhaji, Toasted Garlic Pao, Lemon Coriander Relish

Barramundi Fillet, Potato Pebbles, Goan Fish Sauce, Saffron Rice

Punjabi Fusion Chicken Tikka Masala, Herb Butter Naan

Desserts

Rose Petals Thandai Mousse, Rabri Ice cream, Golden Vanilla Pearls

Menu is subject to change as per the availability of the seasonal ingredients.

We request patrons with food allergies or other dietary requirements to please inform their service staff prior to ordering.

We will endeavour to accommodate your dietary needs; however, we cannot be held responsible for trace of allergens.

Bookings essential © Punjabi Fusion Progressive Indian Cuisine