



VALENTINE'S DAY FEAST

\$165 per person | \$65 wine pairing (optional)

Whole table participation required

(please choose one appetizer, entrée, and dessert)

HORS D'OEUVRE

*uttapam with seaweed caviar, "pani puri",
saag rota with truffles*

APPETIZERS

BEETROOT CHAAT

beet mosaic, beet raita, walnut crumble, sev

PANEER TEH PE TEH

*saffron - cashew marinated paneer stuffed with
aam pappad, pickled citrus, khoya crumble*

TUNA & CAVIAR PUCHKA

*tuna, black salt, caviar, smoked trout roe, semolina
puff*

SMOKED VINDALOO CHICKEN TIKKA

*charcoal smoked chicken thigh, vindaloo spice rub,
smoked carrot & coconut purée,*

ENTREE

*(served with naan, rice, crispy okra chaat, and mint
pomegranate daal)*

Mushroom & Truffle Khichdi

*morel mushroom, maitake mushrooms, truffles,
lentils, rice, ghee*

BAMBOO SHOOT KOFTA

*Bamboo shoot, lotus root dumplings, tomato &
cashew sauce*

LOBSTER MOILEE

marinated lobster, coconut-curry leaf moilee sauce

XACUTTI CHICKEN

*boneless chicken, coconut - tamarind - red chili
sauce*

DESSERT

MIDNIGHT KISS

*milk chocolate mousse, cocoa nib cake & cherry
sorbet*

STICKY TOFFEE PUDDING

jaggery toffee caramel, dates, aam, orange blossom

MANGO KULFI

Alphonso mango, magic shell & aam pappad