



PRAVAAS

◦ VALENTINE'S MENU ◦

£60.00 PER PERSON

RECEPTION DRINKS

Prem Blush

A romantic blend of gin, lychee juice, rose syrup, lime & Cointreau, balanced with bitters, raspberry & florals

Dil Fizz

Celebration of love, blending raspberry, strawberry with fresh lime & mint, topped with crisp lemonade

AMUSE BOUCHE

Pani Puri Shot

STARTERS

Seared Scallop [C, D, E, G, MUS]

Pan seared scallop, beetroot & balsamic salad, curried cauliflower puree, brown butter, chilli and lemon dressing, parmesan tuille

&

Wasabi Chicken Tikka [D, MUS]

Chicken thigh marinated in fresh wasabi, cheese, cream, fenugreek leaves & cardamom

MAINS

Red Snapper and Palourdes Moilee [F, M]

Red chilli, ginger, garlic & tamarind pulp marinated grilled red snapper in coconut, ginger, green chilli, clams & samphire pakora

accompanying with

Dal Makhani [D]

Traditional preparation of black lentils slowly cooked overnight, mildly spiced

Choice of Bread [G,D]

Butter Naan or Garlic Naan or Tandoori Roti

DESSERTS

Semolina & Mawa Cake [N,D E]

Pistachio mousse & raspberry jelly

TEA | COFFEE

Choose from a selection of our fine teas & coffees

All Prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to the bill.

Allergens: G (Gluten), N (Nuts), D (Dairy), E (Eggs), C (Crustacean), M (Molluscan), L (Lupin), S (Sulphites), CEL (Celery), F (Fish), SES (Sesame), MUS (Mustard), P (Peanuts), SOY (SOY).



PRAVAAS

◦ VALENTINE'S MENU | VEGETARIAN ◦

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Dil Fizz

Celebration of love, blending raspberry, strawberry with fresh lime & mint, topped with crisp lemonade

AMUSE BOUCHE

Pani Puri Shot

STARTERS

Smoked Edamame, Spinach Kebab and Tirokafteri [D, N]

Lightly smoked, spiced with cardamom, brown onion & green chilli spiced cakes, watercress, roasted peppers & feta salad

&

Kalimirch & Pudina Paneer Tikka [D, N]

Cottage cheese marinated in cashew, mint and crushed black pepper stuffed with dry fruits chutney accompanied by red onion and red currant marmalade

MAINS

Raw Banana Kofta [D, N, SES]

Raw banana fried dumplings served in creamy nutty sauce

accompanied with

Dal Makhani [D]

Traditional preparation of black lentils slowly cooked overnight, mildly spiced

Choice of Bread [G,D]

Butter Naan or Garlic Naan or Tandoori Roti

DESSERTS

Semolina & Mawa Cake [N,D E]

Pistachio mousse & raspberry jelly

TEA | COFFEE

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