

## VALENTINE'S DAY COCKTAIL MENU

### **Adam's Apple £9.95**

Green apple purée with apple sour, finished with champagne

### **Moonstruck £9.95**

A delicate concoction of cinnamon syrup, saffron and champagne

### **Razzmatazz £9.95**

Raspberry purée and liqueur topped with champagne

### **Eve's delight £8.95**

A delightful combination of Bacardi, sweet and sour mix, egg white and a sprig of thyme.

### **Rose Petal and Ginger Martini 8.95**

A perfect blend of Smirnoff vodka with rose petal liqueur, lychee juice and fresh lime shaken together and served over crushed ice in a martini glass

### **Affectionate £9.95**

A perfect blend of vanilla vodka, strawberry liqueur and passion fruit puree shaken and served in a martini glass

## NON – ALCOHOLIC COCKTAILS

### **Affair £6.95**

A melange of passion fruit purée, passion fruit juice and spiced blackcurrant

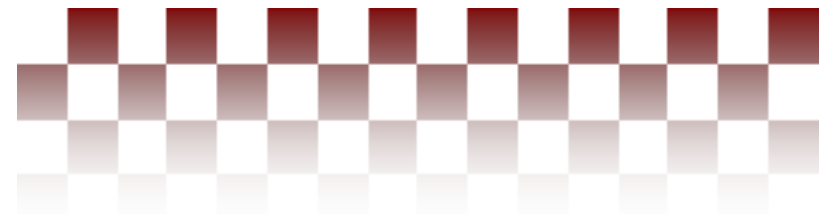
### **Passionately Yours £6.95**

Raspberry purée, cranberry juice, lime and mint served over crushed ice and topped with lemonade

***Tamasha***<sup>TM</sup>

*Hotel and Restaurant*

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# *Valentine's Day Menu*



***Tamasha***<sup>TM</sup>

*Hotel and Restaurant*



## APPETISERS

One dish to be selected from the following:

### MIXED KEBAB TRIO

An assortment of amaretto crusted lamb chops, kali mirch chicken tikka and mustard salmon cooked in the tandoor

### CHICKEN NILGIRI TIKKA

Boneless chicken pieces marinated in dark rum, fresh coriander and ground mint cooked in the tandoor, a delicacy from the Nilgiri Hills

### AMARETTO LAMB CHOPS

New Zealand lamb chops flavoured with amaretto and cooked in the tandoor

### CALAMARI PERI-PERI

Pan fried squid marinated with a spicy Goan peri-peri masala, served on a bed of flamed onions, tomatoes and chillies

### KARARI WHITEBAIT

Whitebait marinated with crushed garlic, peppercorn & semolina and served with an aromatic tomato garlic chutney

### MASALENDAR KEKDA

Crispy soft shell crab served with a fresh passion fruit and mango salsa chutney

### KING PRAWN KHADA MASALA *o*

King prawns delicately spiced with a rich tomato and onion salsa served in a gram flour cannelloni accompanied with fresh pineapple salad

### LEHSOONI JHINGA

Delicately spiced king prawns infused with garlic, green chillies and wholesome spices – cooked in the clay oven

### RAGDA PATTIES

Shallow fried potato patties, served on a bed of spiced white peas, yoghurt, mint and tamarind sauce

### ALOO PALAK BHAJIYA

Finely shredded potato, spinach and onion fritters, flavoured with fennel, coriander and ginger.

### Adam & Eve

This special cocktail will be served with our compliments

## MAIN COURSES

One dish to be selected from the following:

### CHOOZA KOLHAPURI

Tender chicken breast stuffed with chicken mince, cheese and jalapeno peppers and marinated in special spices, served on a bed of spinach and a saffron infused sauce

### KORI GASSI *o*

Boneless chicken cooked in a creamy sauce with roasted Indian spices, finished with a tamarind purée

### RAAN SHAHJAHANI

Roast lamb gigot marinated in dark rum, red wine and mustard seeds and served in a creamy cashew nut sauce with cumin spiced yoghurt

### PUNJABI GOSHT *o o*

Lamb cooked in an onion gravy with garlic, coriander and garam masala

### MALABAR FISH CURRY

Sea-bass simmered in coconut milk and red chillies, served in a kokum sauce

### RAJA JHINGA SILCHARI

A popular king prawn dish with East India Company officials - made from our chef's special recipe.

### DUCK CHETTINAD *o o*

Aromatic duck cooked in the clay oven and served in sauce of crushed peppercorns, dried red chillies and onions.

### PANEER MAKHANWALA

Cubes of cottage cheese cooked in a rich tomato sauce, laced with fenugreek, coriander and ginger

### VEGETABLE JHALFREZIE

An assortment of five vegetables curried with peppers, onions, tomatoes and fine Indian spices

### ACCOMPANIMENTS

Beans Poriyal - Mushroom Chettinad – Cilantro - Babycorn  
Mint Pulao – Sesame and Coriander Naan

## DESSERT

A seductive surprise

£44.95 per person plus 12.5% service charge  
(Please note: Drinks are not included)

*o* - lightly spiced    *o o* - spicy