

MASALCHI

— THE SPICE MASTER —

BY ATUL KOCHHAR

VALENTINE'S DAY MENU

£40 PER PERSON

BEETROOT CHAAP

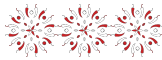
Beetroot & pine nut croquettes with beet hummus

AJWAINI PRAWNS

Prawns marinated with yoghurt, mustard, carom seeds and cooked in clay oven

KASHMIRI CHICKEN CHOP

Grilled chicken thigh on the bone in Kashmiri chilli, yoghurt and spices



LAAL MAAS

Traditional Rajasthani smoked lamb curry with red chillies, yoghurt and spices

MURGIR JHOL

Bengali home style chicken curry with potato

Served with black dal, pulao rice & butter naan



DARK CHOCOLATE MOUSSE

A rich velvety dark chocolate mousse

If you have a food allergy or intolerance, please ask a member of staff about the ingredients in your meal. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.

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VALENTINE'S DAY MENU

VEGETARIAN MENU

£40 PER PERSON

BEETROOT CHAAP

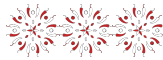
Beetroot & pinenut croquettes with beet hummus

SAMOSA SPRING ROLL

Crispy rolls filled with potato and spices

KASHMIRI PANEER TIKKA

Grilled cottage cheese in Kashmiri chilli and spices



KOHLAPURI BAIGAN

Baby aubergine cooked with coconut, onion, tomato and tamarind

MATTAR PANEER

Cottage cheese and peas simmered in onion tomato masala with fenugreek and cream

Served with black dal, pulao rice & butter naan



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