



Valentine's Day Thursday 14th Feb

5-course dinner served 5.30 till 11.00pm

Savouries

Poppadoms

Served with mint & yogurt sauce, mango chutney and spiced onions.

Soup Course

Tomato & Red Pepper Soup

A delicate soup of tomatoes, infused with crushed red peppers and capsicum chillies. Finished with a swirl of fresh cream and delicately spiced homemade croutons.

Starters

Chicken Shashlek

Succulent chicken marinated in a yogurt and cream sauce, roasted in the tandoor with chunks of red capsicum, tomato and onion. Served on a bed of fresh green leaf salad.

or

Chicken & Red Pepper Samosa

Deep fried triangular pastry filled with finely chopped chicken tikka and red peppers. Served on a bed of fresh green leaf salad and accompanied with Chana chat.

or

Fish Amritsari

Fillet of cod immersed in an ajwain and gram flour batter, delicately spiced and then deep-fried, giving it a rich golden colour.

or

Mahoni Vegetable Kebab

Spicy vegetable kebab consisting of carrots, peas, spinach and green beans laced with roasted cashew nuts, peanuts with a hint of coconut and capsicum, baked golden in the tandoor.

Main Course

All dishes are served with fluffy Subzi rice and a plain naan baked fresh in the tandoor.

Dum Ka Murgh

Breast of chicken stuffed with diced vegetables, braised on dum in an aromatic onion and cashew nut sauce.

or

Kacchi Gosht Ki Biryani

Choice cuts of Lamb cooked in Dum Pukht style, layered with basmati rice flavoured with fresh mint leaves, rose and kewra water. Served with a medium spiced tomato sauce.

or

Prawn Kolha Puri

King prawns cooked in an onion and fresh tomato semi-dry gravy, flavoured with cinnamon sticks, coriander and grated coconut.



Shimla Pinks Restaurant

Salmon

Scottish salmon cooked in an onion and fresh tomato semi-dry gravy, flavoured with cinnamon sticks, coriander and grated coconut.

or

Khajjur Kofta Dil Bahar

Vegetable Kofta cooked in an onion and cashew nut semi dry gravy, finished with cream.

or

Hyderabadi Aloo

Potatoes tossed with chopped onion, fresh mint leaves, coriander and roasted peanuts.

Desserts/liqueurs/coffees

Shahi Gulab Jamun

Deep-fried sweet dumplings dipped in a cardamom syrup, accompanied with vanilla ice cream in brandy snap basket.

or

Raspberry & Belgian White Chocolate Bavarois

Crunchy biscuit base topped with smooth, luxurious Belgian white chocolate mousse, finished with a layer of whole fragrant raspberries.

Liqueur

Choose one from our extensive list.

or

Coffee

Choose one from our extensive list.

£24.95 per person

*A suggested gratuity of 10% will be added to the bill