



Valentine's Day Menu

Four courses including a signature Bazaar Cocktail by *Mr Lyan*,
for £50.00 per person, including sides and coffee

STARTER

- Keralan curry leaf and cracked black pepper fried shrimp
- Grilled aubergine salan, labna, toasted buckwheat (v)
- Malai tikka: tender chicken kebab with mace and cardamom (gf)
- Koorgi double cooked pork belly with honey and soy (gf)

CHAAT

- Watermelon chaat: Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (v)(n)
- Jodhpuri kachori chaat: Spiced onion dumplings, curried white peas, chutney medley (v)

MAIN COURSE

- Rich Mughlai style mushroom and green pea curry, pilau rice (v)(gf)(n)
- Clove smoked Kentish lamb fillet, mint chilli korma, masala cashew nut, pilau rice (n)
- Baked Kolkata spiced cod, mustard and red onion, ghee rice (gf)
- Aromatic Lucknow style chicken biryani, burhani raita (gf)

SIDES FOR THE TABLE

- House black dal (v)(gf)
- Sesame honey chilli & garlic potatoes (v)(gf)
- Peshwari naan (v)

DESSERT & COFFEE

- All served with your choice of hot drink
- Duo of carrot halwa roll with clove ice cream
- Cubeb kulfi on a stick (n)
- Dark chocolate and walnut cake with Malacca coffee ice cream (n)