

JOIN US FOR

CHAMPAGNE
chocolates
& ROMANCE

VALENTINES MENU

Five
RIVERS



2019 VALENTINES MENU

AMUSE BOUCHE

OCEAN PEPPER LOBSTER

Fresh lobster stir fried with fiery capsicums, spring onions, ginger & garlic.

A must for seafood connoisseurs!

(V) (D)

STARTER

PLEASE SELECT ONE OF THE FOLLOWING STARTER OPTIONS

TANDOORI MOGO

Chunks of cassava sautéed in Rashpal's signature tandoori spices.

(V) (VE)

MANCHURIAN

Garden fresh vegetables, finely diced and bound together – deep fried simmered in a full bodied flavorsome jus.

(V) (VE) (G)

GARLIC CHILLI PANEER

An Indo-oriental style of cooking – diced cubes of Indian cottage cheese, onion, mixed peppers and green chillies, tossed together in a garlic jus.

(V) (D) (G)

MURGH TIKKA

Tender cuts of chicken breast pieces marinated in Five Rivers signature spices and slow roasted in the tandoor.

(D)

TANDOORI JINGHA

Jumbo prawns marinated in a blend of spices, cooked on a skewer over the charcoal flames of the tandoor.

(D)

OR

RAUNAQ -E- SHEEKH

Minced lamb complimented by the singing flavours of coriander, capsicums, ginger and green chilli creating an extraordinary play of tastes.

MAIN COURSE

ALL OF THE FOLLOWING DISHES WILL BE SERVED FOR ALL TO SHARE

TARKA DAAL

The word tarka is a fusion of garlic, ginger and oil which is then poured over the daal as it cooks to give it a rich and distinctive flavour; a must for all daal lovers.

(V) (VE)

BHINDI ACHARI

Fresh okra sautéed with dry roasted spices, prepared with pickle spices with spicy and tantalizing taste is relished by all.

(V) (VE)

LASANI CHILLI CHICKEN

A personal favourite of our Chefs.

A native dish cooked with fresh garlic sauce, coriander and crisp green chilli with morsels of tender chicken.

LAMB DOPIAZA

Tender pieces of lamb braised with dry roasted spices, diced tomato, piaza, green chillies coriander and cumin.

(V) (D)

MAIN COURSE WILL BE ACCOMPANIED BY

Jeera Rice (V) (VE), The Chef's Raita (V) (D) & Garlic & Coriander Naan (V) (VE) (G)

PRE-DESSERT

MANGO SORBET

Sweet, rich and refreshing, the perfect palate cleanser!

(VE)

DESSERT

GULAB JAMAN CRÈME BRÛLÉE

An Indian twist on a French classic. Chef's rich custard base infused with sumptuous Gulab Jaman and hints of vivacious rose syrup, topped with a beautiful, crunchy, caramelised topping!

(V) (D) (E) (G)

CHOCOLATE & PASSION FRUIT MARQUISE

Vanilla & chocolate sponge, soaked in passion fruit syrup, layered with passion fruit jelly, finished with a milk chocolate mirror glaze.

(V) (D) (E) (G) (N)

OR

Alternative vegan dessert available

Please note dishes that are marked with a (V) are vegetarian, dishes marked with a (N) may contain nuts and/or traces of nuts, dishes marked with a (D) contain dairy, dishes marked with a (G) contain gluten, dishes marked with a (E) contain egg and dishes marked with (VE) are vegan.