

JOIN US FOR

CHAMPAGNE
chocolates
& ROMANCE

VALENTINES MENU

Five
RIVERS
À LA CARTE



VALENTINES MENU

AMUSE BOUCHE

CHAAT BONBON

A mouth-watering mixture of crisp flour crackers with diced potatoes, chickpeas, red onions and sev. Topped with sweet yoghurt, green chilli and coriander chutney, tamarind sauce and pomegranate.
(V) (D) (G)

STARTER

PLEASE SELECT ONE OF THE FOLLOWING STARTER OPTIONS

SUBZI MEDLEY OR ACHARI LAMB CUTLETS

Paneer Hara Bara, Spiced Vegetable WonTon & Onion and Fenugreek Fritter accompanied by a spicy fig.
(V) (D) (G)

Accompanied by Truffle Potatoes & Green Chilli Coriander Chutney.
(D)

MAIN COURSE

PLEASE SELECT ONE OF THE THAALI OPTIONS BELOW

SHAHI THAALI OR MAHARAJA THAALI

DAAL BUKHARA

This lentil and kidney bean delicacy is cooked in a style taken from the Moghul Emperors.
(V) (D)

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(V) (D)

QUORN SOYA MATAR

Fine mince of soya cooked with ginger, garlic paste, cumin, cardamom and bayleaf finished with fresh green garden peas.
(V)

KARAHI PANEER

Indian cottage cheese tossed in a spicy masala of garlic, ginger, piaz, tomatoes, green chillies and fresh green coriander.
(V) (D)

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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.

ALOO MATAR GOBI

A classic. Florets of fresh cauliflower and potatoes cooked in a fusion of herbs and spices, finished with fresh garden peas.
(V)

GOAN FISH CURRY

Fillets of Tilapia simmered in a traditional Goan masala of piaz, coriander seeds, green chillies and coconut milk.

EACH THAALI WILL BE ACCOMPANIED BY

Roasted Garlic & Cumin Raita (V) (D)
Saffron Rice (V), Spiced Tandoori Poppadoms (G)
Red Onion Khachumber & Coriander Naan (V) (D) (G)

PALATE CLEANSER

LEMON & ELDERFLOWER SORBET

Bright, fruity and creamy... a simple dairy-free sorbet packed with refreshing flavour!
(V)

DESSERT

CHOCOLATE ALMOND & PISTACHIO TRUFFLE

Layered chocolate and coconut truffle topped with nuts and glaze.
(V) (N)

OR

GULAB JAMUN CRÈME BRÛLÉE

Chef's rich custard base infused with spongy milk cake balls soaked in rose scented honey syrup. An Indian twist to a French classic.
(V) (D) (E) (G)

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.