



# Valentine's Day vegan

## Crackers with Tamarind & Mint Vegan Yoghurt

### Course 1

- ♦ **Pistachio crusted Soy chops** with cashew and saffron puree  
OR
- ♦ **Butter Tofu Kulcha**, Leavened bread- stuffed with butter tofu cooked in handpicked herbs, drizzled with basil vegan yoghurt

## **Amuse Bouche** - Beetroot, mint and vegan cheese stack -GF

### Course 2

- ♦ **Vegan Scallops** with Sriracha caviars, watermelon kokum puree -GF  
OR
- ♦ **Aloo Tikki**, Crisp potato patties with vegan yoghurt, raddish, tamarind & lotus chips -GF

## **Palate Cleanser** - RoohAfza Lime Chuski -GF, DF

### Course 3 (served with Dal Makhani, cheese and garlic naan)

- ♦ **Kashmiri Stuffed Dum aloo**, potatoes stuffed with lotus stem, roasted walnuts, tempura okra fries, beetroot Poori – DF available & GF available  
Or
- ♦ **Auriya Kadoo & Tofu & Jackfruit tower**, spiced almond paste, pumpkin curry, mustard seeds, dry mango, Lacha Parantha- GF available

### Course 4

- ♦ **Cardamom semolina** fudge, cashew and pistachio compote -GF  
Or
- ♦ **Mango Panacotta** with mango pulp, berries compote, freeze dried mango

**\$69 per person**