



Valentine's Day Prix-Fixe Menu

\$85 per person++

Love Bite

caviar, quail egg kutran, tandoori blue potato mousse

or

seaweed caviar, lemon tofu cream, naan blinis, chives

Touch Me Not

oyster, Kashmiri pepper spiced strawberry & champagne mignonette sauce

or

dahi vada, yuzu salt, freeze-dried beet powder

That's What She Said

grilled lamb chops, ashwagandha butter, tandoori fig salad, port wine dressing

or

basil paneer, crispy potato spaghetti, tomato chutney

Don't Stop!

palate cleanser

The Big Release

(choose one)

asparagus paruppu usili dumpling, kadhi sauce

panang curry, exotic veg & pineapple

achari lobster, curd rice espuma, spiced butter tossed asparagus

Nova Scotian halibut, dil infused herb sauce, sauerkraut slaw

entrees served with lehsuni dal, saffron pulao & garlic naan

Aftercare

sunset, cheesecake, strawberry sponge, vanilla soil

Book Now!

"Food must be a joy, nothing less. Food must be a celebration of our culture, journeys & self-reflections"

- Chef Jassi Bindra

We prepare our dishes with produce from local farms, sustainable seafood & natural free-range poultry & meats wherever possible.

*This item may be ordered raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions, kindly inform your server of any food allergies.