

# ARMANI / AMAL

## VALENTINE'S DAY *Menu*



### APPETIZER

Gillardeau oyster tempura  
Mint chutney, radish salad (D, G, S, SB)

### STARTER

Lamb pepper fry  
Pepper masala, Malabar parantha, coconut chutney (G, M)

### GRILL / TANDOOR

Banjara jhinga  
Grilled prawn, coriander basil marination (N, S)

Tandoori guinea fowl  
Guinea fowl tikka, tandoori marination (D, M)

### MIDDLE COURSE

Kasundi turbot  
Jakhya asparagus, mirch ka salan (D, M, N, S, SS)

Palate Cleanser  
Strawberry ginger sorbet

### MAIN COURSE

Murgh cafreal  
Corn-fed chicken, masala leek purée, spiced pumpkin pavé (D)  
Served with Dal Makhni, beetroot raita, and Gucci Mutter Pulao (D)  
Selection of breads (D, E, G)

### DESSERT

Dark chocolate mousse  
Cherry marmalade, Sachere layer (D, E, G, N)

AED 750 per person