

वेलेंटाईंस मेनू

VALENTINE'S MENU

ZAIKA
OF KENSINGTON
ज़ाईका

AMUSE BOUCHE

2016 Sauvignon Blanc, Mount Brown, Waipara Valley, New Zealand

MIXED VEGETABLE TIKKI

Potato and mixed vegetable galettes, served with mint chutney

HARIYALI SALMON

Tandoori salmon marinated in fresh mint and coriander

GRILLED PRAWNS WITH RED PEPPER AND TOMATO

Grilled tiger prawns marinated in pureed red pepper and tomato

LAMB BOTI KABAB

Lamb marinated in yoghurt, ginger and garlic, and cooked in a tandoor

2014 Chardonnay, Cannonball, California, USA

SORBET

ACHARI CHICKEN, MASALA RICE AND CLASSIC TIKKA SAUCE

Grilled chicken breast with pickling spices, served with Masala-style rice and tikka sauce

SERVED WITH

MATAR PANEER

Paneer with green peas, flavoured with garlic and cumin

SIGNATURE DAL

Slow-cooked black lentils - our signature

TRUFFLE NAAN

2016/2017 Malbec, Humberto Canale, Patagonia, Argentina

ROSE AND BERRY DUO

Rose flavoured mousse with berry salad

NV Veuve Clicquot, Rosé, Champagne, France

65.00 PER PERSON (inclusive of vat)

*Suggested wine pairing for additional
£32.00 per person*

Minimum order of 2 diners. The menu is offered for the entire table only.

An optional service charge of 12.5% will be added to your final bill.

Please notify staff of any food allergies or intolerances before ordering.



शाकाहारी वेलेंटायंस मेनू

VEGETARIAN VALENTINE'S MENU

ZAIKA
OF KENSINGTON
ज़ाईका

AMUSE BOUCHE

2016 Sauvignon Blanc, Mount Brown, Waipara Valley, New Zealand

MIXED VEGETABLE TIKKI

Potato and mixed vegetable galettes, served with mint chutney

HARIYALI BROCCOLI

Tandoori broccoli marinated in fresh mint and coriander

VEGETABLE SEEKH KABAB

Tandoor-cooked mixed vegetable skewers

PANEER TIKKA

Marinated and chargrilled paneer, flavoured with tikka spices
2014 Chardonnay, Cannonball, California, USA

SORBET

STUFFED POTATO, MASALA RICE AND CLASSIC TIKKA SAUCE

Grilled potato stuffed with paneer and raisins, served with Masala-style rice and tikka sauce

SERVED WITH

MATAR PANEER

Paneer with green peas, flavoured with garlic and cumin

SIGNATURE DAL

Slow-cooked black lentils - our signature

TRUFFLE NAAN

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ROSE AND BERRY DUO

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