

# Taste of Nepal

## VALENTINE'S MENU

60 pp

### ENTREE

Lightly spiced clay-oven portobello mushrooms sautéed with edamame beans  
Lettuce cups with smoky shredded charcoal clay-oven chicken, ginger, spring  
onion & crispy beaten rice

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### MAINS

Black pepper & lemon juice smeared barramundi pan fried & lightly cooked in  
our Chef's special spiced creamy sauce  
Curried lamb shank served with rosemary & sea salt infused baby potatoes &  
asparagus

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### SIDES

Slow cooked yellow & red lentils flavoured with cumin & curry leaves  
Green beans, grapes & feta salad with a spiced basil & olive oil dressing  
Freshly baked clay-oven bread  
Fragrant Basmati Rice

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### DESSERTS

A swirl of crunchy jalebi steeped in sugar & cardamom syrup & served with  
vegan coconut ice-cream & a dash of strawberry coullie

# Taste of Nepal

## VALENTINE'S VEGAN MENU

60 pp

### ENTREE

Lightly spiced clay-oven portobello mushrooms sauteed with edamame beans  
Lettuce cups with pulled jackfruit, ginger, spring onion & crispy beaten rice

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### MAINS

Pan seared cauliflower steak brushed with our Chef's special spice mixture  
served on a bed of beetroot hummus spiced with roasted cumin  
Seasonal vegetables cooked in blend of spices, coconut milk and flavoured  
with a hint of kaffir lime.

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### SIDES

Slow cooked yellow & red lentil flavoured with cumin & curry leaves  
Green beans, grapes & feta salad with a spiced basil & olive oil dressing  
Freshly baked clay-oven bread  
Fragrant Basmati Rice

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### DESSERTS

A swirl of crunchy jalebi steeped in sugar and cardamom syrup and served  
with vegan coconut ice-cream and a dash of strawberry coullie