



TABLE D'HÔTE

3 COURSES
\$79/ pers.

WELCOME

Lovers' Shot

A moment of togetherness
to start the evening

APPETIZER

Bhel Puri Chaat

An iconic Indian chaat — a light, crispy mix of puffed rice, fresh vegetables, herbs, and tangy chutneys served with :

(choice of)

Jafrani Chicken Tikka

Tender chicken marinated in mild spices, grilled and served over crunchy chaat

Kolhapuri Shrimp

Shrimp seasoned with Kolhapur spices, vibrant and aromatic

Stuffed Paneer Pakora

Crispy paneer fritters with a soft, flavorful centre and delicate spices

MAIN COURSE

(choice of)

Butter Cordon Bleu

India Rosa Signature

Tender chicken in a creamy tomato sauce, delicately balanced with spices

Iceland Cod, Kerala Style

Delicate cod in a coconut-based sauce infused with South Indian spices

Quebec Lamb Shank Rara Masala

Slow-braised lamb shank in a rich, comforting sauce with deep spices

Vegetable & Pepper Paneer Koftas

Soft koftas served with fresh raita, pineapple chutney, and fragrant rice

SWEETS

(choice of)

Chai Tiramisu

Gulab Jamun

Soft Indian fritters soaked in rose and cardamom syrup

SPICY ROMANCE

February 12 to 15