

REVELRY

VALENTINES  
*Set Menu*







**Alcoholic**  
**House Bottle Beers**  
**House Wines**  
**House Spirits**

**Cocktails**  
**Aperol Spritz**  
**Sangria**  
**Pimm's**  
**Margarita**  
**Daiquiri**  
**Whiskey Sour**  
**Martini**  
**Lychee Martini**  
**Old Fashioned**  
**Negroni**  
**Gin Espresso Martini**  
**Gimlet**  
**Gin Basil**  
**Cosmopolitan**

**Non-Alcoholic**  
**Mocktails**  
**Sunkissed**  
**Coastal Breeze**  
**Tropical Spice**  
**Aerated Drink**  
**Imported Water**







**Hash Brown Pindi Chana Chaat**  
Crispy comfort with tangy nostalgia

**Wasabi Chana Jor**  
Bold crunch with a teasing heat

**Vegetarian**

**Zaatar Kebab jaitoon Achar lemon Zabadi**  
Herb-kissed and perfectly charred

**Bread Fritters, Brie & Ratatouille**  
Golden fritters with molten brie and slow-cooked vegetables

**Soy-Glazed Vegetable Dim Sum**  
Delicate parcels glazed in umami

**Masala Onion Beignet with Tom Yum Curry**  
Crispy spice meets aromatic warmth

**Spiced Jackfruit Slider**  
Tender jackfruit, bold spices, soft embrace

**Non Vegetarian**

**Shawarma Kulcha, Aioli Pickled Bhavnagari Chili**  
A romance of Middle Eastern spice and Indian bread

**Coorgi Lamb Croquette, Romesco, Kachumpuli Aioli**  
Rich, indulgent, and irresistibly smooth

**Scallops & Water Chestnut Dumpling**  
Delicate, elegant, and luxurious

**Green Chilli Charcoal Chicken**  
Smoky, spicy, and passionately bold

**Korean-Glazed Crispy Chicken Slider**  
crunchy, and love at first bite

**For Sharing, For Loving  
(Best enjoyed together)  
Mushroom Pot Rice**

**Sweet Ending for Two  
Valentine's Special Dessert**  
A decadent finale made to be shared – because  
love tastes better together

