

VALENTINE'S DAY

NON-VEGETARIAN

AT THE VAGABOND CLUB

14th February, 2025
12:00 – 3:00 PM | 5:00 – 10:00PM



AMUSE BOUCHE

Caraway Crispy Puri
Mint mango, avocado, passion fruit

TO START

Kebab Platter

Afghani Boti

Tender chicken morsels marinated in creamy yogurt and spices

Chapli Kebab

Minced lamb patty infused with hand-crushed spices and herbs

Fish Tikka

Dory fillet marinated with tangy spices and chargrilled to perfection

MAIN COURSE

Dum Ka Murgh

Slow-cooked chicken marinated with fried onions, yogurt, and a blend of rich aromatic spices

ACCOMPANIMENTS

Basket of Freshly Baked Naan Breads

Plain, Cheese, Garlic, Kandhari (Choose one)

accompanied with Dal Makhani: creamy slow-cooked black lentils

Birista Pulao

Fragrant basmati rice with crispy fried onions and whole spices.
Raita and fresh garden salad

DESSERT

Kulfi Falooda

Saffron kulfi served with falooda noodles, basil seeds, and rose-hip syrup



Add On: A bottle of our In-House Prosecco @ S\$ 79++

Or

Selection of 2 Cocktails @ S\$ 39++



LEARN MORE

SET MENU

49++ PER PERSON

All prices are subject to 10% service charge & prevailing government taxes.

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Paneer Tikka

Cottage cheese cubes marinated in yogurt, mustard, and crushed yellow chili

Potato Peas Samosa Chaat

Crispy samosa chunks topped with tangy chutneys and spices

Tandoori Phool

Chargrilled broccoli coated in a flavorful spice mix

MAIN COURSE

Paneer Lababdar

Cottage cheese cooked in a rich tomato-cashew gravy with aromatic spices

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