

THE WHISKEY LIBRARY & JAZZ CLUB

A NIGHT OF

Rouge Romance



Where the smolder of contemporary spice meets the soulful rhythm of the night. Tonight, we invite you to lose yourselves in a canvas of scarlet hues and intimate flavors—a curated celebration of love designed to linger long after the final note.

14 February 2026 | 88++ per person | Inclusive of a welcome glass of Prosecco

— *The First Glance* —

BEETROOT & BURRATA CHAAT

Slow-roasted beetroot paired with creamy burrata and a tangy tamarind glaze. Finished with basil oil, toasted seeds, and a whisper of warm spice. Playful, vibrant, and intriguing—like a first glance held a moment too long.

— *The Warm Embrace* —

COASTAL LOBSTER SHORBA

A silky, slow-simmered lobster bisque infused with coconut cream, a hint of Kashmiri chili, and aromatic curry leaf oil. Topped with a delicate coconut espuma.

— *The Pause* —

CHAMPAGNE & CRANBERRY SORBET

A sparkling granita of fine champagne and tart cranberries, perfumed with orange zest. Refreshing, bright, and elegantly effervescent—a sparkling pause before the heart of the evening.

— *The Heart of the Evening* —

KASHMIRI ROGAN JOSH LAMB MEDALLIONS

Tender lamb braised in a velvety, spiced reduction, served alongside truffle-infused mashed potatoes and garden micro-herbs. Rich, indulgent, and deeply aromatic.

— *The Sweet Promise* —

RED VELVET & WHITE CHOCOLATE CREMIEUX

Vibrant sponge layered with silky white chocolate, finished with a glossy raspberry gel, edible gold leaf, and delicate florals.