

VALENTINES M E N U

5 Courses £80

Celebrate at Kahani with a glass of Champagne Rose'



Amuse-bouche



*Root vegetable salad with masala humus; honey and mustard dressing
Tandoori Jumbo Prawns with black garlic, nigella seeds; smoked crab chutney
Pan seared Keralan Scallops with curry leaf, fennel with truffle soil*



Passion fruit and rose Granita



*Wells lamb rack chargrilled; pickled pumpkin mash; Rogan Josh sauce
Corn-fed chicken supreme in ground almonds sauce with stir-fried morels*



Served with

Alleppey spiced Green Vegetables

Saffron Rice

Gruyere Porcini Naan



Chocolate Delight, Rose Kulfi, Carrot Fudge

VEGETARIAN VALENTINES MENU

5 Courses £80

Celebrate at Kahani with a glass of Champagne Rose'



Amuse-bouche



*Root vegetable salad with masala humus; honey and mustard dressing
Crispy Zucchini flower with black garlic, nigella seeds; smoked tomato chutney
Lotus stem Galouti with royal cumin and baby ginger; celeriac chutney*



Passion fruit and rose Granita



*Masala Aubergine steak; pickled pumpkin mash; Sesame tamarind sauce
Paneer and peppers tossed with crushed chilly and coriander*



Served with

*Alleppey spiced Green Vegetables
Saffron Rice
Gruyere Porcini Naan*



Chocolate Delight, Rose Kulfi, Carrot Fudge

A 12.5% discretionary service charge will be added to your bill.
For any dietary requirements please speak to your waiter.