

NEW YEAR'S EVE MENU

5 courses – £110

Wine pairing – £65

(5pm – 10.30pm, 10.30pm last order)

Celebrate at Kahani with a glass of Rose Champagne on arrival

Crispy quail with beluga lentil and kale, citrus salad

2019 Kilikanoon, "Mort's Block" Dry Riesling, Clare Valley, Australia – 75ml

Stone bass marinated with Kashmiri spices, nigella seeds, dill leaves

Scallops, coated with coriander chutney, tandoori grilled

2020 Domaine Chanson, "Montmains" Chablis 1er Cru – 75ml

'Andhra Kodi Vepudu' free range turkey fry with organic oats bagalabath , Sago papadum

2017 Dom. Chanson Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France – 75 ml

Seared lamb cutlets, royal cumin, turmeric, garlic with lime juice

Seasonal vegetables tossed with coconut & tomato glaze

Served with;

Dhaba dal makhani with garlic and red onion

Soya & tomato kuska rice

Gruyere cheese & garlic naan

2017 Klein Constantia, "Anwilka" Shiraz/Cabernet Sauvignon, Stellenboch, South Africa – 125ml

Desserts

Poached William Pears, honey and saffron Rabri falooda

2017 Petit Guiraud, Sauternes, Bordeaux, France – 50ml

A 12.5% discretionary service charge will be added to your bill.

