

## NEW YEAR'S EVE VEGETARIAN 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

\*\*\*\*\*

Kale pakora, beluga lentil and kale, citrus salad

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

\*\*\*\*\*

Wild mushroom & yellow beets podimass in green moong utthapam

Smoked aubergine in potato shells with spring onions

2016 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia – 75ml

\*\*\*\*\*

Andhra spiced green banana fry with organic oats bagalabath, Sago papodum

2015 Jean Becker, Froehn Grand Cru Muscat, Alsace, France – 75ml

\*\*\*\*\*

Tandoori grilled Mughlai paneer, royal cumin, 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 Dom. Chanson Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France – 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.

