

VALENTINE'S DAY M E N U

5 courses – £,110

Wine pairing – £,65

Celebrate at Kahani with a glass of Champagne Rose'

Amuse-bouche

Tandoori grilled seafood platter

Kerala spiced octopus, Calcutta scallops, Hariyali prawns

Medley of chutneys

2021 Domaine Chanson, Chablis 1er Cru Fourchaumes, Burgundy, France – 100ml

Sandalwood smoked organic chicken kebab with almond,
pomegranate seed & beets

*2017 Domain Lamy-Pillot, "Boudriotte" Chassagne-Montrachet 1er Cru Pinot Noir, Burgundy
France, – 100ml*

Lamb cannon seared with Punjabi spices, spinach mash, Rogan josh sauce

Served with;

Broccoli and cauliflower with shallots, tomato, coriander and pickling spices

Braised basmati rice with cumin

Asparagus & Gruyere cheese naan

2012 Chateau La Fleur de Bouard, Pomerol, Bordeaux, France – 125ml

Layered Chocolate delight with Malai saffron kulfi

NV Pedro Ximerez Triana, Hidalgo, Spain - 50ml

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

