

VALENTINE'S DAY VEGETARIAN MENU

5 courses – £110

Wine pairing – £65

Celebrate at Kahani with a glass of Champagne Rose'

Amuse-bouche

Tandoori grilled mushroom platter

Kerala spiced portobello, Calcutta oyster mushroom, Hariyali shitake

Medley of chutneys

2021 Jean Becker, Pinot Gris, Alsace France - 100ml

Stuffed Lauki, filled with almonds, cashew, sweet potato and parsnips

2015 Akitu A2 Pinot Noir, Central Otago, New Zealand – 100ml

Methi malai paneer sandalwood smoked, spinach mash, Rogan josh sauce

Served with;

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

Braised Basmati rice with cumin

Asparagus & Gruyere Cheese naan

2017 La Togata, Brunello di Montalcino, Tuscany, Italy – 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.

