

NEW YEAR'S EVE MENU

5 courses – £110

Wine pairing – £90

(5pm – 10.30pm, 10.30pm last order)

Celebrate at Kahani with a glass of Champagne Rose or Saicho sparkling Tea

Quail, tawa kebab with apple blue cheese salad; winter wild berry chutney

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

Stone bass marinated with sundried tomato & Kashmiri spices, dill leaves

Scallops, coated with coriander chilli chutney, tandoori grilled

2022 Domaine Chanson, Chablis 1er Cru Fourchaumes, Burgundy, France – 75ml

Turkey tikka tandoor grilled with winter beet, nutmeg & ginger;

on truffle bisi belebath, warm lentil salad

2011 Domaine Chanson, Beaune Teurons 1er Cru, Pinot Noir, Burgundy, France – 100ml

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

Seasonal vegetables tossed with coconut & tomato glaze

Served with;

Morel mushroom biryani

Gruyere cheese & chilli naan

Green lentil dal makhani with garlic and tomato

2017 Klein Constantia, Anwilka, Shiraz/Cabernet Sauvignon, Stellenboch, South Africa – 175ml

Poached William Pear with golden saffron syrup, Carrot & Walnut Halwa; Pan Ice cream

2018 Klein Constantia, Vin de Constance, Constancia, South Africa – 50ml

A 13% discretionary service charge will be added to your bill.

SPARKLING
SINGLE TEA ORIGIN
SAICHO

