

NEW YEAR'S EVE VEGETARIAN MENU

5 courses – £110

Wine pairing – £85

(5pm – 10.30pm, 10.30pm last order)

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

Lotus stem & jack fruit, tawa kebab with apple blue cheese salad; wild berry chutney

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

Organic, smoked pumpkin with fennel and mango, dill leaves
Kale & swede, onion pakora with coriander chilli chutney; pickled vegetables

2022 Domaine Chanson, Vire-Clesse Chardonnay, Burgundy, France – 75ml

Oven baked baby aubergine with puréed spinach filling;
on truffle bisi belebathwarm lentil salad

2017 Klein Constantia, Metis Sauvignon Blanc, Constantia Valley, South Africa – 100ml

Tandoori chutney paneer, royal cumin, fresh mint, 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

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

