

VEGETARIAN VALENTINE'S DAY MENU

5 courses – £100
Wine pairing – £75

Celebrate at Kahani with a glass of Champagne Rose'



Amuse-bouche



Kataifi crust-Stuffed morels with asparagus, pineapple and chilli, pickled onions
2020 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia - 75ml



Organic cauliflower tandoori grilled with yellow tomato, lime leaves, ajwain

Chettinaad yam, wild rice khichdi

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



Sorbet



Malai paneer tikka, edamame mash, melon seed korma sauce

Green Jackfruit & corn tossed with onion & tomato, puréed spinach

Served with:

Organic quinoa & butternut squash Pulao / Boondi Raita / Truffle & goat cheese kulcha
2017 Domaine Chanson, "Les Verg." Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France- 175ml



Strawberry mousse with rhubarb ice-cream

2020 Petit Guiraud, Sauternes, Bordeaux, France - 50ml

A discretionary service charge of 13% will be added to the bill.
For any dietary requirements please speak to your waiter.

