

VALENTINE'S DAY MENU

5 courses – £100
Wine pairing – £75

Celebrate at Kahani with a glass of Champagne Rose'



Amuse-bouche



Rock Lobster spice grilled with asparagus, pineapple and chilli, pickled onions
2021 Domaine Chanson, Chablis 1er Cru Fourchaumes, Burgundy, France – 75ml



Stone bass tandoori grilled with yellow tomato, lime leaves, ajwain

Chettinaad scallops, wild rice khichdi

2023 Hubert Brochard, IGP Sauvignon blanc Loire Valley, France – 100ml



Sorbet



Masala lamb rump smoked, edamame mash, simmered Afghani lamb sauce

Hyderabadi free-range chicken korma, shallots, creamy almond sauce

Served with:

Organic quinoa & butternut squash Pulao / Boondi Raita / Truffle & goat cheese kulcha
2017 Klein Constantia "Anwilka" Shiraz/Cabernet Sauvignon, Stellenboch, South Africa - 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.

