

DIWALI MENU



कह नी { Kahani } ॥ STORY (Noun)

DIWALI VEGETARIAN MENU

4 courses – £60

Hara bara kebab with spiced potato, spinach, mango powder; cranberry chutney
Punjabi samosa chaat, sweetened yogurt, mint & tamarind chutney



Grilled paneer tikka with red onion, peppers & pickling spices
Smoked broccoli with roasted gram and nigella seeds, tempered yogurt



Spiced jackfruit & mutter masala with puréed tomato, onion and chilli
Mushroom with mixed peppers, red onion, crushed coriander, and peppercorn

Served with

Morels Biryani
Peshawari Naan
Yellow Dal Tadka



Desserts

Assorted Indian Diwali Sweets with Kulfis

Please inform your waiter of any allergy or dietary requirements
A 13% discretionary service charge will be added to your bill.

DIWALI MENU

4 courses – £65

Culcutta Lobster Masala-Utthapam with shallots and curryleaves
Punjabi samosa chaat, sweetened yogurt, mint & tamarind chutney



Achaari chicken tikka turmeric, ginger and pickling spices
Lamb chops tandoori grilled with Amritsari spices; kachumber



Kerala fish curry with green chilly, curry leave, tomato and coconut
Duck vindaloo with browned onion, garlic, malt vinegar & red chilli paste

Served with
Morels Biryani
Peshawari Naan
Yellow Dal Tadka



Desserts

Assorted Indian Diwali Sweets with Kulfis

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