

# NEW YEAR'S EVE MENU 2025



कह नी { Kahani } ॥ STORY (Noun)

# NEW YEAR'S EVE MENU

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5 courses – £110

Wine pairing – £70

*Glass of Champagne Rose'*

Rabbit-morel mushroom filled with spiced rabbit mince, wrapped with kataifi

*2022 Jean Becker, Pinot Gris, Alsace, France – 75ml*



Malabari lobster grilled with fresh turmeric, ginger and curry leaves, tapioca mash

*2017 Klein Constantia, "Metis" Sauvignon Blanc, Constantia Valley, South Africa -75ml*



Seared lamb cutlets, royal cumin, turmeric, garlic with lime juice; saag aloo

*2017 La Togata, Brunello di Montalcino, Tuscany, Italy – 100ml*



Guineafowl supreme with smoked pepper, fermented chilli, baby ginger

Seasonal vegetables tossed with coconut & tomato glaze

*Served with*

Quinoa Biryani

Gruyere cheese & chilli naan

Dal makhani

*2019 Domaine Alain Jeanniard, Côte de Nuits-Villages VV, Burgundy, France – 175ml*



**Desserts**

Poached William Pears, honey and saffron rabri falooda

*2015 Gewurztraminer Noble Edition, Little Beauty, Marlborough, New Zealand – 50ml*

Please inform your waiter of any allergy or dietary requirements

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



# NEW YEAR'S EVE VEGETARIAN MENU

5 courses – £110

Wine pairing – £70

*Glass of Champagne Rose'*

Morel mushroom filled with spiced wild mushroom mince, wrapped with kataifi  
*2022 Jean Becker, Pinot Gris, Alsace, France – 75ml*



Kale, swede & onion bhaji with sweet mango chutney; tapioca mash  
*2017 Klein Constantia, "Metis" Sauvignon Blanc, Constantia Valley, South Africa -75ml*



Aubergine steak oven baked with kasoondhi mustard; truffle bisi belebath  
*2017 La Togata, Brunello di Montalcino, Tuscany, Italy – 100ml*



Tandoori grilled Mughlai paneer, royal cumin, garlic with lime juice  
Seasonal vegetables tossed with coconut & tomato glaze

*Served with*

Quinoa Biryani  
Gruyere cheese & chilli naan  
Dal makhani

*2019 Domaine Alain Jeanniard, Côte de Nuits-Villages VV, Burgundy, France – 175ml*



*Desserts*

Poached William Pears, honey and saffron rabri falooda  
*2015 Gewurztraminer Noble Edition, Little Beauty, Marlborough, New Zealand – 50ml*

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