



कह नी { Kahani } ❧ STORY (Noun)

# DAWAT MENU

4 Courses £65 pp

Wine pairing £40 pp

Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered garlic yoghurt

Lemongrass malai tikka, cream cheese, ginger & coriander stem

*2023 Kilikanoon, "Mort's Block" Dry Riesling, Clare Valley, Australia - 75ml*



Lamb seekh kebab, with water chestnut, ginger & coriander; bhurani raitha

Smoked malabar prawns marinated with fresh turmeric, coconut, curry leaves

*2019 Tenuta di Arceno, Chianti Classico, Sangiovese, Tuscany, Italy - 75ml*



Chicken makhani, chargrilled chicken in creamed tomato, fenugreek leaves

Karahi lamb masala cooked with tomato, ginger, garlic & green pepper

**Served with**

Achari baingan

Dal makhani

Rice & Garlic naan

*2018 Klein Constantia "Anwilka", Stellenboch, South Africa - 125ml*



Double chocolate flan, vanilla ice-cream, oreo crumb

*1998 Taylor's Quinta de Vargellas Port, Douro, Portugal - 50ml*

# DAWAT MENU (V)

4 Courses £60 pp

Wine pairing £40 pp

Gujarati yellow pea chaat with sweetened yoghurt, mint & wild berry tamarind chutney, wheat crisps

Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered garlic yoghurt

*2023 Kilikanoon, "Mort's Block" Dry Riesling, Clare Valley, Australia - 75ml*



Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth

Achari paneer tikka with peppers, red onion, Kashmiri chilli, royal cumin

*2020 Tapanappa, "Tiers" Chardonnay, Piccadilly Valley, South Australia - 75ml*



Saag aloo, baby potatoes tossed with onion-tomato Masala pureed spinach

Khumb matar, mushroom, green peas with brown onions, tomatoes & cardamom

**Served with**

Achari baingan

Dal makhani

Rice & Roti

*2017 Domaine Chanson, Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France - 125ml*



Kulfi platter

*2023 Petit Guiraud, Sauternes, Bordeaux, France - 50ml*