

Valentine's

SPECIAL MENU

6 COURSES £100 PP
WINE PAIRING £75 PP
Glass of Champagne Rosé



Amuse-bouche

*Seafood platter; Calcutta Scallops, Malabar Octopus, Oyster Pakora, pomelo salad
2023 Domaine d'Elise Chablis, Burgundy, France - 75ml*

*Wells lamb cutlet chargrilled with pickled pumpkin mash, aubergine raita
2018 Klein Constantia, Anwilka, Stellenboch, South Africa - 75ml*

Mandarin orange and rose Granita

*Mughai chicken supreme grilled; served with silky almond and saffron sauce
Green Jackfruit & corn tossed with onion & tomato, puréed spinach*

Served with

*Wild Mushroom Rice
Gruyere Cheese & Chilli Naan*

2014 Château La Fleur de Bouard, Lalande de Pomerol, France - 175ml

*White Chocolate & Cranberry Mousse with Guava Ice Cream
1998 Fonseca, Vintage Port, Douro, Portugal - 50ml*



with love,
KAHANI

Valentines

SPECIAL MENU

6 COURSES £95 PP
WINE PAIRING £75 PP
Glass of Champagne Rosé



Amuse-bouche

*Veg Platter; Calcutta Artichoke, Malabar Broccoli, Babycorn Pakora, pomelo salad
2023 Domaine d'Elise Chablis, Burgundy, France - 75ml*

*Truffle Hara Bara Kebab with pickled pumpkin mash, aubergine raitha
2024 Mount Brown, Sauvignon Blanc, Waipara Valley, New Zealand - 75ml*

Mandarin orange and rose Granita

*Mughlai Malai Paneer grilled; served with silky almond and saffron sauce
Green Jackfruit & corn tossed with onion & tomato, puréed spinach*

Served with

*Wild Mushroom Rice
Gruyere Cheese & Chilli Naan*

2017 Domaine Chanson, Pernand-Vergelesses 1 er Cru, Burgundy, France - 175ml

*White Chocolate & Cranberry Mousse with Guava Ice Cream
1998 Fonseca, Vintage Port, Douro, Portugal - 50ml/*



with love,
KAHANI