



ਕਹ ਨੀ { Kahani } ≠ STORY (Noun)

VALENTINE'S DAY 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 raitha
2018 Klein Constantia, Anwilka, Stellenbosch, 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

VALENTINE'S DAY MENU (V)

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/