



କହନୀ { Kahani } ≠ STORY (*Noun*)

# DAWAT MENU

4 Courses £65 pp

Wine pairing £50 pp

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

Lemongrass malai tikka, cream cheese, ginger & coriander stem

*2023 Domaine d'Elise Petit Chablis, Burgundy, France - 75ml*



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

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

*2020 Vina Amate Rioja Reserva, Rioja Baja, Spain - 100ml*



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

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



Double chocolate flan, vanilla ice-cream, oreo crumb

*1998 Fonseca Vintage Port, Douro, Portugal - 50ml*

Dawat menu is designed to be enjoyed by the whole table only.

A 13% discretionary service charge will be added to your bill. For any dietary requirements please speak to your waiter.

# DAWAT MENU (V)

4 Courses £60 pp  
Wine pairing £50 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 Domaine d'Elise Petit Chablis, Burgundy, France - 75ml*



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

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

*2020 Vina Amate Rioja Reserva, Rioja Baja, Spain - 100ml*



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

*2024 Petit Guiraud, Sauternes, Bordeaux, France - 50ml*