

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

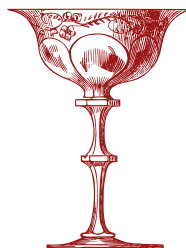
*Mughai chicken supreme grilled; served with silky almond and saffron sauce
Green Jackfruit & corn tossed with onion & tomato, puréed spinach*

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