

Valentine's

SPECIAL MENU

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



Amuse-bouche

*Veg platter; Calcutta artichoke, Malabar broccoli, baby corn pakora, pomelo salad
2023 Domaine d'Elise Chablis, Burgundy, France - 75ml*

*Truffle hara bhara kebab with pickled pumpkin mash, aubergine raitha
2024 Mount Brown, Sauvignon Blanc, Waipara Valley, New Zealand - 75ml*

Mandarin orange and rose granita

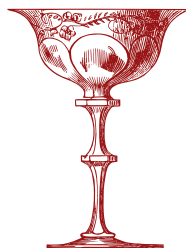
*Mughlai malai paneer grilled; served with silky almond and saffron sauce
Green jackfruit & corn tossed with onion & tomato, puréed spinach*

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