



कह नी { Kahani } 卐 STORY (Noun)

DIWALI MENU

3 courses – £60
Wine pairing – £ 28

Duck tikka, smoked with Calcutta spice blend – mustard, fenugreek and coriander
Tandoori Malabar prawns, fresh turmeric, green chilli, coconut and ginger, kachumber
Kale & onion bhaji, cumin & chilli in gram flour batter; tamarind chutney

Punjabi samosa chaat, sweetened yogurt, mint & tamarind chutney

2022 Jean Becker, Pinot Gris, Alsace, France – 125ml



Afghani Lamb do pyaza, slow cooked lamb with onion, black cardamom & clove
Hariyali Murgh, tender chicken with freshly ground spinach, mint & Kashmiri chilies

Served with

Organic soya chunks biryani

Yellow dal tadka

Garlic & chilli naan

2023 Jean-Luc Colombo, Côtes du Rhône, France – 125ml



Assorted Indian Diwali sweets & paan kulfi

2024 Petit Guiraud, Sauternes, Bordeaux, France – 50ml

Please inform your waiter of any allergy or dietary requirements
A 13% discretionary service charge will be added to your bill.

DIWALI MENU (V)

3 courses – £60
Wine pairing - £ 28

Tandoor grilled paneer tikka with red onion, peppers & pickling spices; avocado mint
Hara bara kebab, spiced potato & spinach cake with mango powder; cranberry chutney

Kale & onion bhaji, cumin & chilli in gram flour batter; tomato chutney

Punjabi samosa chaat, sweetened yogurt, mint & tamarind chutney

2024 Roodenkrantz, Chenin Blanc, Swartland, South Africa – 125ml



Spiced jackfruit & mutter hariyali with freshly ground spinach, mint & Kashmiri chilies

Mushroom with mixed peppers, red onion, crushed coriander, and peppercorn

Served with

Organic soya chunks biryani

Yellow dal tadka

Garlic & chilli naan

2025 Chateau de Durette, Gamay, Beaujolais, France – 125ml



Assorted Indian Diwali sweets & paan kulfi

2024 Petit Guiraud, Sauternes, Bordeaux, France – 50ml

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