



कह नी { Kahani } ₹ STORY (Noun)

NEW YEAR'S EVE MENU

5 courses – £115
Wine pairing – £80

Amuse-Bouche



Oven-baked Chilean sea bass – mixed peppercorns, uttapam, potato & pea podimas
2024 Roodekrantz Chenin Blanc, Swartland, South Africa-75ml



Amritsari tiger prawn – tomato & coconut chutney
2024 Pio Cesare Alba, Gavi DOCG, Piedmont, Italy -75ml



Rajasthani organic chicken kebab – wild quinoa bagala bath, pickled onion & pomegranate salad
2015 Akitu A2 Pinot Noir, Central Otago, New Zealand-75ml



Tandoori-grilled Welsh lamb chops – fennel, turmeric & star anise; seasonal vegetables with coconut & tomato glaze

Served with

Dal Panchratan
Morel mushroom biryani
Garlic & chilli naan

2014 Château La Fleur de Bouard, Lalande de Pomerol, France – 175ml



Desserts

Chilli, chocolate & almond cake – Kashmiri tea ice cream
NV Fonseca Bin 27 Port, Douro, Portugal - 50ml

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

NEW YEAR'S EVE MENU (V)

5 courses – £110
Wine pairing – £75

Amuse-Bouche



Malai tofu – mixed peppercorns, uttapam & potato pea podimas
2024 Roodekrantz Chenin Blanc, Swartland, South Africa-75ml



Amritsari romanesco broccoli – tomato & coconut chutney
2024 Pio Cesare Alba, Gavi DOCG, Piedmont, Italy -75ml



Smoked aubergine fritters – berry & tamarind chutney, wild quinoa bagala bath; pickled
onion & pomegranate salad
2024 Bodegas Ochoa, “Lagrima Rosa” organic, Navarra, Spain – 75ml



Hariyali paneer kebab – basil, glazed garlic, mint & coriander; seasonal vegetables with
coconut & tomato glaze

Served with

Dal Panchratan
Morel mushroom biryani
Garlic & chilli naan

2018 Domaine Chanson Pernand-Vergelesses 1er Cru Pinot Noir, Burgundy, France-175ml



Desserts

Chilli, chocolate & almond cake – Kashmiri tea ice cream
NV Fonseca Bin 27 Port, Douro, Portugal- 50ml

Please inform your waiter of any allergy or dietary requirements
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