



कह नी { Kahani } ❧ STORY (Noun)

# DAWAT MENU

4 Courses £65 pp

Wine pairing £50 pp

Ruby papdi chaat, spiced chickpeas, sweetened yoghurt, wild berry & tamarind chutney

Lemongrass malai tikka, cream cheese, ginger & coriander stem

*2024 Domaine d'Elise Petit Chablis, Burgundy, France - 75ml*



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

Hariyali machhi (monkfish), fresh greens, roasted cumin & browned garlic; tapioca mash

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



Chicken makhani, chargrilled chicken in creamed tomato sauce with fenugreek leaves

Afghani bhunao lamb, tender lamb with browned shallots & black cardamom

*Served with*

Dal makhani

Rice & garlic naan

*2018 Klein Constantia, " Anwilka ", Stellenboch, South Africa - 125ml*



Chocolate delight, almond brittle & raspberry sorbet

*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

Ruby papdi chaat, spiced chickpeas, sweetened yoghurt, wild berry & tamarind chutney

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

*2024 Domaine d'Elise Petit Chablis, Burgundy, France - 75ml*



Kolkata beetroot cake, ginger, fennel & royal cumin; berry tamarind sauce

Angara paneer tikka, peppers, Kashmiri chilli, ginger & royal cumin; mint chutney

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



Saag aloo, baby potatoes tossed with onion-tomato masala pureed spinach

Methi malai gucchi & green peas in a pine nut korma sauce

*Served with*

Dal makhani

Rice & roti

*2018 Domaine Chanson, Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France - 125ml*



Traditional kulfis – pistachio & paan

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

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