

VALENTINE'S DAY VEGETARIAN MENU

*5 courses – £110*

*Wine pairing – £65*

Celebrate at Kahani with a glass of Champagne Rose'

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Amuse-bouche

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Tandoori grilled mushroom platter

Kerala spiced portobello, Calcutta oyster mushroom, Hariyali shitake

Medley of chutneys

*2021 Jean Becker, Pinot Gris, Alsace France - 100ml*

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Stuffed Lauki, filled with almonds, cashew, sweet potato and parsnips

*2015 Akitu A2 Pinot Noir, Central Otago, New Zealand – 100ml*

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Methi malai paneer sandalwood smoked, spinach mash, Rogan josh sauce

Served with;

Broccoli and cauliflower with shallots, tomato, coriander & pickling spices

Braised Basmati rice with cumin

Asparagus & Gruyere Cheese naan

*2017 La Togata, Brunello di Montalcino, Tuscany, Italy – 125ml*

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Layered Chocolate delight with Malai saffron kulfi

*NV Pedro Ximerez Triana, Hidalgo, Spain - 50ml*

A 12.5% discretionary service charge will be added to your bill.  
For any dietary requirements please speak to your waiter.

