



कह नी { Kahani } ❧ STORY (Noun)

DAWAT MENU

4 Courses £65 pp

Wine pairing £50 pp

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

Lemongrass malai tikka, cream cheese, ginger & coriander stem

2023 Domaine d'Elise Petit Chablis, Burgundy, France - 75ml



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

Smoked malabar prawns marinated with fresh turmeric, coconut, curry leaves

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



Chicken makhani, chargrilled chicken in creamed tomato, fenugreek leaves

Karahi lamb masala cooked with tomato, ginger, garlic & green pepper

Served with

Achari baingan

Dal makhani

Rice & Garlic naan

2017 Domaine Chanson, Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France - 125ml



Double chocolate flan, vanilla ice-cream, oreo crumb

1998 Fonseca Vintage Port, Douro, Portugal - 50ml

DAWAT MENU (V)

4 Courses £60 pp

Wine pairing £50 pp

Gujarati yellow pea chaat with sweetened yoghurt, mint & wild berry tamarind chutney, wheat crisps

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

2023 Domaine d'Elise Petit Chablis, Burgundy, France - 75ml



Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth

Achari paneer tikka with peppers, red onion, Kashmiri chilli, royal cumin

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



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

Khumb matar, mushroom, green peas with brown onions, tomatoes & cardamom

Served with

Achari baingan

Dal makhani

Rice & Roti

2017 Domaine Chanson, Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France - 125ml



Kulfi platter

2024 Petit Guiraud, Sauternes, Bordeaux, France - 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.