

# VALENTINE'S MENU

*5 courses £ 80*



*Celebrate at Kahani with a glass of Champagne Rose'*

Amuse-bouche



Grilled artichoke, purple broccoli, oak leaf with cumin; orange pine nut dressing

Tandoori smoked Lobster cake with raw mango, fresh turmeric and  
Seared Scallops with sesame, fennel & star anise; spiced broccoli purée



Passion fruit and rose Granita



Wells lamb chops chargrilled; burnt chilly, spinach mash; Mughlai sauce

Corn-fed chicken supreme in ground almonds sauce with spices

Served with:

Aubergine with onion-tomato, cumin and nigella seeds

Braised basmati with saffron

Asparagus Naan



Strawberry mousse & Mango kulfi

# VEG VALENTINE'S MENU

5 courses £75



Celebrate at Kahani with a glass of Champagne Rose'

Amuse-bouche



Grilled artichoke, purple broccoli, oak leaf with cumin; orange pine nut dressing

Sprouted bean cake with ginger and coriander, gooseberry chutney

Tandoori grilled cauliflower with spiced tomato, spiced broccoli purée



Passion fruit and rose Granita



Paneer marinated with cream cheese and turmeric; dried fruit and nut filling;  
burnt chilly, spinach mash; Mughlai sauce

Classic seasonal vegetable kofta in ground almonds sauce with spices

Served with:

Aubergine with onion-tomato, cumin and nigella seeds

Braised basmati with saffron

Asparagus Naan



Strawberry mousse & Mango kulfi

