

# VALENTINE'S MENU 2019

5 courses, £80 per person

Celebrate at Kahani with a glass of Champagne Rosé

Amuse-bouche



Grilled artichoke, purple broccoli, oak leaf with cumin; orange pine nut dressing Tandoori  
smoked lobster cake with raw mango, fresh turmeric

Seared Scallops with sesame, fennel and star anise; spiced broccoli purée



Passion fruit and rosé granita



Wells lamb chops chargrilled; burnt chilli, 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



A story of your choice for dessert

A discretionary service charge of 12.5% will be added to the bill