

# VALENTINE'S VEG 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 Sprouted bean cake with ginger and coriander; gooseberry chutney

Tandoori grilled cauliflower with spiced tomato; spiced broccoli purée



Passion fruit and rosé granita



Paneer marinated with cream cheese and turmeric; dried fruit and nut filling; burnt chilli, 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



A story of your choice for dessert

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