

## NEW YEAR EVE MENU 2023

*5 courses – £110*

*Wine pairing – £65*

*(5pm – 10.30pm, 10.30pm last order)*

Celebrate at Kahani with a glass of Champagne Rose'

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Lucknowi lamb galouti kebab with raw papaya salad, water cress chutney

*2015 Jean Becker, Froehn Grand Cru Muscat, Alsace, France – 75ml*

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Chilean seabass oven baked with mustard and mixed peppercorn,

Mangalorean prawn ghee roast chutney, uthappam

*2021 Domaine Chanson, Chablis 1er Cru Fourchaumes, Burgundy, France – 75ml*

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Cinnamon smoked free range Rajasthani chicken kebab

with wild quinoa bagalabath

*2015 Akitu A2 Pinot Noir, Central Otago, New Zealand – 75ml*

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Peshawari lamb chops, malt vinegar, truffle cream, fennel and star anise

Seasonal vegetables tossed with coconut & tomato glaze

Served with;

Tomato pulao / Layered mint paratha / Green moong dhaba dal

*2015 Clos du Clocher, Pomerol, Bordeaux, France – 125ml*

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Chocolate angoori rasmalai, Masala tea ice cream

*NV Pedro Ximerez Triana, Hidalgo 15%, Spain – 50ml*

