

# D A W A T M E N U

4 Courses

Kolkata beetroot chop, ginger, fennel & royal cumin seeds with kasundi mustard kadi sauce  
Nilgiri chicken chop, mint, coriander, padron pepper, fennel seeds with smoked pepper chutney



Tandoori peshawari lamb chops with kashmiri-chillies, nagercoil clove with mint yogurt  
Smoked malabar prawns marinated with fresh turmeric, coconut, curry leaves



Chicken Makhani, chargrilled chicken in creamed tomato, fenugreek leaves  
Mirch Ghost Lamb Curry with scotch bonnet, bay leaf, cinnamon and lemon zest

Served with

Baby aubergine and potato with tomato, ground spices & nigella seeds  
Slow braised black dal makhani  
Rice and naan



Gulab jamun cheesecake with mango and basil sorbet



कह नी { Kahani } 卐 STORY (Noun)

# V E G E T A R I A N   D A W A T   M E N U

4 Courses

Berry papdi chaat, spiced chickpeas with sweetened yoghurt, berry chutney, purple crisps  
Kolkata beetroot chop, ginger, fennel & royal cumin seeds



Tandoori broccoli marinated, honey, nigella seeds and wheat crisps  
Paneer Tikka with peppers, red onion, Kashmiri chilli, royal cumin



Saag paneer tossed with onion-tomato masala, puréed spinach  
Khumb Matar, mushroom peas with brown onions, tomatoes and cardamon

*Served with*

Baby aubergine and potato with tomato, ground spices & nigella seeds  
Yellow lentils tempered with garlic and cumin  
Rice and Lacha Paratha



Kulfi platter

For any dietary requirements please speak to your waiter.



कह नी { Kahani } ❧ STORY (Noun)