



कह नी { Kahani } ❧ STORY (Noun)

S m a l l P l a t e s

Green apple & bitter gourd salad with blue cheese dressing, mixed sprouts, toasted sunflower & pumpkin seeds
12

Konkani soft-shell crab, fermented chilli, yellow tomato chutney, pineapple kachumber
14

Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth
12

Mangalorean scallops with coastal spices, in a creamy coconut moilee with salmon roe & lumpfish caviar
18

Gujarati yellow pea chaat with sweetened yoghurt, mint & wild berry tamarind chutney, wheat crisps
14

Chicken chop with spiced beets, dried pomegranate, nutmeg & ginger; fresh green sauce
16

Pani puri, spiced guacamole & shallots, guava passion juice in crispy hollow puri
12

Samosa platter, Punjabi aloo, Kolhapuri chicken, Madrasi lamb; assorted chutneys
13

Beef chukka – slow cooked & tossed with tomato, garlic and curry leaves; Malabar paratha
14

Black chicken Chettinaad, freshly ground spices & curry leaves; kachumber
14



K a h a n i K l a a s i k

Chargrilled

Veg & Seafood

Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered garlic yoghurt
18

Grilled artichoke hearts, veg kofta and Mughlai melon seed korma
16

Achhari paneer tikka with peppers, red onion, Kashmiri chilli, royal cumin
12/24

Smoked malabar prawns marinated with fresh turmeric, coconut, curry leaves
22/42

Kasundi machhi (swordfish) in Bengal mustard, smoked cumin & chives, Kerala tapioca mash
18/36

Meat & Game

Trio of chicken tikka - tandoori grilled chicken lemongrass malai, anardhana chop, bharti ka murgh
20

Tandoori chicken with classic marination, Punjabi red & Bengali yellow chilli
14/28

Lamb seekh kebab, with water chestnut, ginger & coriander; bhurani raitha
14/28

Tandoori Peshawari lamb chop with fennel & star anise; mint yogurt
22/42

Guineafowl supreme with smoked pepper, fermented chilli, baby ginger, rhubarb raisin relish
14/26

C u r r y & B i r y a n i

Chicken makhani, chargrilled chicken in
creamed tomato, fenugreek leaves
27

Hyderabadi biryani, braised basmati rice exotic
spices, mint, coriander (with Lamb, Prawn or Veg)
32/28/26

Alleppey stone bass & octopus curry
with raw mango, turmeric & coconut
28

Kori gassi, Mangalorean chicken curry,
byadagi chilli & freshly ground spices
27

Kolkata lobster masala with galangal, red
chilli, lime leaves & jaggrey
34

Lahori nihari, lamb shank slow cooked with
yoghurt, chilli & nihari masala
32

Prawn vepudu, tossed with shallots, green
chilli, ginger & Andhra spices
28

Paneer tikka masala, grilled cottage cheese
tossed with onion, tomato and coriander
19

Kashmiri gosht, simmered
with browned onion, cinnamon & red chilli
30

Khumb matar, mushroom & green peas
with brown onions, tomatoes &
cardamon
19



A c c o m p a n i m e n t s

Achari baingan
11

Naan / Tandoori roti
4

Saag aloo
9

Garlic naan / Cheese chilli naan
5

Kahani duo dal
(yellow and black lentils)
10

Bread basket
Choice of any three breads
12

Pulao rice
5

Poppadum chutneys
6

Kahani pickles
5

Cucumber & mint raita
4

BOTTOMLESS BRUNCH MENU

Food £45

Food with Prosecco £65

STARTERS

Gujarati yellow pea chaat with sweetened yoghurt, mint & wild berry tamarind chutney, wheat crisps
Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth



Keema naan with smoked tomato chutney



GRILLS

Tandoori chicken with classic marination, Punjabi red & Bengali yellow chilli
Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered garlic yoghurt



MAINS

Kori gassi, Mangalorean chicken curry, byadagi chilli & freshly ground spices
Paneer tossed with peppers, onions and ground coriander and chilli

Served with

Tadka dal, Jeera rice and Roti



DESSERTS

Gajar ka halwa with vanilla ice-cream

THURSDAY - SUNDAY 12:30 - 16:00

Bottomless brunch menu is designed to be enjoyed by the whole table only, up to 8 guests per booking.
Please note, bottomless brunch will start from the time you place the order. No takeaway option on this menu.
Non-vegetarian and vegetarian options are available only. Pescetarian and vegan options cannot be offered.

A 13% discretionary service charge will be added to your bill.



VEGETARIAN BOTTOMLESS BRUNCH MENU

Food £45

Food with Prosecco £65

STARTERS

Gujarati yellow pea chaat with sweetened yoghurt, mint & wild berry tamarind chutney, wheat crisps

Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth



Aloo kulcha with smoked tomato chutney



GRILLS

Achari paneer tikka with peppers, red onion, Kashmiri chilli, royal cumin

Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered garlic yoghurt



MAINS

Baby potatoes tossed with onion-tomato Masala pureed spinach

Paneer tossed with peppers, onions and ground coriander and chilli

Served with

Tadka dal, Jeera rice and Roti



DESSERTS

Gajar ka halwa with vanilla ice-cream

THURSDAY - SUNDAY 12:30 - 16:00

Bottomless brunch menu is designed to be enjoyed by the whole table only, up to 8 guests per booking.

Please note, bottomless brunch will start from the time you place the order. No takeaway option on this menu.

Non-vegetarian and vegetarian options are available only. Pescetarian and vegan options cannot be offered.

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कह नी { Kahani } ❧ STORY (Noun)

LUNCH & EARLY EVENING MENU

3 Courses £38 pp

Green apple & bitter gourd salad with blue cheese dressing, mixed sprouts, toasted sunflower and pumpkin seeds

Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth

Lamb seekh kebab, water chestnut, ginger & coriander; burani raitha

Supplement

Smoked Malabar prawns marinated with fresh turmeric, coconut, curry leaves £12

or

Duo of chicken tikka - tandoori grilled chicken lemongrass malai, anardhana chop £12



Paneer tikka masala, grilled cottage cheese tossed with onion, tomato and coriander

Alleppey stone bass & octopus curry with raw mango, turmeric & coconut

Chicken makhani, chargrilled chicken in creamed tomato, fenugreek leaves

Supplement

Lahori nihari, lamb shank slow cooked with yoghurt, chilli & nihari masala £15

Served with

Yellow dal, Saffron rice and Roti



Pineapple & banana pudding, butternut squash & cranberry

Mango mousse, cardamon gelato, vanilla crispy tulip



कह नी { Kahani } ❧ STORY (Noun)

DAWAT MENU

4 Courses £65 pp

Wine pairing £50 pp

Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered garlic yoghurt

Lemongrass malai tikka, cream cheese, ginger & coriander stem

2023 Domaine d'Elise Petit Chablis, Burgundy, France - 75ml



Lamb seekh kebab, with water chestnut, ginger & coriander; bhurani raitha

Smoked malabar prawns marinated with fresh turmeric, coconut, curry leaves

2020 Vina Amate Rioja Reserva, Rioja Baja, Spain - 100ml



Chicken makhani, chargrilled chicken in creamed tomato, fenugreek leaves

Karahi lamb masala cooked with tomato, ginger, garlic & green pepper

Served with

Achari baingan

Dal makhani

Rice & Garlic naan

2017 Domaine Chanson, Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France - 125ml



Double chocolate flan, vanilla ice-cream, oreo crumb

1998 Fonseca Vintage Port, Douro, Portugal - 50ml

DAWAT MENU (V)

4 Courses £60 pp

Wine pairing £50 pp

Gujarati yellow pea chaat with sweetened yoghurt, mint & wild berry tamarind chutney, wheat crisps

Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered garlic yoghurt

2023 Domaine d'Elise Petit Chablis, Burgundy, France - 75ml



Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth

Achari paneer tikka with peppers, red onion, Kashmiri chilli, royal cumin

2020 Vina Amate Rioja Reserva, Rioja Baja, Spain - 100ml



Saag aloo, baby potatoes tossed with onion-tomato Masala pureed spinach

Khumb matar, mushroom, green peas with brown onions, tomatoes & cardamom

Served with

Achari baingan

Dal makhani

Rice & Roti

2017 Domaine Chanson, Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France - 125ml



Kulfi platter

2024 Petit Guiraud, Sauternes, Bordeaux, France - 50ml

Dawat menu is designed to be enjoyed by the whole table only.

A 13% discretionary service charge will be added to your bill. For any dietary requirements please speak to your waiter.

VEGAN MENU

STARTERS

- Truffle roti, cumin & garlic spinach 10
- Green apple & bitter gourd salad, mixed sprouts,
toasted sunflower and pumpkin seeds with vinaigrette dressing 12
- Kale, broccoli pakora with berry & tamarind chutney 10
- Wild mushroom galouti, fennel spiced mushroom cake 12



MAINS

- Chickpea masala with glazed ginger & spring onion 14
- Marinated tandoori broccoli jaggery, nigella seeds, wheat crisps 15
- Grilled artichoke hearts, veg kofta and Mughlai melon seed korma 15
- Vegetable biryani with mint and coriander 26
- Yellow lentils tempered with garlic and cumin 10
- Cauliflower rice, fresh turmeric 12
- Roti 4
- Steamed rice 5



DESSERTS

- Poached peach and sago kheer, pineapple sorbet & cinnamon peach syrup 10
- Sorbets 8

Available all services.

A 13% discretionary service charge will be added to your bill.



WINE LIST



कहानी | Kahani | STORY (Noun)

WINES BY GLASS

CHAMPAGNE

| | | | |
|----|---|--------|--|
| | | 125 ml | |
| NV | Bollinger Special Cuvée, Aÿ, Champagne, France | 19 | |
| NV | Bollinger Rosé Brut, Aÿ, Champagne, France | 21 | |

WHITE WINE

| | | 125 ml | 250 ml |
|------|---|--------|--------|
| 2024 | Ca' Di Sotto, Pinot Grigio Friuli DOC Grave, Veneto, Italy | 8.5 | 15 |
| 2024 | Mount Brown, Sauvignon Blanc, Waipara Valley, New Zealand | 9.5 | 17 |
| 2023 | Tenuta Fertuna, Vermentino Bianco, Maremma Tuscany, Italy | 11 | 20 |
| 2023 | Kilikanoon, "Mort's Block" Dry Riesling, Clare Valley, Australia | 12 | 22 |
| 2023 | Domaine d'Elise, Petit Chablis, Burgundy, France | 13 | 24 |
| 2022 | Jean Becker, Pinot Gris, Alsace, France | 13.5 | 25 |
| 2020 | Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia | 21 | 40 |

ROSE WINE

| | | 125 ml | 250 ml |
|------|--|--------|--------|
| 2023 | Turkey Flat Rose, Barossa Valley, South Australia | 10.5 | 19 |

RED WINE

| | | 125 ml | 250 ml |
|------|--|--------|--------|
| 2022 | Gouguenheim, Malbec, Mendoza, Argentina | 9.5 | 17 |
| 2020 | Vina Amate Rioja Reserva, Tempranillo/Mazuelo, Rioja Baja, Spain | 9.5 | 17 |
| 2023 | Jean Luc Colombo, Cairanne Le Pavillon des Courtisanes, Grenache/Syrah, Rhone Valley, France | 12 | 22 |
| 2022 | Château Pavillon Daugay, Merlot/Cabernet Franc/Cabernet Sauv., Saint-Emilion, Bordeaux, France | 16.5 | 31 |
| 2018 | Klein Constantia, "Anwilka" Shiraz/Cabernet Sauvignon, Stellenboch, South Africa | 17.5 | 33 |
| 2014 | Château La Fleur de Bouard Merlot/Cabernet Franc/Cabernet Sauvignon, Lalande de Pomerol, France | 23.5 | 45 |
| 2017 | Domaine Chanson, "Les Vergelesses" Pemand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France | 25.5 | 49 |

CHAMPAGNE

| | | |
|------|---|-----|
| NV | Ayala Majeur Brut, Aÿ, Champagne | 75 |
| NV | Ayala Majeur Rose , Aÿ, Champagne | 86 |
| NV | Bollinger Special Cuvée, Aÿ, Champagne | 102 |
| NV | Bollinger Rosé, Aÿ, Champagne | 110 |
| 2018 | Ayala Blanc de Blancs, Aÿ, Champagne | 126 |
| 2014 | Bollinger La Grande Année, Aÿ, Champagne | 216 |
| 2018 | Bollinger PN AYC Aÿ, Champagne | 320 |
| 2013 | Moët and Chandon, Cuvée Dom Pérignon, Epernay, Champagne | 399 |

WHITE WINES

FRANCE WHITE

BURGUNDY WHITE

| | | |
|------|--|-----|
| 2023 | Domaine d'Elise, Petit Chablis | 69 |
| 2022 | Domaine Chanson, Vire Clesse | 76 |
| 2023 | Domaine d'Elise Chablis | 79 |
| 2022 | Domaine Pascal Prunier Bonheur, Le P'tit Bonheur Blanc, Coteaux Bourguignon Meursault | 90 |
| 2022 | Domaine Seve, Jean Pierre Pouilly Fuisse Selection VV | 103 |
| 2022 | Domaine Chanson, Chablis 1er Cru Fourchaumes | 163 |
| 2019 | Domaine Jean-Luc & Eric Burguet, Meursault Sous la Velle, Côte de Nuits | 235 |
| 2022 | Domaine Bachelet-Monnot Chassagne Montrachet Blanc, Grand Vin de Bourgogne (last btl) | 238 |
| 2022 | Domaine De La Choupette Chassagne Montrachet Blanc 1 ^{er} Cru, Morgeot | 258 |
| 2017 | Mischief & Mayhem, "Les Folatières" Puligny-Montrachet Blanc 1er Cru | 304 |

BORDEAUX WHITE

| | | |
|------|---|-----|
| 2010 | Château Malartic-Lagravière, Pessac-Léognan Blanc Grand Cru Classé | 242 |
|------|---|-----|

A 13% discretionary service charge will be added to your bill.

LOIRE VALLEY WHITE

| | | |
|------|--|----|
| 2023 | Hubert Brochard IGP Sauvignon blanc | 50 |
| 2021 | Château de la Roulerie, Le P'tit Chenin | 65 |
| 2023 | Hubert Brochard Pouilly-Fumé | 79 |
| 2022 | Chateau de Thauvenay, Sancerre | 85 |

ALSACE WHITE

| | | |
|------|--|-----|
| 2022 | Jean Becker, Pinot Gris | 72 |
| 2016 | Jean Becker, Riesling Kronenbourg | 89 |
| 2018 | Jean Becker, “Sonnenglanz” Grand Cru Gewurztraminer | 104 |

RHÔNE VALLEY / LANGUEDOC-ROUSSILLON WHITE

| | | |
|---------|---|----|
| 2024 | Jean-Luc Colombo, Les Girelles, Picpoul de Pinet, Languedoc-Roussillon | 40 |
| 2023/24 | Jean-Luc Colombo, “Les Abeilles” Côtes du Rhône Blanc | 45 |
| 2023 | Domaine Etienne Pochon, Crozes-Hermitage Rhone Blanc | 74 |

ITALY WHITE

| | | |
|------|--|----|
| 2024 | Ca' Di Sotto, Pinot Grigio Friuli DOC Grave, Veneto | 42 |
| 2023 | Tenuta Fertuna, Vermentino Bianco organic, Maremma, Tuscany | 57 |
| 2023 | Pio Cesare Alba Gavi DOCG, Piedmont | 82 |

SPAIN & PORTUGAL WHITE

| | | |
|------|--|----|
| 2023 | Bodegas De La Marquesa, “Valseranno” Rioja Blanco barrica, Rioja, Spain | 56 |
| 2022 | Graca da Pedra by Quinta da Pedra Alvarinho Branco, Vihno Verde DOC, Portugal | 58 |
| 2019 | Quinta da Silveira, Colheita Branco, Douro, Portugal | 62 |
| 2023 | Mytilus, Albariño, Rias Baixas, Spain | 68 |
| 2015 | Quinta dos Capuchos, Memoria Reserva Branco, Lisboa, Portugal | 75 |

USA WHITE

| | | |
|------|---|-----|
| 2022 | Firestone Sauvignon Blanc, Santa Barbara, California | 75 |
| 2019 | Freemark Abbey, Viognier, California, Napa Valley | 100 |
| 2014 | Robert Sinskey Vineyards, “Orgia” Pinot Gris Orange Wine, Los Carneros, Sonoma (last bottle) | 129 |
| 2019 | Freemark Abbey, Chardonnay, California, Napa Valley | 145 |
| 2017 | Stonestreet, Aurora Point Sauvignon Blanc, California, Alexander Valley | 160 |

AUSTRALIA WHITE

| | | |
|------|--|-----|
| 2023 | Kilikanoon, “Mort's Block” Dry Riesling, Clare Valley | 63 |
| 2022 | Tapanappa, Riesling, Eden Valley | 72 |
| 2020 | Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley | 117 |

NEW ZEALAND WHITE

| | | |
|------|---|----|
| 2024 | Mount Brown, Sauvignon Blanc, Waipara Valley | 48 |
| 2023 | Little Beauty, Dry Riesling, Marlborough | 72 |

SOUTH AFRICA WHITE

| | | |
|------|---|----|
| 2023 | Roodenkrantz, Chenin Blanc, 1983 Old Bush, Swartland | 56 |
| 2017 | Klein Constantia, “Metis” Sauvignon Blanc, Constantia Valley | 80 |
| 2021 | Klein Constantia, Chardonnay, Constantia Valley | 86 |

RED WINES

FRANCE RED

BURGUNDY RED

| | | |
|------|---|-----|
| 2025 | Château de Durette Nouveau Villages Gamay, Beaujolais | 60 |
| 2019 | Domaine Alain Jeanniard, Côte de Nuits-Villages VV, Côte de Nuits | 125 |
| 2017 | Domaine Chanson, “Les Vergelesses” Pernand-Vergelesses 1er Cru, Côte de Beaune | 144 |
| 2019 | Domaine Lamy-Pillot, “Boudriotte” Chassagne-Montrachet 1er Cru, Côte de Beaune | 180 |
| 2020 | Les Parcelles de Saulx, Gevrey- Chambertin, Côte de Nuits | 225 |
| 2017 | Mischief and Mayhem, Savigny-Les Beaune 1er Cru Aux Gravains, Côte de Beaune | 243 |
| 2017 | Domaine Alain Jeanniard, Nuits-Saint-Georges Premier Cru, Les Damodes, Côte de Nuits | 315 |

RHÔNE VALLEY RED

| | | |
|---------|---|-----|
| 2023 | Jean-Luc Colombo, Côtes du Rhône Rouge | 40 |
| 2023 | Jean-Luc Colombo, Cairanne Le Pavillon des Courtisanes organic | 63 |
| 2020/21 | Frédéric Reverdy, Ferraton, Crozes Hermitage Rouge | 95 |
| 2021 | Domaine du Grand Tinel, Châteauneuf du Pape | 135 |

BORDEAUX RED

HAUT-MÉDOC

| | | |
|------|--|-----|
| 2020 | Château Lanessan | 82 |
| 2018 | Château Cantemerle, 5th Growth Grand Cru Classé of 1855 | 150 |

SAINT-ESTÈPHE

| | | |
|------|--|-----|
| 2014 | Frank Phelan 2nd wine of Château Phelan | 118 |
|------|--|-----|

SAINT-JULIEN

| | | |
|------|--|-----|
| 2016 | Les Fiefs de Lagrange, 2nd wine of Château Lagrange | 126 |
| 2019 | Château Langoa Barton, Grand Cru Classé of 1855 | 220 |
| 2017 | Château Talbot, 4th Growth Grand Cru Classé of 1855 | 232 |

PAUILLAC

| | | |
|---------|--|-----|
| 2019 | Fleur de Pédesclaux, 2nd wine of Château Pédesclaux | 102 |
| 2016/17 | Prélude à Grand-Puy-Ducasse 5nd Growth Classé of 1855 | 115 |
| 2019 | Château Lynch Moussas Grand Cru Classé | 176 |
| 2017 | Château Batailley, 5eme Cru Classé | 225 |

MARGAUX

| | | |
|------|---|-----|
| 2017 | La Sirene de Giscours 2nd wine of Château Giscours | 132 |
| 2019 | Chateau Kirwan Grand Cru Classé of 1855 | 210 |

PESSAC-LÉOGNAN & GRAVES

| | | |
|------|---|-----|
| 2016 | Château De Fieuzal, Grand Cru Classé | 217 |
|------|---|-----|

SAINT-ÉMILION

| | | |
|------|---|-----|
| 2022 | Château Pavillon Daugay Grand Cru Classé | 90 |
| 2019 | Fleur de Fonplégade Grand Cru Classé | 110 |
| 2018 | Clavis Orea Grand Cru Classé | 170 |
| 2015 | Château Barde-Haut, Grand Cru Classé | 208 |
| 2011 | Château la Dominique Grand Cru Classé | 224 |

POMEROL

| | | |
|------|----------------------------|-----|
| 2014 | Château La Fleur de Bouard | 132 |
| 2017 | Clos du Clocher | 240 |

ITALY RED

| | | |
|------|---|-----|
| 2023 | Callesella, Negroamaro IGT, Salento | 46 |
| 2022 | Koine Primitivo Di Manduria DOC, Puglia | 55 |
| 2023 | Ciacci Piccolomini D'Aragona, Rosso di Montalcino, Tuscany | 69 |
| 2019 | Tenuta di Arceno, Chianti Classico Reserva, Tuscany | 84 |
| 2017 | La Togata, Brunello di Montalcino, Tuscany | 155 |
| 2016 | Corte Cavedini, Amarone della Valpolicella, Veneto | 187 |
| 2018 | Giacomo Borgogno, Barolo Classico, Piedmont | 213 |
| 2019 | Pio Cesare Alba Barbaresco DOCG, Piedmont | 223 |
| 2015 | Giacomo Borgogno, Barolo Fossati, Piedmont | 270 |

A 13% discretionary service charge will be added to your bill.

SPAIN & PORTUGAL RED

| | | |
|------|--|-----|
| 2020 | Vina Amate, Rioja Reserva, Rioja Baja, Spain | 48 |
| 2017 | Quinta da Silveira, Colheita Tinto, Douro, Portugal | 75 |
| 2014 | Calcari03 Principal Reserva, Bairrada DOC, Portugal | 84 |
| 2019 | Bodegas Roda, Rioja Reserva, Spain | 117 |

USA RED

| | | |
|------|--|-----|
| 2018 | Freemark Abbey, Merlot, California, Napa Valley | 145 |
| 2017 | Zena Crown, The Sum Pinot Noir, Oregon, Willamette Valley | 190 |

LEBANON RED

| | | |
|------|---|-----|
| 2011 | Chateau Belle-Vue, "Le Château" Cabernet Franc/Syrah, Bhamdoun-Mount | 216 |
|------|---|-----|

ARGENTINA & CHILE RED

| | | |
|------|---|----|
| 2022 | La Ronciere Mousai Carmenere, Curicó Valley, Chile | 43 |
| 2022 | Gouguenheim, Malbec, Mendoza, Argentina | 48 |
| 2022 | La Ronciere Mayta Cabernet Sauvignon, Lincantén, Chile | 55 |

AUSTRALIA & NEW ZEALAND RED

| | | |
|------|---|-----|
| 2021 | Sidewood Estate, Sidewood Shiraz, Adelaide Hills, South Australia | 56 |
| 2015 | Akitu A2 Pinot Noir, Central Otago, New Zealand | 103 |
| 2013 | Kilikanoon, "Tregea Reserve" Cabernet Sauvignon, Clare Valley, South Australia | 140 |

SOUTH AFRICA RED

| | | |
|---------|---|-----|
| 2020/23 | Roodenkrantz, Lifestyle Pinotage, Western Cape | 45 |
| 2021 | Gedeelte Wines, Authentic 23 Barossa , St. Helena Bay | 67 |
| 2018 | Klein Constantia, " Anwilka " Shiraz/Cabernet, Stellenboch | 96 |
| 2018 | Prime Spot Tignus, Cabernet - Cinsault, Western Cape | 100 |

ROSÉ WINES

| | | |
|------|--|----|
| 2024 | Bodegas Ochoa, “Lagrima Rosa” organic, Navarra, Spain | 48 |
| 2023 | Turkey Flat Rose, Barossa Valley, South Australia | 54 |
| 2024 | Chateau d'Esclans Whispering Angel, Cotes de Provence, France | 86 |

SWEET & FORTIFIED WINES

| | | 50ml | 375ml |
|------|--|------|-------|
| 2023 | Petit Guiraud, Sauternes, Bordeaux, France | 10 | 76 |
| 2015 | Gewurztraminer Noble Edition, Little Beauty, Marlborough, New Zealand | 14.5 | 110 |
| 1998 | Fonseca, Vintage Port, Douro, Portugal | 8.5 | 58 |
| NV | Tio Pepe Fino Sherry, Spain | 2.5 | 19 |

| | | 50ml | 500ml |
|------|--|------|-------|
| 2020 | Vin de Constance, Klein Constantia, Constanca, South Africa | 19.5 | 192 |
| NV | Manzanilla Sherry La Gitana, Hidalgo, Spain | 4 | 40 |
| NV | Pedro Ximerez Triana, Hidalgo 15%, Spain | 6 | 59 |

| | | 50ml | 750ml |
|------|--|------|-------|
| NV | Fonseca Bin 27 Port Douro, Portugal | 4 | 60 |
| 2009 | Château Rieussec, Grand Cru Classé of 1855, Sauternes, Bordeaux, France | | 286 |

Dessert wines are served in 50 ml measures, 100 ml available on request.
A 13% discretionary service charge will be added to your bill.



DESSERTS

DESSERTS AND PAIRINGS

| | |
|--|------|
| Basque cheesecake, blueberry cheese ice-cream almond crumble | 12 |
| (2015 Little Beauty Gewurztraminer Noble Edition, Marlborough, NZ) | 14.5 |
| Chocolate delight, almond brittle, mandarin ice-cream | 13 |
| (1998 Taylor's Quinta de Vargellas., Vintage Port, Douro, Portugal) | 7.5 |
| Medley of kulfi – rose, pistachio, guava & fig kulfi | 11 |
| (2020 Petit Guiraud, Sauternes, Bordeaux, France) | 10 |
| Mango mousse, cardamon gelato, vanilla crispy tuile | 12 |
| (Desi Daru Mango dry Martini) | 15 |
| Tropical pudding, vanilla custard, pumpkin & cranberry ice-cream | 12 |
| (NV Pedro Ximerez Triana, Hidalgo 15%, Spain) | 6 |
| Palm jaggery & coconut brulee, pineapple sorbet, caramel glaze | 10 |
| (Chelsea Blossom Cocktail, with Pisco, Raspberry, Violet, Champagne) | 19 |
| Dessert platter | 22 |
| (2018 Vin de Constance, Klein Constanica, Constanica, South Africa) | 19.5 |
| Choices of ice-cream and sorbet | 9 |
| (Limoncello lemon liqueur, southern Italy) | 9 |

SWEET & FORTIFIED WINE

| | | 50ml | 375ml |
|------|---|------|-------|
| 2020 | Petit Guiraud, Sauternes, Bordeaux, France. | 10 | 76 |
| 2015 | Gewurztraminer Noble Edition, Little Beauty, Marlborough, New Zealand | 14.5 | 110 |
| 1998 | Taylor's Quinta de Vargellas, Vintage Port, Douro, Portugal. | 7.5 | 54 |
| NV | Tio Pepe Fino Sherry, Spain | 2.5 | 19 |
| | | 50ml | 500ml |
| 2018 | Vin de Constance, Klein Constantia, Constanca, South Africa. | 19.5 | 192 |
| NV | Manzanilla Sherry La Gitana, Hidalgo, Spain | 4 | 40 |
| NV | Pedro Ximerez Triana, Hidalgo 15%, Spain | 6 | 59 |
| | | 50ml | 750ml |
| NV | Fonseca Bin 27 Port, Douro Valley, Portugal | 4 | 60 |
| 2009 | Château Rieussec, 1er Grand Cru Classé of 1855, Bordeaux, France | | 286 |

TEA & COFFEE

| | | | |
|-------------------|-----|-----------------|----|
| Earl Grey | 4 | Espresso single | 3 |
| English Breakfast | 3.5 | Espresso double | 5 |
| Camomile | 3.5 | Machiato single | 3 |
| Peppermint | 3.5 | Machiato double | 5 |
| Jasmine | 4 | Latte | 4 |
| Green Sencha | 4 | Cappuccino | 4 |
| Hibiscus | 4 | Americano | 4 |
| Masala | 5 | Irish | 12 |

A 13% discretionary service charge will be added to your bill.



DRINKS MENU

COCKTAIL

FESTIVE G&T £14

Blood Orange Gin, Grapefruit, Cranberry, Soda, Rosemary tonic (110ml)

'K' STAR MARTINI £17

Desi Daru Mango Vodka, Passion liqueur, Sorbet, Vanilla, Lime, Rose Champagne (180ml)

TANDOORI ANANAS £16

Homemade spiced Rum, Tandoori-cooked pineapple, Lime, Cinnamon, Honey (180ml)

THE SW1 £22

Saffron & Cardamom infused Patron Tequila, Orange Liqueur, Lime, Mint, Apple wood smoke (120ml)

SWEET MODHU £13

Maker's Mark Bourbon Whiskey, Red Chili infused Honey Water, Lemon, Honeycomb (110ml)

WINTER ROYAL £19

Elephant Sloe Gin, Pomegranate, Rosemary, Lemon, Champagne (110ml)

THE CREATOR'S SIGNATURE * £22

Delamain XO Cognac, Tamarind, Cinnamon Bitter, Lemon, Smoked cinnamon (180ml)

AFTER DINNER COCKTAIL

THE STORY £11

Roasted Hazelnut infused Eristoff Vodka, Coffee, Caramel, Cinnamon (110ml)

AFTER ALL £11

Eristoff Vodka, Peanut butter Whiskey liqueur, Walnut bitter, Salt (110ml)

NON-ALCOHOLIC SPARKLING TEA

SAICHO JASMINE £14

Our Jasmine sparkling tea is an ideal alternative to champagne. A refreshing, non-alcoholic aperitif with beautiful floral notes of fresh green apples, lychee, elderflower and, of course, Jasmine. (200ml)

SAICHO DARJEELING £14

Our Darjeeling sparkling tea is an other great alternative. It has aromas of ripe yellow plums, golden apple skin and blonde tobacco. At the palate has a fine mousse with good texture, tannins and a fruity finish. The tannins and the bubbles balance the oiliness of the food. (200ml)

MOCKTAIL

CRANBERRY & GINGER SPRITZ £10

Cranberry, Ginger, Orange, Rosemary, Blood orange soda(180ml)

THE BLUETHROAT £12

Seedlip Spice 94, Pear, Lemon, Anise water, Blue cordial, Mint, Ginger beer (200ml)

KHATTA AMARETTI £9

Lyre's Amaretti non-alcoholic, lemon, Egg white, Sugar, Apricot, Almond (150ml)

LASSI £6

Traditional Indian Greek Yogurt drink

Available flavours: Mango / Mango&Blood Orange / Gingerbread (200ml)

S P I R I T S

Vodka

| | |
|------------------------|----|
| Belvedere | 11 |
| Desi Daru Mango | 13 |
| Eristoff | 7 |
| Grey Goose L' Original | 13 |
| Ketel One | 9 |

Tequila & Mezcal

| | |
|---------------------|----|
| Patron Anejo | 17 |
| Patron Reposado | 16 |
| Patron Silver | 15 |
| Banhez Mezcal Joven | 13 |

Rum

| | |
|---------------------------|----|
| Bacardi Carta Blanca | 7 |
| Bacardi Oakheart Spiced | 8 |
| Five Rivers Indian Spiced | 13 |
| Havana Club 7yr | 10 |
| Kraken Black Spiced | 9 |
| Ron Zacapa 23yr | 18 |

Gin

| | |
|--------------------------|------|
| Beefeater Blood Orange | 9 |
| Bombay Sapphire | 9 |
| Elephant Sloe | 15 |
| Hapusa Himalayan Dry | 15.5 |
| Hendrick's | 11 |
| Mirabeau Dry Rosé Gin | 12 |
| Monkey 47 | 19 |
| Elephant Navy | 14 |
| Tanqueray No. 10 | 14 |
| Tanqueray Sevilla Orange | 10 |

Cachaça & Pisco

| | |
|-------------------------|----|
| Macchu Pisco | 11 |
| Yaguara Organic Cachaca | 11 |

Non-Alcoholic Spirit

| | |
|------------------------------|---|
| Ceder's Pink Rose & Hibiscus | 5 |
| Seedlip Spice 94 | 7 |
| Lyre's Amaretti | 8 |

Spirits are served in 50ml measures as standard,
but they are also available in 25ml measures on request.

Any basic mixers has an additional cost of £3

A 13 % discretionary service charge will be added to your bill.

Whisky / Whiskey

Indian Whisky

Amrut Single Malt 16

Scotch Whisky

Highland Single Malt

Dalmore 12yo 17

Dalmore Port Wood Reserve 19

Glenmorangie 10yo 12

Macallan 12yo 16

Macallan 10yr Fine Oak 48

Speyside Single Malt

Glenfiddich 12yo 13

Glenfiddich 18yo 29

Islay

Ardbeg 10yo 15

Lagavulin 16yo 17

Island

Jura 10yo 13

Talisker 10yo 14

Blended

Chivas Regal 12yo 11

Chivas Regal 18yo 28

Johnnie Walker Black Label 12yo 10

Johnnie Walker Blue Label 37

Irish Whiskey

Jameson Original 8

Japanese Whisky

Suntory Yamazaki Distiller's Res. 21

Suntory Hibiki Harmony 20

American Whiskey

Jack Daniel's Old No.7 Tennessee 10

Maker's Mark 10

Woodford Reserve Bourbon 12

Wild Turkey Rye 12

Spirits are served in 50ml measures as standard,
but they are also available in 25ml measures on request.

Any basic mixers has an additional cost of £3

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BEER

Cobra Lager 330ml 4.5% £6

Meantime Pale Ale 330ml 4.3% £7

Beck's Blue 275ml 0.05% £4

SOFT DRINK & JUICE & WATER

Fentimans Rose Lemonade 375 ml £8

Saicho Sparkling Jasmine Tea 200 ml £14

Saicho Sparkling Darjeeling Tea 200 ml £14

Fever-Tree selection available:

Indian Tonic / Slimline /Ginger ale / Ginger beer / Lemonade / Soda 200 ml £4

Coca Cola / Coke Zero 200 ml £4

Eager / Rubicon/ Fruit juice available:

Apple, Cranberry, Lychee, Mango,

Orange, Passion fruit, Pineapple, Tomato 250 ml £3

Blenheim Palace Still/ Sparkling Mineral Water 750 ml £4.80

www.drinkaware.co.uk

A 13 % discretionary service charge will be added to your bill.



कह नी { Kahani } ❧ STORY (Noun)

TASTING MENU

6 Courses £80 pp
Wine pairing £75 pp

Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth
2024 Mount Brown, Sauvignon Blanc, Waipara Valley, New Zealand – 75ml



Mangalorean scallops with coastal spices, in a creamy coconut moilee with salmon roe & lumpfish caviar
Bollinger Special Cuvee, Ay, Champagne, France - 100ml



Kasundi machhi (swordfish) in Bengal mustard, smoked cumin & chives, Kerala tapioca mash
2022 Jean Becker Pinot Gris, Alsace, France - 75ml



Guineafowl supreme with smoked pepper, fermented chilli, baby ginger, rhubarb raisin relish
2017 Domaine Chanson, Pernand- Vergelesses 1er Cru Pinot Noir, Burgundy, France - 75ml



Sorbet



Tandoori Peshawari lamb chops with fennel & star anise; mint yogurt

Served with

Khumb matar and lachha paratha
2019 Klein Constantia Anwilka, Stellenboch, South Africa - 125ml



Chocolate delight, almond brittle, caramel ice-cream
1998 Fonseca Vintage Port, Douro, Portugal - 50ml

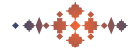
TASTING MENU (V)

6 Courses £75 pp
Wine pairing £75 pp

Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth
2024 Mount Brown, Sauvignon Blanc, Waipara Valley, New Zealand – 75ml



Green apple & bitter melon salad with blue cheese dressing, mixed sprouts, toasted sunflower and pumpkin seeds
Bollinger Rose Brut, Ay, Champagne, France – 100ml



Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered garlic yoghurt
2020 Tapanappa, "Tiers" 1.5M Chardonnay, Piccadilly Valley, South Australia – 75ml



Achari paneer tikka with peppers, red onion, Kashmiri chilli, royal cumin
2017 Domaine Chanson, Pernand-Vergelesses 1er Cru, Pinot Noir, Burgundy, France – 75ml



Sorbet



Grilled artichoke hearts, veg kofta and Mughlai melon seed korma

Served with

Khumb matar and lachha paratha
2017 Quinta da Silveira, Colheita Tinto, Douro, Portugal – 125ml



Poached peach and sago kheer, pineapple sorbet & cinnamon peach syrup
2015 Little Beauty Gewurztraminer, Noble Edition, Marlborough, New Zealand – 50ml