

## VALENTINE'S MENU

£ 4 9 PER PERSON  
 With a choice between Tandoori Pineapple Martini  
 or Koh-I-Noor Espresso Martini

**Assorted Papads** (GF) (to share)  
 With beetroot, tamarind, and mango chutney

PRE - STARTERS	MAIN COURSE (to share)
<b>Beetroot Dahi Puri</b> (V) Classic wheat bubble with beetroot yoghurt, cucumber and onion	<b>Crispy Lamb Chops</b> Crispy erumb coated lamb chops with ghee roast masala
<b>STARTERS</b> (GF)	<b>Burrata Butter Chicken</b> (GF) Braised boneless chicken cooked in a tomato fenugreek sauce
<b>Saffron Salmon</b> Tandoori salmon served with purple cabbage thoran	<b>ACCOMPANIMENTS</b> (to share)
<b>Pesto Chicken Tikka</b> Mint and coriander marinated tandoori chicken	<b>Josper Vegetables</b> (V) (GF)
<b>Asparagus Crab Cake</b> (M) South Indian crab pattie with asparagus and curry leaf	<b>Berry Pulao Rice</b> (V) (GF) <b>Rosemary Naan</b> (V)
<ul style="list-style-type: none"> <li>○ A discretionary 10% service charge will be added</li> <li>○ Offer must be taken by the entire table</li> <li>○ All of our prices include VAT at its present rate</li> <li>○ We only serve food which is certified halal</li> <li>○ Our dishes may contain a trace element of nuts, gluten and dairy</li> <li>○ Khai Khai gift vouchers are available</li> </ul>	<b>DESSERT</b>
<b>BE PART OF THE KHAI KHAI FAMILY</b> @KHAIKHAINCL 📷 📱 📺	<b>Mawa Cake</b> (V) Dates and cottage cheese sticky toffee cake

### ALLERGY ADVICE

Should you have any dietary requirements, please ask a member of staff for more information.

(V) - vegetarian (V) - vegan (GF) - gluten free (M) - dairy free (N) - contains nuts (S) - spicy

## VALENTINE'S MENU VEGETARIAN

£ 4 9 PER PERSON  
 With a choice between Tandoori Pineapple Martini  
 or Koh-I-Noor Espresso Martini

**Assorted Papads** (GF) (to share)  
 With beetroot, tamarind, and mango chutney

PRE - STARTERS	MAIN COURSE (to share)
<b>Beetroot Dahi Puri*</b> (V) Classic wheat bubble with beetroot yoghurt, cucumber and onion	<b>Aubergine Pasanda*</b> (GF) Spice grilled aubergine slices with ghee roast masala
<b>STARTERS</b> (GF)	<b>Dosa Aloo Kofta*</b> Classic dosa aloo kofta with lentil stew
<b>Saffron Paneer*</b> Tandoori salmon served with purple cabbage thoran	<b>ACCOMPANIMENTS</b> (to share)
<b>Almond Tikki*</b> (V) Almond crusted peas & spinach pattie with coriander chutney	<b>Josper Vegetables</b> (V) (GF)
<b>Signature Tandoori Broccoli*</b> (N) With chilli flakes, spiced pistachio erumble, and microgreens	<b>Berry Pulao Rice</b> (V) (GF) <b>Rosemary Naan</b> (V)
<ul style="list-style-type: none"> <li>○ *Vegan alternative available</li> <li>○ A discretionary 10% service charge will be added</li> <li>○ Offer must be taken by the entire table</li> <li>○ All of our prices include VAT at its present rate</li> <li>○ We only serve food which is certified halal</li> <li>○ Our dishes may contain a trace element of nuts, gluten and dairy</li> </ul>	<b>DESSERT</b> (GF)
<b>BE PART OF THE KHAI KHAI FAMILY</b> @KHAIKHAINCL 📷 📱 📺	<b>Mawa Cake*</b> (V) Dates and cottage cheese sticky toffee cake

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