



kahani

MODERN INDIAN KITCHEN AND BAR



Kahani means Story in Hindi, and here, every dish tell its own unique tale.

At Kahani, we celebrate the bold flavors from various regions of India, reimagines with a contemporary twist.

Our menu blends authentic regional tastes with modern techniques, creating a vibrant dining experience that balances tradition with innovation. Each plate invites you to explore the essence of Indian cuisine while surprising you with unexpected elements along the way.

APPETIZERS

Non-Veg Selection

Tandoori Chicken Wings | West India 🌶️🥛

Charcoal-grilled wings with red pepper-garlic chutney and a sprinkle of chaat masala.

1,600

Afghani Malai Chicken | North India 🥛

Marinated boneless chicken, yoghurt, cheese, mild spices, grilled to perfection.

1,800

Mutton Burrah Kebab | West India 🌶️🥛

Tandoor-roasted marinated lamb chops served with raw papaya salad and red chilli yoghurt.

2,900

Mutton Seekh Kebab | North India

Juicy, minced mutton skewers blended with coriander, traditional spices, cooked in a clay tandoor.

2,200

Grilled Prawns | North India 🦐

Tiger prawns marinated in ginger, curry leaf, and spices. Served with grilled lemon.

2,200

Fish Hariyali Tikka | North India

Boneless local red snapper marinated in a vibrant mix of coriander, mint, and spices. Cooked in tandoor.

2,400

Veg Selection

Banarasi Samosa | North India 🌿🥛🥜

Crispy samosa stuffed with spiced potato, cheese, raisins & cashews. Served with sweet and sour tamarind chutney.

900

Smoked Rajma Taco 🌿

Soft tacos filled with smoked kidney beans, roasted capsicum-tomato salsa, cilantro, lemon juice, and topped with crunchy gram flour vermicelli.

1,200

Charcoal Dahi Kebab 🥛

Crisp-fried hung curd kebabs, delicately spiced with house-made masala, finished with a smoky touch.

1,100

Jaitun Paneer Tikka 🥛

Cottage cheese marinated with jaitun (olive) and yoghurt blend, cooked in traditional clay tandoor.

1,300

Chaats - popular street food

Sweet Potato Tikki Chaat 🌶️🥛

Crispy smashed sweet potato tikkis topped with tamarind chutney, yoghurt, and spicy chilli chutney.

1,100

Dahi Bhalla 🥛

Soft lentil dumplings served with vanilla-scented curd, mango-dates chutney, mint relish & crispy potato vermicelli.

1,100

🌿 Gluten

🥛 Dairy

🦐 Shellfish

🥜 Nuts

🌶️ Spicy

🌿 Vegan

MAINS

Served with Rice or Butter Naan
Non-Veg Selection

SIGNATURE DISH:  

Butter Chicken

2,400

Boneless chicken tikka in a rich cashew-tomato gravy.

Mustard Chicken Curry | East India

1,800

Boneless chicken and potatoes simmered in a bengali kasundi (mustard) and yoghurt gravy with fresh coriander.

Mutton Nihari | North India

2,400

Slow cooked lamb shanks in a fragrant stew with warm spices.

Mutton Kadai | South Indian

2,400

Boneless mutton chunks simmered in tomato and onion masala with bell peppers and ginger.

Prawn Moilee | South India

3,200

Queen prawns in a delicate coconut milk broth with kaffir lime and ginger.

Veg Selection

Palak Paneer | North India

1,400

Fresh paneer served on creamy spinach puree with crispy dhokla.

Paneer Butter Masala | North India

1,400

Cottage cheese cooked in a rich, spiced tomato-onion gravy.

Aloo Dum Luchis | East India

1,600

Baby potatoes in a tangy tomato curry, served with Bengali luchi (fried bread).

Kahani's Mushroom Fry | North India

1,200

Mushrooms tossed with bell peppers, onions, and spicy chilli sauce.

SIGNATURE DISH: 

Kahani Ki Dal | North Indian

1,400

Signature slow-cooked black lentils, enriched with fenugreek butter and cream.

 Gluten

 Dairy

 Shellfish

 Nuts

 Spicy

 Vegan



Rice & Biryani | Awadhi Cuisine

SIGNATURE DISH:   

Murg Tikka Biryani

1,600

Aromatic 'dum' style biryani with fragrant basmati rice layered with succulent boneless chicken tikka, infused with rich spices and sealed beneath a golden, flaky crust.

SIGNATURE DISH:   

Mutton Boti Biryani

1,850

Fragrant 'dum' style biryani with slow-cooked lamb, saffron-infused basmati rice and house-blended biryani spices, sealed beneath a golden, flaky crust.

SIGNATURE DISH:   

Vegetarian Biryani

1,600

Fragrant 'dum' style basmati rice layered with vegetables and aromatic biryani spices, and sealed beneath a golden, flaky crust.

Kumbh Ki Khichdi

1,000

Traditional comforting rice and lentil dish with wild mushrooms, peas, golden cherry tomatoes, drizzle of truffle oil.

Plain Rice/ Jeera Rice

600

Aromatic plain steamed rice.

Naan | Paratha | Kulcha

Missi Roti

500

Rustic tandoor-cooked flatbread made with gram flour and dried pomegranate seeds.

Malabar Paratha

400

Flaky, multi-layered tawa paratha from Southern India.

Kahani's Kulcha

600

Stuffed kulcha (paratha) with spiced potato, finished in the tandoor.

Sourdough Kalonji Naan

400

Fermented naan made with sourdough, infused with nigella seeds (kalonji).

Plain Naan, Cheese Naan, Garlic Naan, Chilli Naan

500

Sides

RAITA

350

Cucumber, dill and mint.

GREEN SALAD

350

PLAIN YOGHURT

350

MASALA PAPAD

350



Gluten



Dairy



Shellfish



Nuts



Spicy



Vegan

DESSERTS

The Bombay Falooda

900

A classic layered dessert with rice noodles, sweet basil seeds, kulfi ice cream, rose syrup, pistachios, and chilled milk.

Mysore Spiced Chocolate Fondant With Kulfi Ice Cream

1,000

South Indian spiced decadent chocolate fondant, paired with velvety kulfi ice cream.

Ras Malai

800

Soft milk dumplings soaked in saffron-infused cream, garnished with crushed nuts.

Gulab Jamun With Almond Kulfi

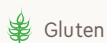
1,000

Warm syrup-soaked gulab jamun paired with homemade almond kulfi.

Mava Cake

1,100

Evaporated milk, mava, homemade spices.



Gluten



Dairy



Shellfish



Nuts



Spicy



Vegan

All our products are locally sourced, All our prices are inclusive of VAT 16%,
Catering Levy 2%, Service Charge 4%



