



# KANISHKA

by  
*Atul Kochhar*

## DIWALI TASTING MENU

14th - 21st October

£95 pp | £80 Wine Pairing

### Nashta (D,G)

Canapés

*Atul Kochhar signature Champagne, Premier Cru Brut, France*



### Tawa Jhinga

Grilled head-on prawn, kachumber salad, roasted pepper chutney

Or

### Achari Paneer Tikka

Pickle stuffed cottage cheese charred in clay oven, roasted pepper chutney

*Sauvignon Blanc, Tinpot Hut, New Zealand*



### Meen Moilee

Halibut, coconut sauce, and sea vegetables

Or

### Nadru Ki Chaat (D)

Lotus root galletes, plum chutney

*Riesling, Wild Earth, New Zealand*



### Khasta Murgh (D,G)

Chicken tikka pie, berry chutney

Or

### Lehsuni Palak Chenna (D)

Garlic sautéed spiced spinach, roasted baby buratta

*Gavi, Bruno Broglia, Arrata 2021*



### Rogan Josh Wellington (G)

Kashmiri spiced Lamb cannon, duxelle, pastry, Rogan jus

*Shiraz, Thelema Vineyards, South Africa*

Or

### Achari Kathal Kofta (N,D)

Jackfruit dumplings, achari korma sauce

*Chablis, Domaine Vignaud, France*



### Gulab Jamun Saffron Brûlée (D,G)

Reduced milk dumplings, saffron custard

*Patricius Tokaji, Late Harvest, Hungary*