



KANISHKA

by
Atil Fekkar

TASTEMAKERS AT KANISHKA

WITH

Romy Gill MBE

16th November, Sunday

£75pp | £35 for 3 glasses wine pairing

Spicy Crab

Crab cooked with panch phoron, curry leaves, fresh coconut and coconut milk, served on ghee-toasted sourdough

Domaine Bousquet, Rosé Organic, 2025

Samosa Chaat

Crisp samosas topped with spiced chickpeas, mint and coriander chutney, yogurt, tamarind, pomegranate and sprinkle of crispy bhujia

Sweet & Sour Paneer

Paneer cubes marinated in tamarind, honey, soy, and chilli
Marinated in tandoori masala and yogurt, served on a celeriac purée

Hake in Moilee Sauce

Hake gently cooked in curry leaf oil, served with a rich moilee sauce
Domaine Bousquet, Reserve Chardonnay Organic, 2024

Butter Chicken

Chargrilled marinated chicken thighs in a creamy tomato sauce, served with rice, naan and fennel and apple salad

Poached Pear

Pear poached in saffron and green cardamom, served with fennel seed-infused cream
Domaine Cazes, Muscat de Rivesaltes, 2022