



SAPPHIRE NON - VEGETARIAN MENU

£115

CHAMPAGNE AND CANAPÉS

Duck kachori, paneer cafreal, lobster papadi chaat, chicken
tikka parfait



Tandoori Ratan (d)

Grilled Lamb, chicken, prawn, mint chutney



MAIN COURSE

Bhuna Gosht (d)

Lamb rump roast

Chemmeen Mangacharu

Prawn curry with raw mango and chillies

Macchi Rava Masala (g)

Grilled sea bass on onion and tomato masala

Kofta Curry (v)(d)

Seasonal vegetable dumpling with achari kofta

Black Daal (v)(d)

Atul's signature lentils

Uralai Roast Potatoes

New potatoes with coconut and ginger

Vegetable Biryani (g)(d)

Aromatic saffron spiced basmati rice with vegetables, 24 carat gold leaf

Served with Kesar Pulao (v), Raita (d), and Breads (g)(d)



SORBET



DESSERT

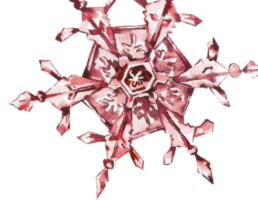
Black Forest

Black Forest Yule Log Slice, Berries, and Christmas Pudding

Please alert our staff if you have any food allergies before you order your food and drink.
All prices are inclusive of VAT a discretionary service charge of 15% will be added to your bill.

D – Dairy, G – Gluten, N – Nuts, M – Mustard, SF – Shell Fish, S – Soy, SS – Sesame





SAPPHIRE VEGETARIAN MENU

£115

CHAMPAGNE AND CANAPÉS

Lasooni mushroom (d), papdi chat (g)(d), aloo bonda,
Dahi puri (g)(d), aubergine pakora, subz seekh kebab (d)



Tandoori Ratan (d)

Baby red bell pepper, tandoori romanesco, stuffed cottage cheese



MAIN COURSE

Bhuna Paneer (d)

Cottage cheese cooked with whole Indian spices

Subz Malabar (d)

Mixed vegetables with cinnamon and coconut

Rava Corn Amritsari (g)

Crisp fried vermicelli baby corn

Kofta Curry (d)

Seasonal vegetable dumpling with peanut and coconut sauce

Kanishka Daal (d)

Atul's signature lentils

Sukhe Aloo

Parisian potatoes with tangy dry spices

Vegetable Biryani (d)(g)

Aromatic saffron spiced Basmati rice with vegetables, 24 carat gold leaf

Served with Kesar Pulao (v), Raita (d), and Breads (g)(d)



SORBET



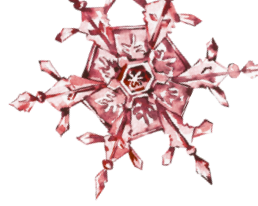
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EMERALD NON-VEGETARIAN MENU

£95

AMUSE BOUCHE (g)(d)



Beetroot Croquette (v)(g)(d)
Beetroot dumpling and beetroot ketchup
Lehsuni Jhinga(d)

Garlic marinated clay oven prawn
Hariyali Murgh Tikka(d)
Clay oven roasted basil marinated chicken morsels
Nadru Ki Chaat (v)(d)
Lotus root galettes, amaranth, tamarind and yoghurt



MIDDLE COURSE (d)(g)

Chef's Choice



MAIN COURSE

Ahuna Ghosht
East Indian lamb curry with fennel and stoneflower
Murg Makhani (d)
Classic Dilli ka butter chicken
Gobi Adaraki
Spiced cauliflower, ginger and onions
Panchratan Dal (d)
Kanishka special five lentils
Kashmiri Pulao (v)
Pulao rice with dry fruits, raisins and saffron

Served with Breads (g)(d)

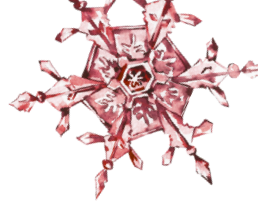


DESSERT

Masale Wali Chocolate
Spiced Chocolate delicé, Valrhona dark chocolate, almond,
Clotted cream

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EMERALD VEGETARIAN MENU

£95

AMUSE BOUCHE (g)(d)



Beetroot Croquette (v)(g)(d)
Beetroot dumpling and beetroot ketchup
Chana Papdi (v)(d)(g)
Chickpeas with crispy fried bread
Broccoli Kaali Mirch (v)(d)
Black pepper infused romanesco
Aloo Kale Ki Chaat (v)(d)
Shallow fried potato and kale cake with mint, tamarind and yoghurt



MIDDLE COURSE (d)(g)

Chef's Choice



MAIN COURSE

Malai Kofta (v)(d)
Seasonal vegetable dumplings in coconut sauce
Achari Kathal (v)
Jackfruit with pickling spices
Gobi Adaraki
Spiced cauliflower, ginger and onions
Panchratan Dal (d)
Kanishka special five lentils
Kashmiri Pulao (v)
Pulao rice with dry fruits, raisins and saffron

Served with Breads (g)(d)

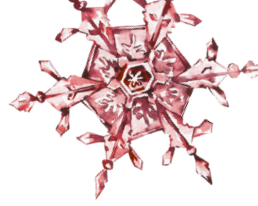


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AMETHYST NON-VEGETARIAN MENU

£75

AMUSE BOUCHE (g)(d)



Turkey Tikka Kali Mirch (d)

Sarawak pepper infused turkey tikka with betroot chutney

Aloo Kale Ki Chaat (v)(d)

Shallow fried potato and kale cake with mint, tamarind and yoghurt



MAIN COURSE

Macchi Amritsari (g)

Crisp fried marinated seabass, apple chutney

Chicken Tikka Masala (d)

Chicken cooked with tomato and onion gravy

Saag Paneer (v)(d)

Fresh spinach purée with cottage cheese

Chukandar Poriyal (v)

Beetroot with mustard, curry leaf and coconut

Tadka Daal (v)

Garlic tempered yellow daal

Served with Kesar Pulao (v), Black Daal, and Breads (g)(d)

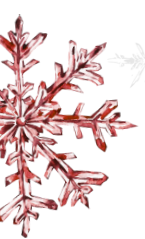


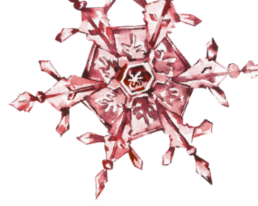
DESSERT

Burnt Cream

Saffron cream brûlée, Biscotti, Saffron Pineapple

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AMETHYST VEGETARIAN MENU

£75

AMUSE BOUCHE (g)(d)



Tandoori Romensco (v)(d)

Romanesco spiced with mace and cardamom with betroot chutney

Aloo Kale Ki Chaat (v)(d)

Shallow fried potato and kale cake with mint, tamarind and yoghurt



MAIN COURSE

Shahi Kofta (v)(d)

Seasonal vegetables and cottage cheese dumpling in malai sauce

Kahadi Paneer (v)(d)

Cottage cheese cooked with coriander and peppers

Saag Aloo (v)(d)

Fresh spinach purée with baby potato

Chukandar Poriyal (v)

Beetroot with mustard, curry leaf and coconut

Tadka Dal (v)

Garlic tempered yellow dal

Served with Kesar Pulao (v), Black Daal, and Breads (g)(d)

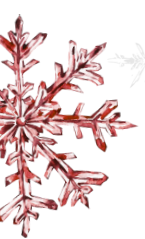


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KANISHKA

by

Atul Kochhar

FESTIVE LUNCH MENU

£48

STARTERS

(Choose one)

- Turkey tikka, nigella brussels sprouts with cranberry chutney(d)
- Lamb Shepherd pie- Spiced lamb mince, creamy potato, mix berry chutney (d)
- Mung bean & raisins Tikki with caramelised onion & walnut chutney(d)(n)
- Crispy kale & sweet potato chaat, mint, coriander & pomegranate (v)(g)(d)



MAINS

(Choose one)

- Oven roasted Romneys lamb rump, turnip & rogan gravy(d)
- Dilli ka butter chicken- Classic chicken curry, tomato & fenugreek(d)
- Chettinad spiced (catch of the day), mussels, sea vegetables with coconut sauce(d)(m)
- Stuffed aubergine, lotus seed & Achari korma(v)(d)(n)



DESSERT

(Choose one)

- Yule Log- Chocolate, Vanila Chantilly, biscuit, maraschino cherry, Vanila ice cream (g)(d)(n)
- X-mass pudding, salted caramel & clotted cream ice cream(n)(d)
- Blueberry baked yoghurt, meringue & biscotti (d)

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