



KANISHKA

by
Atul Kochhar

ATUL KOCHHAR VEGANUARY TASTING MENU

Non Alcoholic Wine and Cocktail Pairing £48.50*

Wine Pairing £80

Snacks

Chef's Choice

Himalayan Breeze* £9.50

Atul Kochhar signature Champagne, Premier Cru Brut, France £18

Nadru Ki Chaat

Lotus stem and golden raisin tikki, fig chutney, pomegranate and sev

Riesling Steinbock Sparkling, Germany* £9.50

Mango Wine, Rhythm Winery, Pune, India £11

Punjabi Samosa aur Metra

Mini vegetable samosas, dry yellow peas and tamarind chutney

Riesling, Eins Zwei, Germany* £9.50

Chardonnay, Deakin Estate, Australia £12

Hariyali Broccoli

Mixed herb tandoori broccoli, vermicelli and coconut sauce

Passion Fruit Martini* £9.50

Fleurie, Dominique Morel, Beaujolais £17

Kathal Kofta

Jackfruit dumpling in melon seed korma sauce

Pineapple spice punch* £9.50

Caves D' Esclans 'Whispering Angel', France £16

Sorbet

Coconut Panna Cotta

Coconut panna cotta with passion fruit sorbet

Tropical Punch Tea* £9.50

Patricius Tokaji, Late Harvest, Hungary £13

£105 PP

Prices include VAT at the current rate. A £3pp cover charge and a discretionary 10% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free.