KANISHKA

by

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THE WHISKY EXPERIENCE

Ambarsari Macchi

Paired with: Crabbie 12-Year-Old Blended Scotch Whisky

Region: Scotland (Highland style)

Whisky Notes: Delicate layers of honey, vanilla, and soft oak, with a lightly smoky finish and a touch of spice.

Character: Smooth, balanced, and mellow with a sweet malty core.

The subtle sweetness and gentle spice of Crabbie 12 beautifully complements the crispy, mildly spiced batter and flaky texture of Ambarsari fish. The whisky's oak and smoky notes enhance the fish's charred edges, while the malty core balances the tang of the masala.

Malai Chicken Tikka

Paired with: Paul John Nirvana Single Malt Whisky

Region: Goa, India

Whisky Notes: Aromas of honeycomb, fruit, and toasted barley; palate of caramel, vanilla, and light spice with a soft, creamy finish.

Character: Light-bodied, approachable, and gently sweet.

The creamy, subtly spiced malai tikka finds harmony with the smooth and honeyed character of Paul John Nirvana. The whisky's tropical fruit notes lift the delicate smokiness of the grilled chicken, while its gentle warmth mirrors the dish's buttery texture.

Rosemary Seekh Kebab

Paired with: Indri Single Malt Triple Cask

Region: Haryana, India

Whisky Notes: Complex layers of oak, vanilla, dried fruits, and spice, matured in ex-bourbon, ex-French wine, and PX sherry casks.

Character: Full-bodied, rich, and warm with a lingering spice.

The herbal, smoky richness of rosemary seekh kebab pairs perfectly with Indri's robust spice and sherry sweetness. The whisky's depth enhances the charred and earthy flavors of the kebab, while the hint of sweetness balances the spice, creating a well-rounded tasting experience.