



KANISHKA

by

Atul Kochhar

FESTIVE BROCHURE



Welcome to **KANISHKA**

Kanishka by Atul Kochhar brings fine Indian dining to Mayfair with a selection of contemporary dishes, each thoughtfully created by Michelin-Starred Chef Atul Kochhar and Executive Chef Ashok Kumar.









30 MINUTE CURRIES

Atul Kochhar

ATUL KOCHHAR





SEMI-PRIVATE

At the front of Kanishka's Ground Floor, you'll find our **Semi-Private Dining** space.

Able to host 12 guests, this space allows you to be part of the atmosphere of the restaurant, whilst still having enough privacy to host your event.



PRIVATE DINING ROOMS

On the Lower Ground Floor at Kanishka you'll find our two private dining rooms.

The **Oxford Room** seats up to 14 guests, perfect for intimate gatherings, be that a birthday celebration or a business lunch.

The **Regent Room**, which also houses Kanishka's vast wine collection, seats a maximum of 16 guests, making this space ideal for larger gatherings.



OXFORD ROOM



REGENT ROOM



Our two Private Dining spaces can be converted into one full room to comfortably accommodate up to 35 guests. If you're looking to host a larger event, this option allows you the privacy of our downstairs space for a sit-down meal, or for a canapé and cocktail reception.



KANISHKA

by Atul Kohli

FESTIVE LUNCH MENU

STARTERS (choose one)

TURKEY MALAI TIKKA

Turkey tikka, nigella brussels sprouts with cranberry chutney (d)

LAMB BOTI KEBAB

Morsels of lamb, sesame grilled baby gem with honey
& Kasundi mustard dressing (d)(m)

PANEER AUR AKHROT

Cottage cheese & raisins tikki with caramelised onion & walnut chutney (d)(n)

PUNJABI SAMOSA CHAT

Punjabi mini vegetable samosa, yellow pea curry & chutneys (v)(g)(d)



MAINS (choose one)

BHUNNI MACHHI

Chettinad spiced monkfish, mussels, samphire with coconut sauce (d)(m)

OLD DELHI BUTTER CHICKEN

Dilli ka butter chicken- Classic chicken curry, tomato & fenugreek (d)

SHALGAM GOSHT

Oven roasted Romney lamb rump, turnip & masala gravy (d)

AUBERGINE STEAK

Stuffed aubergine steak, kale & melon seed korma(v)(d)(n)



DESSERT

CHOCOLATE BROWNIE

Warm chocolate brownie with raspberry gel(g)(d)(n)

CHRISTMAS PUDDING

Christmas pudding, salted caramel & clotted cream ice cream(n)(d)

BHAPA DOI

Blue berry baked yoghurt, meringue & freeze-dried raspberry(d)

FESTIVE LUNCH MENU
£48 PER PERSON



KANISHKA

Atul Kachhar

EMERALD CHRISTMAS MENU

AMUSE BOUCHE



STARTERS (pre-plated)

AJWANI TANDOORI PRAWNS

Carom & cumin marinated prawns

SARSO SEABASS

Kasundi mustard marinated tandoori sea bass

ALOO KALE KI CHAAT

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



MAINS (sharing style)

MURGH MAKHANI

Classic dilli ka butter chicken

LAAL MAAS

Slow-cooked Rajasthani-style lamb

BLACK DAL

Atul's signature lentils

CHUKANDAR PORIYAL

Beetroot with mustard, curry leaf and coconut

TADKA DAL

Garlic tempered Yellow Dal

KASHMIRI PULAO

Pulao rice with dry fruits, raisins and saffron

NAAN BREADS



DESSERT

GULAB JAMUN BRULÉE, CARDAMOM SHORTBREAD

EMERALD CHRISTMAS MENU £95 PER PERSON

*Minimum 10 guests must attend this event to
receive this menu

*Vegetarian option available

SAPPHIRE CHRISTMAS MENU

£115 PER PERSON

*Minimum 10 guests must attend this event to receive this menu

*Vegetarian option available



KANISHKA

Atul Kohli

SAPPHIRE CHRISTMAS MENU

A GLASS OF CHAMPAGNE & CANAPÉS

Titir Boti Kebab, Lobster Papri Chat, Masala Foie Gras, Malai Turkey, Cafreal Paneer Tikka, Aubergine Pakora



TANDOORI RATAN

Lamb Seekh Kebab, Kashmiri Chilli Infused Cutlet & Crisp Fried Lamb Cannon



MAINS (sharing style)

CHEMMEEN MALABAR

King prawn with cinnamon and coconut

MACCHI AMRITSARI

Punjabi-style crispy fried sea bream

BHUNA HIRAN

New Forest venison curry

KOFTA CURRY

Seasonal vegetable dumpling with peanut & coconut sauce

BLACK DAL

Atul's signature lentil

SUKHE ALOO

New potatoes with tangy dry spices

VEGETABLE BIRYANI

Aromatic saffron spiced basmati rice with vegetables, 24 Carat Gold Leaf

NAAN BREADS & RAITA



SORBET



DESSERT

CHOCOLATE BOMBE, BERRIES, CHRISTMAS PUDDING

ADDITIONAL SERVICES

- Menu cards can be printed and designed to your requirements
- Place cards can be supplied for your own use
- Candles are supplied to suit your table layout
- Non-amplified musical entertainment can be arranged.
- You are welcome to organise your own musicians should you prefer
- DJs only on exclusive hire of a full floor or entire venue
- Cloakroom provided
- Room hire charges may be applicable, if minimum spends are not met
- All prices include VAT
- A 15% service charge applies
- Price of menus is subject to change
- 50% of the food menu spend will be taken as a deposit at the time of booking. The deposit is refundable if you cancel 3 days prior to the reservation. Cancellations within 3 days of the booking will incur a further charge of the remaining 50% of the food menu spend.

CONTACT DETAILS

events@kanishkarestaurant.co.uk
www.kanishkarestaurant.co.uk
Kanishka by Atul Kochhar
17-19 Maddox Street,
Mayfair, London, W1S 2QH
020 3667 9990
@kanishkamayfair

