

KANISHKA

by

Atul Kochhar

EVENTS 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.



Here at Kanishka by Atul Kochhar, we are able to cater a huge array of events, from exclusive private hire of the entire restaurant, to small, intimate lunches or dinners.

Our team is on hand to ensure your event is perfectly planned and executed.

With a selection of menus to choose from, we are able to cater for sit-down meals, canapé and cocktail receptions or even a combination of both.















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.

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.





EXCLUSIVE HIRE

The Kanishka restaurant is available to hire in its entirety and can accommodate up to 50 seated guests or up to 90 guests for a drinks and canapé reception.

5-COURSE TASTING MENU
£69 PER PERSON

*Minimum 8 guests must attend this event to receive this menu

*Vegetarian option available

*Wine pairing option available at £60 per person

ENGLISH PEAS TIKKI

Pan fried green pea patties with a tangy Isle of Wight Tomato Chutney

POTATO AND WHITEBAIT CHAAT

Our take on a street food classic, with Jersey Royals and crispy Whitebait

SEA TROUT

Delicate Sea Trout served with a Watercress Moilee infused with Coconut Milk

CHICKEN SUPREME

Norwich Chicken Supreme Tandoori, with seasonal Wye Valley Asparagus, and a creamy Tarragon Korma

ENGLISH CUSTARD TART

A classic Custard Tart served with Figs

AMUSE BOUCHE

STARTER

(served pre-plated)

Nimbu Mirchi Chicken Tikka (d)

Tandoori Monkfish

Lamb Seekh Kebab

Chidiya Samosa & Dry Green Peas Chaat (v)(d)

MAIN COURSE

(served sharing style)

Kesar Kofta (v)(d)

Raisin-stuffed cottage cheese dumplings with malai curry

Butter Chicken Masala (d)(n)

Clay oven cooked chicken thigh in rich tomato and fenugreek sauce

Ahuna Gosht

Diced lamb leg with caramelised onions, poppy seed and star anise

ALL MAINS ARE SERVED WITH THE BELOW DISHES

Aloo Mutter (vg)

Black Dal (v)(d)

Assorted Breads (v)(d)(g)

Saffron Rice (vg)

DESSERT

Kulfi and Pineapple (d)(n)

Pistachio Kulfi with Saffron Pineapple

EMERALD MENU
£88 PER PERSON

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

*Vegetarian option available

SAPPHIRE MENU
£110 PER PERSON

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

*Vegetarian option available

CANAPÉS
Beetroot dumpling, rosemary scented lamb seekh kebab and fish amritsari

STARTER
(served pre-plated)

Tandoori Prawn (d)

Lotus Tikki Chaat (v)(d)(g)

Murg Malai Tikka

SURPRISE COURSE
Chef special

MAIN COURSE
(served sharing style)

Meen Alleppey (d)

Podi spiced catch of the day with allepy sauce and curry leaves

Kesar Kofta (d)(v)

Raisin-stuffed cottage cheese dumplings in malai curry

Chettinad Chicken Curry

Chicken curry with chettinad spice blend of peppers, chillies and coconut

ALL MAINS ARE SERVED WITH THE BELOW DISHES

Assorted Breads (v)(d)(g)

Black Dal

Hindustani Biryani (d)

DESSERT

Pistachio Kulfi (d)(g)(n)

with dark chocolate mousse and almond fudge

SIGNATURE TASTING MENU
£120 PER PERSON

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

*Vegetarian option available

*Wine pairing option available at £80 per person

Snacks

Potato and leek bhaji, Gressingham duck and lentil cone, fermented rice batter with crab

Jalpari Nilgiri

Hand-dived Orkney scallops paired with vibrant Nilgiri herbs, curry leaf and coastal seaweed furikake, topped with luxurious caviar

Meen Moilee

Flaky halibut with a vibrant watercress moilee, sea vegetables and soft tapioca pearls

Chitta Kukkad

Norfolk chicken mousseline infused with wild garlic in a velvety cashew nut korma

Lamb Wellington

Chef Atul's take on a classic: Romney Marsh lamb canon wrapped in mushroom and pastry, served with rainbow chard and a rich rogan jus

Vanilla Panna Cotta with Chilli Mango Sorbet

Pistachio Tres Leches

Pistachio sponge and white chocolate mousse with saffron and a gently spiced cinnamon anglaise

Canapes

SAVOURY

Potato bonda, coriander chutney (V,D)
Wheat bubble with honey yoghurt and tamarind (V,G,D)
Dhokla – Savoury sponge with sweet lemon vinaigrette (VE,G,M)
Naga paneer and capsicum skewer (V,D)
Masala hummus papdi (VE)
Beetroot croquette (VE)
Vegetable samosa (G)
Paneer tikka (D)
Jalapeño poppers (G,D)
Amritsari fish finger, tamarind ketchup (F,D)
Masala prawn cocktail on a sago cracker (C,G,D)
Nimbu mirchi chicken tikka with mint chutney (D)
Atul's signature chicken khurchan tartlet, berry jam (G,D)
Rosemary scented seekh kebab (D) (£4 supplement)
Tandoori lamb sausage (D)
Salmon brioche (F,D)
Herb stone bass (F,D)
Chicken tikka (D)
Lamb seekh puff (D,G)

SWEET

Mango bhapa doi (D)
Chocolate and chilli brownie (V,D,G)
Pistachio fudge (D,N)

Bowl Food

Vegetarian biryani with papad (V,D)
Butter chicken khichadi with poppadum and pickle (D)
Butter chicken with saffron rice (D)
Malai kofta curry with saffron rice (VG)
Sea bream moilee curry with jeera rice (F,M)
Lamb biryani (D)
Onion fritters kadhi with ghee rice (V,D)
Paneer makhani with rice (V,D)
Vegetable kathi roll (V,D,G)
Chicken seekh roll (D,G)

CANAPÉS & BOWL FOOD

Canapés £4 each - minimum order of 30 canapés per selection

Bowl Food £12.5 each - minimum order of 15 bowls per selection

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

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