

STARTERS



- Tandoori Octopus 15**
Tandoor grilled octopus, black-eyed beans, fermented garlic
- Kurkure Soft Shell Crab 17**
Crispy fried crab, raw papaya salad, passion fruit chutney
- Naga Scallops 18**
Smoked chilli spiced diver scallops, parsnip puree
- Atul's Chicken Tikka Pie 16**
Tikka masala in puff pastry, cumin scented berry compote
- Grilled Pigeon Breast, Shimeji, Beetroot 16**
Achari pigeon breast, shimeji mushroom, beetroot ketchup, pine nuts
- Ghugni Aloo Tikki (v) 12**
Panfried King Edward potato cake, spiced chickpeas, goat yoghurt
- Gangtok Momos 14**
Choice of filling - organic vegetables (v), free range chicken or Kentish lamb, steamed and served with tomato and chilli chutney, fermented pounded vegetable
- Prawn Sapta 17**
Lahasa inspired prawns, spring onion, kale
- Manikya Hiran Sanku 19**
New forest venison skewers, celeriac and pear puree
- Masala Mixed Grill 22**
Selection of lamb chops, prawn, fish and chicken tikka
(Vegetarian alternative available upon request)

SIDES



- Mizoram Bamboo Shoot, Mushroom and Green Beans (vg) 8**
- Kadhai Paneer (v) 8**
- Saag Aloo (vg) 8**
- Ghobhi Matar (vg) 8**
- Baigan Bharta (vg) 8**
- Kanishka Signature Black Dal or Yellow Dal (v) 8**

MAINS



- Tandoori Phool Aur Badam (v) 18**
Tandoor roast baby cauliflower, almond korma
- Seafood Moilee Curry 30**
Pan-seared seafood, onion and ginger sauce
- Malai Kori 28**
Grilled monkfish, aubergine, coconut curry
- Jungali Titar 28**
Roasted pheasant, fig, Jerusalem artichokes, Tripura masala sauce
- Dad's Murg Makhani 24**
Tandoor cooked chicken tikka simmered in San Marzano and fenugreek gravy
(Vegetarian alternative available upon request)
- Sikkimese Duck Roast 26**
Roasted Gressingham duck breast, crushed smoked tomatoes, baby root vegetables
- Purani Delhi Ki Gosht Biryani 28**
Sealed and baked lamb, aromatic rice, served with burani raita
(Vegetarian alternative available upon request)
- Sagolir Manxo 27**
Cumin and black pepper spiced country goat curry
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- Rogani Boti 29**
Tandoor smoked Romney Marsh lamb rump, keema parcel, sweet potato, spiced gravy
Sommelier wine recommendation · Atul Kochhar's Cabernet Franc / Merlot, Malatinszki, Villany, Hungary
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- Videshi Muntjac 30**
Venison steak, grilled apple, radicchio, chocolate curry, wild mushroom biryani
- Butter Poached Lobster (Market Price)**
Butter poached lobster, Kerala curry, broccoli

ACCOMPANIMENTS



- Cumin Basmati Rice / Red Rice 5**
- Naan/ Paratha / Roti 5 each**
- Bread Basket 10**
- Burani Raita 3**
- Kachumber Salad 3**
- Punjabi Onion Salad 3**
- Plain Yogurt 3**