



Please re-ridgerate  
immediately.

# KANISHKA

## Meal Kit

COOK AT HOME WITH ATUL KOCHHAR



EXPLORING & CREATING  
NEW TASTE WORLDS WITH THE  
KANISHKA MEAL KIT.

## CANAPES

(Served cold)

### Smoked Salmon Uttapam

#### IN THE BOX

- **Smoked salmon:** Pre-mixed with salmon roe, chives, chilli and mango
- **Uttapam:** Ready to serve

#### SERVING

Make quenelles of salmon-mix with teaspoon and put on the top of uttapam and serve.

### Chicken Liver Pate and Grapes Tartlet

#### IN THE BOX

- **Chicken liver pate**
- **Grapes:** Macerated with spices
- **Tartlets**

#### SERVING

- Half-fill tartlets with pate.
- Put grapes on top and serve.

### Steamed Lentil and Pickled Prawn Cake

#### IN THE BOX

- **Steamed lentil cake**
- **Pickled prawns**

#### SERVING

Arrange prawns on the top of lentil cake and serve.

## MAINS

### Pan Seared Scallops, Glazed Oysters, Truffle, Parsnip Puree and Crisps

#### IN THE BOX

- **Scallops**
- **Oysters:** Glazed with white wine and garlic
- **Sliced black truffle**
- **Parsnip puree**
- **Parsnip crisps**
- **Butter**
- **Vegetable oil**
- **Salt**

#### SERVING

- Sprinkle salt on top of scallops.
- Heat oil in a non-stick pan, put scallops upside down and give a nice golden brown colour. Turn it over, put butter and give a bath with spoon.
- Meanwhile reheat parsnip puree.
- Arrange on plate and serve hot.

### Butter Poached Lobster, Wild Mushrooms, Curry Bisque

#### IN THE BOX

- **Poached lobster tail**
- **Curry bisque**
- **Wild mushrooms**
- **Curry leaves**
- **Butter**
- **Cracked pepper**
- **Salt**

#### SERVING

- Reheat lobster in butter and curry leaves for 5–6 minutes in a saucepan.
- Reheat curry bisque.
- Meanwhile melt butter in a pan and toss mushrooms till cooked. Season with salt and pepper.
- Arrange on plate and serve hot.

### Grilled Lamb Rack, Cauliflower, Roganjosh Gravy

#### IN THE BOX

- **Lamb rack:** Grilled and crusted
- **Grilled Cauliflower**
- **Roganjosh Gravy**

#### SERVING

- Preheat the oven at 180° Celsius.
- Grease the baking tray and roast lamb for 12 minutes for rare and 15 minutes for medium done. Rest the meat for 5 minutes before slicing.
- At the same time reheat cauliflower for 8–10 minutes in the oven at 180° Celcius.
- Meanwhile reheat roganjosh gravy in a pan.
- Plate it up and serve hot.

## OR

### Spice Grilled Cod, Aubergine, Coconut Tenga Sauce

#### IN THE BOX

- **Grilled cod**
- **Baked aubergine**
- **Coconut tenga sauce**
- **Aubergine crisps**

#### SERVING

- Preheat oven at 180° Celcius.
- Grease the baking tray and bake cod and aubergine for 4–5 minutes.
- Meanwhile reheat sauce in a pan.
- Plate it up and serve hot.

## DESSERT

### Chocolate Praline Gateau and Raspberry Cheese Cake

#### Petit Four:

- **Strawberry Jelly**
- **White Chocolate Truffle**
- **Red Velvet Cupcake**

Vegetarian menu available.

Prices include VAT @ 20%. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.

*Atul Kochhar*