

STARTERS



Naga Scallops

Smoked chilli spiced diver scallops, parsnips achar, puree and papad

Kurkure Soft Shell Crab

Apple and peanut jhal muri, passion fruit chutney

Zutto Fish and Oysters

Rice beer marinated fin de claire oysters pakoda (3pcs) and fish pakoda, fermented tamarind ketchup

Atul's Chicken Tikka Pie

Tikka masala in puff pastry, cumin scented berry compote

Lamb Sapta

Lahasa inspired lamb and chilli stir fry, grilled bok choy
(Vegan alternative available upon request)

Venison Kachela Maas

Sikkim inspired venison tartare, quail egg, butter naan

Kolkatta Puchkas (v)

Wheat bubbles with spicy sour beetroot water, sprouted mung beans and potatoes

Bhalla Papdi Chaat (v)

Lentil dumplings and crispy bread chaat, raisins and saunth chutney, mint chutney, frozen yogurt

Gangtok Momos

Choice Of Filling -

Organic vegetables, free range chicken or Kentish lamb.
Served with tomato and chilli chutney, fermented vegetable chutney.

Tibetan Guinea Fowl Thupka

Classic north eastern noodle and meat soup with coriander and green onion

SIDES



Mizoram Bamboo Shoot,
Mushroom and Green Beans

Black Channa Kanghouz

Saag Paneer

Dal and Egg Curry
from Chang Community of Nagaland

Angoori Hing Aloo

Kanishka Signature Black Dal

Vegetarian menu available.

MAINS



Masala Mixed Grill

Selection of lamb chops, prawn, fish, chicken tikka (2 each)
(Vegetarian alternative available upon request)

Sagolir Manxo

Country goat curry – classic and contemporary,
cumin and black pepper goat chop and curry

Vidishi Style Muntjac Ki Boti

Venison steak, grilled apple, aubergine, raita, juniper garam masala gravy

Dad's Murg Makhani

Tandoor cooked chicken tikka simmered in san marzano tomato and fenugreek gravy
(Vegetarian alternative available upon request)

Sikkimese Duck Roast

Roasted gressingham duck breast, smoked tomato crush, potato chokka and crispy poha

Banana Leaf Steamed Seabass

Sorrel chutney marinated wild seabass, pineapple and shrimp kutchumber

Seafood Alleppey Curry

Pan seared seafood, coconut and turmeric sauce

Tandoori Phool Aur Badam

Tandoor roast baby cauliflower, almond korma

Purani Delhi Ki Gosht Biryani

Scaled and baked lamb and aromatic rice, served with burani raita
(Vegetarian alternative available upon request)

ACCOMPANIMENTS



Basmati Rice / Red Rice

Naan/ Paratha / Roti

Bread Basket

Burani Raita

Kachumber Salad

Punjabi Onion Salad

Plain Yogurt