

# KANISHKA COCKTAILS

## Milkman's Son

Black Cow vodka, cream, rose, pistachio

## Kanishka Espresso Martini

Vodka, espresso, Mr Black coffee liqueur, masala

## Rose and Lychee Martini

Lychee, vodka, rose water and sweet Vermouth

# DESSERT WINE & PORT

## DESSERT WINE

### Pacherenc du Vic Bilh Saint Albert, France – 750ml

2014 – This sweet wine offers rich, concentrated flavours, with notes of marmalade and caramel coated tropical fruits, lifted by a fine citric acidity.

### Sticky Mickey Late Harvest Sauvignon Blanc, Eradus, Marlborough, NZ – 375ml

Vintage 2017 – Scents of orange blossom, apricot and honey. The palate shows tropical fruits, a taste of melon and beautiful limey acidity

### Riesling Ice Wine, Stratus Vineyards, Niagara, Canada – 375ml

2016 – Crisp and stylish with white flowers aroma and a taste of citrus grapefruit and green apple.

### Tokaji Blue Label Azsu, 5 Puttonyos, Barta, Hungary – 500ml

2014 – Nose of orange peel, figs and cinnamon. Well balanced and clean finish.

## PORT

### 10 Years Old Tawny Port, Quinta do Vallado, Portugal – 500ml

NV – Rich, nutty with dried fruit aromas. Hints of chocolate, spices and dates.

### Graham LBV Port, Portugal – 750ml

2012 – Ripe red cherry on the nose with dried fruits. Inviting and warm.

# KANISHKA

BY ATUL KOCHHAR

# DESSERTS

## Peanut Butter Chikki Parfait

Silky peanut butter pave, salted caramel chikki, caramelised banana, 24 carat gold leaf

## Tandoori Fruit Custard, Pistachio Bhoora

Tandoor roasted seasonal fruits, kashmiri zaffron custard, pista crumb

## Rice Kheer, Pineapple Gola Ice

Rice pudding, pineapple granita

## Mixed Berry Ras, Rasgulla

Fennel flavoured berry soup, candied paneer

## Malai Kulfi

Malai Kulfi, reduced milk rabdi, rose syrup & nuts

## Sorbet of the Day

Please ask your server for today's selection

(vg) vegan (v) vegetarian

Prices include VAT @ 20%. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. 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.

## WHISKIES

Balvenie Double Wood 12yrs  
Balvenie 14yrs Caribbean Cask  
Balvenie 21yrs Portwood  
Balvenie 30yrs  
Glendronach 18yrs Allardice  
Glenglassaugh Torfa  
Amrut Naraangi India  
Jura 7 Wood  
Highland Park The Dark 17yrs  
Laphroaig Triple Wood

## AFTER DINNER DRINKS

Baileys  
Disaranno Amaretto  
Grand Marnier  
Mr Black Coffee Liqueur  
Cointreau  
Limoncello  
Fernet Branca  
Armagnac  
Calvados

## HOT DRINKS

### TEAS

Choose from our inhouse selection  
TWG Teas is a tea house famous for excellence and originality.  
The teas for Kanishka have been selected from leaves of the  
highest quality and pronounced flavour.

Earl Grey  
Assam  
Grand Jasmine  
Moonfruit Black Tea  
Moroccan Mint Tea  
Oolong Prestige  
Royal Darjeeling  
Sencha  
Vanilla Bourbon  
Waterfruit Green Tea

### COFFEE & HOT CHOCOLATE

Cappuccino  
Latte  
Americano  
Single / Double Espresso  
Single / Double Espresso Macchiato  
Hot Chocolate