



Specially curated dining experiences at restaurants  
featured in the MICHELIN Guide

## KANISHKA RESTAURANT

Tasting menu £78, or with paired wines from £138 per person

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Amuse bouche

Premium · Prosecco

Deluxe · Taittinger Champagne

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Scallops

Naga chilli-spiced scallops, parsnip puree

Premium · Filarino Sangiovese Rosato Rubicone IGT, Emilia Romagna, Italy

Deluxe · Bodega Catena Zapata Alta Chardonnay, Argentina

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Atul's chicken tikka pie

Tikka masala in puff pastry, cumin-scented berry compote

Premium · Pinotage, Rhebokskloof Wine Estate, Paarl, South Africa

Deluxe · Pinot Noir, Eradus, Marlborough, New Zealand

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Turbot

Grilled turbot, gooseberries, tangy Keralan sauce

Premium · Etna Bianco, Tornatore, Sicily, Italy

Deluxe · Prophet's Rock Pinot Gris, New Zealand

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Dishes are representative of the type of food available and can be subject to seasonal changes.



Sorbet

Blood orange

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Venison

Venison steak, grilled apple, pickled radicchio, chocolate curry

Premium · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA

Deluxe · The Lane – Reunion Shiraz, The Lane, Adelaide Hills, Australia

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Wagyu beef

Spice grilled British Wagyu beef fillet, ceps, 24-carat gold, quinoa-cranberry biryani, timur pepper jus

Premium · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA

Deluxe · The Lane – Reunion Shiraz, The Lane, Adelaide Hills, Australia

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Goat & lentils

Cumin & black pepper spicy country goat curry

Premium · Mont Du Toit, Wellington, South Africa

Deluxe · Truchard Pinot Noir Pinot Noir, USA

Served with bread & Kanishka's signature black dal

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Mishti

Peanut butter parfait & fig kheer

Silky peanut butter pave & rice pudding with figs

Premium · 10 Years Old Tawny Port, Warre Otima

Deluxe · Tokaji Blue Label Aszu, 5 Puttonyos, Barta, Hungary

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