

KANISHKA

Atul Kochhar

private dining & events



Mayfair's Jewel in the Crown...

Let us take the stress away from those large booking and private hire events. We have a team dedicated to ensuring your planning and celebrations are smooth and fun.

We can cater for a small intimate lunch or dinner to an exclusive use party of up to 100 people.

You will enjoy incredible flavours from twice awarded Michelin starred chef Atul Kochhar within the beautiful and glamorous surroundings of our restaurant in Mayfair.

Our menus have been created to be an inclusive food adventure with every course tantalising your taste buds.

We cater for sit-down meals, canapé and cocktail receptions and even a combination of both!

Kanishka, where great events are created and memories are made!

Atul Kochhar



SAPPHIRE MENU

£110 per person

NASHTA

STARTER

(served pre-plated)

Tandoori Stone Bass (d) Chole Samosa (v)(d)(g) Chicken Pasty (d)

MAIN

(served sharing style)

Tandoori Prawn (d)

Clay oven cooked tiger prawn, salad and mint

Kesar Kofta (d)(v)

Tangy mango and goji berries-stuffed cottage cheese dumplings with malai curry

Lamb Dum Biryani (d)

Lamb leg cubes dum-cooked with aromatic basmati rice and spices

Murgh Mussallam (d)(n)

Royal Mughal whole chicken in rich onion and nuts gravy

OR

STARTER VEGETARIAN

Tandoori Sarson Portobello (vg)(m) Chole Samosa (v)(d)(g)

Mango and Goji Berry-stuffed Paneer (d)

MAIN VEGETARIAN

Kesar Kofta (v)(d)

Tangy mango and goji berries-stuffed cottage cheese dumplings with malai curry

Khumb Palak (d)

Mushroom cooked with spinach

Subz Dum Biryani (d)

Seasonal vegetables dum-cooked with aromatic basmati rice and spices

Baigan Mirchi Salan (vg)(n)

Eggplant, Parisienne potatoes and padron peppers in peanuts and coconut sauce

ALL MAINS ARE SERVED WITH THE BELOW DISHES

Black Dal (v)(d) Saffron Rice (vg) Assorted Breads (v)(d)(g)

DESSERT

Pistachio Kulfi, Chocolate Delice and Mishti Doi (v)(d)(g)(n)

EMERALD MENU

£78 per person

STARTER

(served pre-plated)

Tandoori Kasundi Mustard Salmon

Aloo Anardana Chaat (v)(d) (served with vegetarian option too)

Lamb Gilafi Seekh Kebab (d)

MAIN

(served sharing style)

Shahi Kofta (v)(d) (served with vegetarian option too)

Tangy mango and goji berries-stuffed cottage cheese dumplings with malai curry

Butter Chicken Masala (d)(n)

Clay oven cooked chicken thigh in rich tomato and fenugreek sauce

Kali Mirchi Gosht (n)

Diced lamb leg with tellicherry peppers and poppy seed gravy

OR

STARTER VEGETARIAN

Tandoori Sarson Broccoli (vg)

Achari Paneer Tikka (v)(d)

MAIN VEGETARIAN

Shahi Kofta (v)(d)

Tangy mango and goji berries-stuffed cottage cheese dumplings with malai curry

Paneer Butter Masala (v)(d)

Tender paneer cubes in rich tomato and fenugreek sauce

Mushroom Hara Pyaz (v)

Sauté button mushroom in spring onion and tomato gravy

ALL MAINS ARE SERVED WITH THE BELOW DISHES

Black Dal (v)(d) Hing Aloo (vg) Saffron Rice (vg)

Assorted Breads (v)(d)(g)

DESSERT

Gulab Jamun and Mishti Doi (v)(d)(g)(n)



AMETHYST MENU

£49 per person

STARTER

(served pre-plated)

Malai Chicken Tikka (d)

Aloo Anardana Tikki Chaat (v)(d)

MAIN

(served sharing style)

Methi Murg (d)(n)

Chicken thigh simmered with brown onions and fresh fenugreek

Meen Moilee

Pan-fried sea bass, mustard, curry leaves and coconut sauce

OR

STARTER VEGETARIAN

Samosa Chole (v)(d)(g)

Aloo Anardana Tikki Chaat (v)(d)

MAIN VEGETARIAN

Methi Paneer (v)(d)

Tender cubes of paneer tossed with brown onions and fresh fenugreek

Baghare Aloo Baigan (v)(d)(n)

Egg plant and Parisienne potatoes in peanuts, sesame and yoghurt gravy

ALL MAINS ARE SERVED WITH THE BELOW DISHES

Black Dal (v)(d)

Butter Naan (v)(d)(g)

Saffron Rice (vg)

DESSERT

Gulab Jamun and Mishti Doi (v)(d)(g)(n)

CANAPES

£2.50 each – Minimum order of 20 canapés per selection

SAVOURY

Potato bonda, coriander chutney (v)(d)

Wheat bubble with honey yogurt and tamarind (v)(g)(d)

Dhokla – Savoury sponge with sweet lemon vinaigrette (g)(vg)

Naga paneer and capsicum skewer (v)(d)

Amritsari fish finger, tamarind ketchup

Crispy chicken momo (g) OR vegetable momo (vg)(g)

Masala prawn cocktail on a sago cracker

Malai chicken tikka with mint chutney (d)

Atul's signature chicken khurchan tartlets, berry jam (g)(d)

Timur black pepper marinated and charred Kentish lamb cutlets (d)

(£4 supplement)

SWEET

Pistachio and milk fudge (v)(d)(n)

Chocolate and chilli brownie (v)(d)(g)

Gulab jamun with vanilla malai (v)(d)(g)(n)

BOWL FOOD

£11 each – Minimum order of 15 bowls per selection

Vegetarian biryani (v)(d)

Butter chicken khichadi with poppadum and pickle (d)

Malai kofta curry with saffron rice (v)(vg)

Seabass moilee curry with jeera rice

Lamb biryani (d)

Onion fritters kadhi with ghee rice (v)(d)



“At Kanishka, private events are all about the entire experience, from the food and drink through to the ambiance, service and the space. That’s why getting it right and making guests’ events one to remember is an absolute top priority for us.” Atul Kochhar



THE RESTAURANT

THE RESTAURANT

50 capacity

The unique and stylish restaurant can be hired exclusively for dining or canapés.

Kanishka is the perfect venue for welcoming guests and for a post event celebration. The space can be adapted to accommodate a wide range of events to suit your specific requirements.

KANISHKA BAR

Kanishka Bar is perfect for a small cocktail and canapés party or a pre-dinner drinks reception. It is also ideal for meeting up with friends for an incredible cocktail.

Guests can also have access to the exterior terrace at the front of the restaurant.



KANISHKA BAR



OXFORD ROOM

OXFORD ROOM

14 capacity

The opulently decorated Oxford Room with is a versatile option for mid-sized events, from business lunches, networking, cocktail parties, formal dinners or small Birthday or Anniversary parties.

The Oxford Room can also be hired along with the Maddox Room for additional seating.



MADDOX ROOM

MADDOX ROOM

8 capacity

The cosiest of the dining rooms at Kanishka, the Maddox Room is a perfect perfect for small dinners as well as for smaller business meetings over lunch or dinner.

REGENT ROOM

18 capacity

The largest of Kanishka's private dining rooms, The Regent Room is perfect for larger private events such as business lunches, formal dinners or networking parties. The Regent Room has access to the Regent Garden.

REGENT GARDEN

12 capacity

a bijoux outdoor secluded space that can be hired exclusively or in conjunction with the Regent Room .



REGENT ROOM AND REGENT GARDEN

ADDITIONAL SERVICES

Menu cards can be printed and designed to your requirements

Place cards can be supplied for your own use

Candles are supplied to suit your table layout

Non-amplified musical entertainment can be arranged. You are welcome to organise your own musicians should you prefer

DJs only on exclusive hire of a full floor or entire venue

Cloakroom provided

Room hire charges may be applicable, if minimum spends are not met

All prices include VAT

A 15% service charge applies

CONTACT DETAILS

events@kanishkamayfair.co.uk

www.kanishkamayfair.co.uk

Kanishka by Atul Kochhar
17-19 Maddox Street,
Mayfair, London, W1S 2QH

020 3667 9990

@kanishkamayfair

