

PRIVATE DINING MENUS



INTERCONTINENTAL®

LONDON – THE O2

PRIVATE DINING NON-VEGETARIAN MENU

AMUSE BOUCHE OF THE DAY

STARTER

KASUNDI BASS

Smoked stone bass | Mustard & mint chutney | Pickled beetroot gel
(103 kCal)(Fish, Dairy, Mustard, Sulphite)
(MC: Celery, Gluten, Nuts, Peanuts, Sesame, Soya)

CHETTINAD TIKKA

Premium chicken breast | Cream cheese | Coastal spices | Beetroot pachadi
(90 kCal)(Dairy, Sulphite, Mustard)

BARRAH KEBAB

New Zealand lamb chop | Kashmiri chilli paste | Roasted black garlic
(109 kCal)(Sulphite, Dairy)

SORBET OF THE DAY

MAIN COURSE

ZAFRANI MURG

Lakhnawi style grilled chicken | Roasted cashew nut & yogurt gravy | Masala flakes
(669 kCal) (Nuts, Dairy)

ACCOMPANIMENTS

DAL KINARA

Black lentils cooked overnight | Ginger garlic | Kashmiri red chili
(685 kCal)(Dairy) (MC: Celery, Gluten, Mustard, Sulphite, Sesame, Soya, Nuts, Peanuts)

SAFFRON PULAO RICE

Fragrant basmati rice with cumin and saffron
(427 kCal)(MC: Mustard, Nuts, Peanuts, Sesame, Soya, Sulphite)

BUTTER NAAN

Leavened bread of refined wheat flour | Unsalted clarified butter
(209 kCal)(Gluten, Egg, Dairy)

DESSERT

BESAN LADDU ICE-CREAM

Black pepper pineapple | Coconut crème
(352 Kcal) (Dairy) (MC: Nuts)

We endeavour to source organic, eco-labelled, fair-trade labelled and / or locally produced products in the creation of our menus.

Please note adults need around 2000 kcal a day. Kindly advise your server should you have any food allergies or dietary requirements. Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please note, we reserve the right to alter prices and menu content due to fluctuating conditions.

KINARA

PRIVATE DINING VEGETARIAN MENU

AMOUSE-BOUCHE OF THE DAY

STARTER

GALOUTI KEBAB

Mushroom | Crispy saffron sweet bread | Roasted pineapple & coconut chutney
(321 kCal) (Dairy, Sulphite, Gluten)
(MC: Mustard, Nuts, Peanuts, Sesame, Soya, Celery)

GRILLED BROCCOLI

Smoky marinade of honey and Kashmiri chili | Roasted cashew | Curried yoghurt
(52 kCal) (Dairy, Sulphite, Nuts)
(MC: Mustard, Celery, Gluten, Nuts, Peanuts, Sesame, Soya)

ACHARI PANEER TIKKA

Tandoori cottage cheese | Marinated with punjabi five spice | Pickled onion
(135 kCal) (Dairy, Sulphite, Mustard)
(MC: Celery, Gluten, Nuts, Peanuts, Sesame, Soya)

SORBET OF THE DAY

MAIN COURSE

DHUDI KOFTA

Panko coated bottle gourd dumplings | Creamy tomato sauce
(666 kCal) (Gluten)
(MC: Mustard, Nuts, Peanuts, Dairy, Sesame, Soya, Sulphite)

ACCOMPANIMENTS

DAL KINARA

Black lentils cooked overnight | Ginger garlic | Kashmiri red chili
(685 kCal) (Dairy) (MC: Celery, Gluten, Mustard, Sulphite, Sesame, Soya, Nuts, Peanuts)

SAFFRON PULAO RICE

Fragrant basmati rice with cumin and saffron
(427 kCal) (MC: Mustard, Nuts, Peanuts, Sesame, Soya, Sulphite)

BUTTER NAAN

Leavened bread of refined wheat flour | Unsalted clarified butter
(209 kCal) (Gluten, Egg, Dairy)

DESSERT

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Black pepper pineapple | Coconut crème
(352 Kcal) (Dairy) (MC: Nuts)

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PRIVATE DINING SEAFOOD MENU

AMUSE BOUCHE OF THE DAY

STARTER

AMRITSARI FISH

Crispy red mullet fish | Mint chutney | Tamarind chutney | Kachumber salad | Citrus gel
(345 kCal)(Dairy, Fish, Sulphite)
(MC: Mustard, Celery, Gluten, Nuts, Peanuts, Sesame, Soya)

KASUNDI BASS

Smoked stone bass | Mustard & mint chutney | Pickled beetroot gel
(103 kCal)(Fish, Dairy, Mustard, Sulphite)
(MC: Celery, Gluten, Nuts, Peanuts, Sesame, Soya)

JHINGE CHUTNEY WALE

Indian ocean king prawn | Tomato chutney | Roasted beetroot
(163 kCal)(Crustaceans, Sulphite)
(MC: Celery, Gluten, Nuts, Peanuts, Sesame, Soya, Mustard)

SORBET OF THE DAY

MAIN COURSE

DUM ANARARI FISH

Roasted halibut | Rich Pomegranate & Onion Gravy | Masala Quinoa
(972 kCal) (Fish, Dairy)
(MC: Mustard, Sulphite, Sesame, Soya, Nuts, Gluten, Peanuts, Celery)

ACCOMPANIMENTS

DAL KINARA

Black lentils cooked overnight | Ginger garlic | Kashmiri red chili
(685 kCal)(Dairy) (MC: Celery, Gluten, Mustard, Sulphite, Sesame, Soya, Nuts, Peanuts)

SAFFRON PULAO RICE

Fragrant basmati rice with cumin & saffron
(427 kCal)(MC: Mustard, Nuts, Peanuts, Sesame, Soya, Sulphite)

BUTTER NAAN

Leavened bread of refined wheat flour | Unsalted clarified butter
(209 kCal)(Gluten, Egg, Dairy)

DESSERT

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Black pepper pineapple | Coconut crème
(352 Kcal) (Dairy) (MC: Nuts)

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