



KANISHKA

Events



At Kanishka we are dedicated to ensuring that your event, celebration or party is smooth, fun... and safe. We have revised our layouts and ways of working to ensure that even larger groups can have a fabulous time within the government safety guidelines.

We are committed to ensuring your safety, your guests and our teams within the restaurant. The highest levels of cleaning are in place at Kanishka, and we have hand sanitisers located around the restaurant. Masks too can be supplied for your guests.

Our bespoke Events Team will take care of all your arrangements and will be delighted to meet you at the restaurant to show you how your party or event will magically happen.

We can cater for a party (with social distancing rules observed) in our luxurious Garden Room for 30, and 50 in our stunning Ground Floor restaurant. Combined we can host an event for up to 80 guests.

You will enjoy sumptuous food from Michelin-starred Chef Atul Kochhar within the beautiful and glamorous surroundings of our restaurant in Mayfair. Our group menus have been created to be an inclusive food adventure with every course tantalising your taste buds.

We currently can cater only for sit down events, but we can offer canapes and cocktails at your table, served individually to your guests. The Garden Room has an outside terrace for guests to safely mingle in, weather permitting.

We are able to provide a DJ to add some extra sparkle to your event, tailored to your music preference, but no dancing is currently possible.

Be prepared for a great event with wonderful memories... even in these challenging times.



Above all, we cook with honesty and passion. At every instance, we aim to enchant our guests with a vibrant Indian culture and cuisine of the highest calibre.

Atul Kochhar



The Kanishka Bar



The Restaurant and Front Terrace



THE RESTAURANT & BAR

The unique and stylish restaurant and bar at Kanishka can be hired exclusively for dining or canapés and dancing.

This offers a perfect venue for welcoming guests and for mingling after events. The space can be easily adapted to accommodate a wide range of dining layouts.

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Capacity:

Full Venue: 80 seated
The Restaurant: 50 seated



THE KANISHKA PRIVATE DINING ROOMS BY JOHN CRABBIE

We have 3 private dining spaces in our Kanishka Private Dining Rooms. You can use this space as one large private dining room, or two/three smaller private dining rooms.

This space is hugely versatile – suitable for business lunches, networking cocktails parties or formal dinners, as it is for an anniversary, wedding or birthday celebrations.

This space also has a gorgeous outdoor terrace space.

Capacity:

Private Dining Room one: 12 seated

Private Dining Room two: 12 seated

Private Dining Room three: 15 seated





LUNCH SET MENU

2 Courses £29 | 3 Courses £35

Tandoor Smoked Salmon with Fermented Fish Chutney

Mizo Vawksa: Stir-fried Chicken, Bok Choi, Spinach and King Chillies (g)

Steamed and Tossed Beetroot Momos and Beetroot Pickle (vg)

Atul's Chicken Tikka Pie (d) (g) (£7)

Corn-Fed Chicken, Salsify with Kosha Gravy (d)

Tandoori Paneer, Purple Sprout Broccoli and Malai Curry (v) (d)

Pan Seared Hake, Aubergine Bhaja in Curry Leaf Masor Curry

Mixed Grill of Chicken Tikka, Lamb Chop, Tiger Prawn

and Bihari Seekh Kebab, Kachumber Salad (d) (£11)

Fruit Savarine, Blood Orange Sorbet, Caramelised Plum Compote (v) (d) (g)

Almond Rhubarb Tart with Clotted Cream (v) (d) (g)

Warm Chocolate Pudding with Malai Sauce (v) (d) (g)

NIBBLES AND SIDES

Fried Chicken Momo (g) 8 / Onion Bhaji (v) (d) 6

Bread Basket (v) (d) (g) 11 / Kanishka Signature Black Dal (v) (d) 8

Aloo Tarkari: Baby Potatoes, Cauliflower and Tomatoes (vg) 8

Red Rice (vg) / Steamed Rice (vg) 5 each

(vg) vegan (v) vegetarian (d) dairy (g) gluten (n) nuts

Menu dishes subject to change due to seasonality.

Prices include VAT at the prevailing rate. 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.

AMETHYST MENU

£48 per person

STARTER

Achari Chicken Tikka (d)

Aloo Anardana Tikki Chaat (v) (d)

MAIN

please select one dish

Tandoor-smoked Chicken Supreme, Colocasia, Plum Tomato Gravy (d)

or

Pan-fried Mustard Sea Bass, Aubergine, Coconut Moilee Sauce

SIDES

served sharing style

Aloor Dum (v) (d)

Black Dal (v) (d)

Butter Naan (v) (d) (g)

Saffron Rice (vg)

DESSERT

Gulab Jamun Shrikhand Cheesecake (v) (d) (g)

(vg) vegan (v) vegetarian (d) dairy (g) gluten (n) nuts Minimum of 8 guests.

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VEGETARIAN AMETHYST MENU

£48 per person

STARTER

Paneer Hariyali Tikka (v) (d)

Aloo Anardana Tikki Chaat (v) (d)

MAIN

please select one dish

Masala Stuffed Gourd, Colocasia, Braised Plum Tomato Gravy (v) (d)

or

Beetroot Kofta, Pickle, Coconut Malai Curry (vg) (g)

SIDES

served sharing style

Aloor Dum (v) (d)

Black Dal (v) (d)

Butter Naan (v) (d) (g)

Saffron Rice (vg)

DESSERT

Gulab Jamun Shrikhand Cheesecake (v) (d) (g)

(vg) vegan (v) vegetarian (d) dairy (g) gluten (n) nuts Minimum of 8 guests.

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EMERALD MENU

£73 per person

AMUSE BOUCHE

STARTER

Tandoor-smoked Salmon
Naga Chilli Chicken Tikka
Aloo Chaat (v) (d)

MAIN

served sharing style

Chicken Tikka Masala (d)
Lamb Bhuna Gosht
Prawn Malai Curry

SIDES

served sharing style

Black Dal (v) (d)
Saag Aloo (vg)
Saffron Rice (vg)
Naan (v) (d) (g)

PRE DESSERT

DESSERT

White Chocolate and Chilli Brownie, Baked Rasgulla (v) (d) (g)

(vg) vegan (v) vegetarian (d) dairy (g) gluten (n) nuts Minimum of 8 guests.

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VEGETARIAN EMERALD MENU

£73 per person

AMUSE BOUCHE

STARTER

Tandoor-smoked Portobello Mushroom (vg)
Naga Chilli Paneer Tikka (v) (d)
Aloo Chaat (v) (d)

MAIN

served sharing style

Paneer Tikka Masala (v) (d)
Aubergine and Peppers Salan (vg) (n)

SIDES

served sharing style

Black Dal (v) (d)
Saag Aloo (vg)
Saffron Rice (vg)
Naan (v) (d) (g)

PRE DESSERT

DESSERT

White Chocolate and Chilli Brownie, Baked Rasgulla (v) (d) (g)

(vg) vegan (v) vegetarian (d) dairy (g) gluten (n) nuts Minimum of 8 guests.

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SAPPHIRE MENU

£112 per person – Served Tasting Menu Style

Amuse Bouche

Chicken Momo (g)

Steamed corn-fed chicken dumplings, served with tomato and chilli chutney, fermented pounded vegetable

Tandoori Salmon

Kasundhi mustard flavoured tandoori salmon

Lobster Sapta (d) (g)

Butter poached lobster tail tossed in a Naga chilli and garlic sauce

Sorbet (vg)

Roasted Lamb Rump (d)

Spiced roasted lamb loin, chickpeas, spinach, rogan josh gravy

SIDES

served sharing style

Paneer Masala (v) (d) · Black Dal (v) (d) · Hing Aloo (vg)

Saffron Rice (vg) · Paratha (v) (d) (g)

Pre Dessert

Warm Chocolate Pudding, Cardamom Meringue (v) (d) (g)

(vg) vegan (v) vegetarian (d) dairy (g) gluten (n) nuts Minimum of 8 guests.

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VEGETARIAN SAPPHIRE MENU

£112 per person – Served Tasting Menu Style

Amuse Bouche

Vegetable Momo (vg) (g)

Steamed organic vegetables dumplings, served with tomato and chilli chutney, fermented pounded vegetable

Tandoori Portobello Mushroom (v)

Soft cheese and chilli marinated Portobello mushroom smoked in tandoor

Masala Eggplant (v) (d)

Roasted Eggplant with spiced onion sauce, pomegranate and crisps

Sorbet (vg)

Paneer (v) (d)

Mango and goji berry stuffed paneer, served on a bed of wilted spinach and malai gravy

SIDES

served sharing style

Okra Masala (vg) · Black Dal (v) (d) · Hing Aloo (vg)

Saffron Rice (vg) · Paratha (v) (d) (g)

Pre Dessert

Warm Chocolate Pudding, Cardamom Meringue (v) (d) (g)

(vg) vegan (v) vegetarian (d) dairy (g) gluten (n) nuts Minimum of 8 guests.

Prices include VAT at the prevailing rate. 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.

CANAPÉS & BOWL FOOD

CANAPÉS

£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 (v) (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)
(£2 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

£9 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)

CANAPÉS PACKAGE

6 canapés and a bowl food per person £22pp

(vg) vegan (v) vegetarian (d) dairy (g) gluten (n) nuts

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COCKTAILS

KANISHKA SPECIALS

- Atul's Passion Fruit Martini** 17.5
Vodka, passion fruit chutney, passion fruit juice, lemon juice, sugar syrup
- Toasted Coconut Old Fashioned** 15
Toasted coconut bourbon, black cardamom and cinnamon syrup, whisky bitters, vanilla bitters
- Rhubarb & Raspberry Gin Fizz** 15
Rhubarb and raspberry infused gin, lemon juice, green cardamom syrup, soda
- Tandoor Pineapple Rum Hiball** 15
Tandoor pineapple infused rum, spice rum liqueur, ginger beer, lime
- The King's Enigma** 17.5
Strawberry infused vodka, timur pepper and vanilla syrup, lemon juice, Champagne
- Mango Margarita** 15
Blanco tequila, mango, lime, Cointreau, smoked salt and paprika rim

NON-ALCOHOLIC COCKTAILS

- Saffron & Honey Lassi** 7.5
Yoghurt, saffron and honey syrup, saffron garnish
- Virgin Atul Passionfruit Martini** 9.5
Seedlip Citrus, passionfruit chutney, passionfruit juice, pineapple juice, lemon, sugar

DRINKS PACKAGE £30

Glass of Prosecco upon Arrival · ½ Bottle of Sommelier selected Wine
½ Bottle of Water · Tea/Coffee

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EVENTS DRINKS MENU

– A sample from our master list curated by our sommelier –

WHITE WINE

Bottle 750ml

Chenin Blanc, Franschhoek Cellars, Western Cape, South Africa	30
Mas Settearchi, Fiano, Italy	38
Waddling Duck, Sauvignon Blanc, Marlborough, New Zealand	48
Grüner Veltliner, Crazy Creatures, Kremstal, Austria	56
La Caplana, Gavi di Gavi, DOCG, Piedmont, Italy.	56
The Crossings, Pinot Gris, Marlborough, New Zealand	58
Victor Berard Chablis, Burgundy, France	65
Sancerre, Domaine, Durand, Loire, France	70

RED WINE

Bottle 750ml

Cabernet Sauvignon, Baron d'Arignac, France	30
Atul Kochhar's Cabernet Franc / Merlot, Malatinszki, Villany, Hungary	45
Boschendal, Pinotage, Western Cape, South Africa	50
Waddling Duck, Pinor Noir, Marlborough, New Zealand	56
Napa Cellars Zinfandel, California, USA	76
Joel Gott Pinot Noir, California, USA	85
Crozes-Hermitage La Rollande, North Rhone, France.	90
Châteauneuf-Du-Pape, Jerome Quiot Parcelles	105

ROSÉ WINE

Bottle 750ml

Patriarche Pere and Fils, Syrah Rose, France	32
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CHAMPAGNE & SPARKLING

Bottle 750ml

Pirani Prosecco DOC, Veneto, Italy.	39
Sparkling Pirani Rosé, Veneto, Italy	48
Castelnau Brut, Reims, France	65
Taittinger Brut La Francaise, Reims, France	75
Bollinger Special Cuvée, Aÿ	125
Bollinger Special Cuvée, Aÿ Magnum	260
Taittinger Brut Rosé Cuvée Prestige, Reims, France.	88
Bollinger Special Cuvée Rose, Aÿ	130
Laurent-Perrier Cuvée Rosé Brut, Reims	150

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EVENTS DRINKS MENU

– A sample from our master list curated by our sommelier –

KANISHKA'S AMAZING BELLINIS

6 Bellinis / Choose your flavour / £50

Mango and Thyme · Passionfruit and Chilli · Spiced Apple
Orange and Clove · Lychee Bellini · Blackcurrant · Winter Berries

GIN & TONICS

Tanqueray	10.5
Portobello Road.	11
Hendricks	15
Jin Dea	12.5
Monkey 47	17.5

WHISKIES & COGNAC

Remy Martin VSOP	11
Hennessy XO	35
Balvenie Doublewood 12yr	11
Glenfiddich 15yr	12
Laphroaig Triple Wood.	16
Talisker Port Ruighe	15
Tomatin 18yr Oloroso Sherry Finish	22

BEERS

Kanishka Beer 330ml	6
Cobra 330ml	5.5
Cobra Gluten Free – 330ml	5.5
Empress Ale 330ml	6.5

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FACILITIES & FURTHER INFORMATION

Menu cards can be printed and dedicated 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.

There is no room hire charge, however we kindly request a minimum spend on food and beverages.

All prices include VAT.

A 12.5% service charge applies.



MAKE YOUR EVENT MORE PERSONAL WITH ONE OF OUR CELEBRATION PACKAGES

From birthdays to baby showers to wedding dinners. Whether it is an intimate private dinner or a full venue hire, our personal packages can cater for all your needs and preferences. Balloons and decorations can be organised upon request.

Our team can also organise a fabulous cake for you and your guests to enjoy. Why not make it personal with a specialised cocktail or dish named after the birthday King or Queen or the special person/couple on the day.

Let Kanishka take away the stress of organising from you and trust us to make your celebration one to remember!



KANISHKA

17–19 Maddox Street, Mayfair,
W1S 2QH London

t. +44 (0) 203 978 0978

e. info@kanishkarestaurant.com

📍 [kanishkamayfair](#) [#kanishkamayfair](#)

www.kanishkarestaurant.com