



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

CANAPÉS

Beetroot dumpling, rosemary scented lamb seekh kebab and fish amritsari

STARTER

(served pre-plated)

Tandoori prawn (d) Lotus Tikki Chaat (v)(d)(g)(d)

MAIN

(served sharing style)

Meen Alleppey (d)

Podi spiced turbot with allepy sauce and curry leaves

Kesar Kofta (d)(v)

Raisin-stuffed cottage cheese dumplings in malai curry

Hindustani Lamb Dum Biryani (d)

Lake District tender lamb leg, with aromatic basmati rice & spices

Chettinaad Chicken Curry

Chicken curry with chettinaad spice blend of peppers, chillies and coconut

OR

STARTER VEGETARIAN

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

Fig Stuffed Tandoori Paneer (d)

MAIN VEGETARIAN

Kesar Kofta (v)(d)

Raisin-stuffed cottage cheese dumplings in malai curry

Khumb Palak (d)

Mushroom cooked with spinach

Subz Dum Biryani (d)

Seasonal vegetables dum-cooked with aromatic basmati rice and spices

Chole Baigan (vg)(n)

Punjabi style chickpeas cooked with aubergine

ALL MAINS ARE SERVED WITH THE BELOW DISHES

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

DESSERT

Pistachio kulfi with dark chocolate mousse and almond fudge (d)(g)(n)

EMERALD MENU

£85 per person

AMUSE BOUCHE

STARTER

(served pre-plated)

Nimbu Mirchi Chicken Tikka (d) Tandoori Monkfish

Lamb Seekh Kebab

Chidiya Samosa & Dry Green Peas Chaat (v)(d)

MAIN

(served sharing style)

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

Raisin-stuffed cottage cheese dumplings with malai curry

Butter Chicken Masala (d)(n)

Clay oven cooked chicken thigh in rich tomato and fenugreek sauce

Ahuna Gosht

Diced lamb leg with caramelised onions, poppy seed and star anise

OR

STARTER VEGETARIAN

Tandoori Sarson Broccoli (vg)

Fig-Stuffed Paneer Tikka (v)(d)

Chidiya Samosa & Dry Green Peas Chaat (v)(d)

MAIN VEGETARIAN

Kesar Kofta (v)(d)

Raisin-stuffed cottage cheese dumplings with malai curry

Paneer Butter Masala (v)(d)

Tender paneer cubes in rich tomato and fenugreek sauce

Khumb Palak (d)

Mushroom cooked with spinach

ALL MAINS ARE SERVED WITH THE BELOW DISHES

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

DESSERT

Kulfi & Pineapple (d)(n)

Pistachio Kulfi with Saffron Pineapple



AMETHYST MENU

£58 per person

STARTER

(served pre-plated)

Nimbu Mirchi Chicken Tikka (d)

Chidiya Samosa & Dry Green Peas Chaat (v)(d)

MAIN

(served sharing style)

Chettinaad Chicken Curry

Chicken curry with chettinaad spice blend of peppers, chillies and coconut

Meen Moilee (d)(g)

Pan fried sea bream in coconut curry leaf sauce

OR

STARTER VEGETARIAN

Chidiya samosa chaat (v)(d)(g) Tandoori malai broccoli (v)(d)

MAIN VEGETARIAN

Paneer Makhani (v)(d)

Tender cubes of paneer tossed with brown onions and fenugreek leaves

Aloo Mutter (d)

Potato and peas curry

ALL MAINS ARE SERVED WITH THE BELOW DISHES

Black Dal (v)(d)

Butter Naan (v)(d)(g)

Saffron Rice (vg)

DESSERT

Gulab Jamun (d)(g)(n)

With vanilla parfait

CANAPÉS

£3.50 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

Masala prawn cocktail on a sago cracker

Nimbu mirchi chicken tikka with mint chutney (d)

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

Rosemary scented seekh kebab(d) (£4 supplement)

SWEET

Mango Bhapa Doi (d)

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

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)

Seabream 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

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.





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.



MAIN DINING AREA



WINDOW SIDE SEATING

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 10% service charge applies

Price of menus is subject to change

CONTACT DETAILS

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