



K
BY
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Festive Dinner

The festive season rushes by every year.

Somewhere between the parties and
the plans, the days start to run together.
So take some time back for yourself. Bring the
people who matter, sit down at a table, and
let good food do what it does best.

That's what Kinara is for this festive season.

Come hungry, come as you are, and leave
with something worth remembering.

Festive Dinner

3pm - 9pm

Sindhu

34⁹⁵ per person

Papadam and Chutneys [✓]

Mini papadoms with a selection of vibrant dips for a crisp, flavourful start.

STARTERS

Hariyali Chaat [✓]

Spinach and potato fritters crowned with chickpeas, vegetables, yogurt and chutneys for a lively chaat favourite.

Tez Chicken Wings

Chicken wings marinated in red pepper, ginger, garlic and Malaysian chilli.

Chicken Pakora

Lightly battered chicken pieces fried to golden perfection, simple and satisfying.

MAINS

Kashmiri Rogan Josh

A treasure of Kashmiri cuisine, this dish showcases a tender lamb slow-cooked in its own juices with mixed peppers, echoing centuries of culinary tradition.

Lamb Kala Bhuna

Tender lamb with peppers and onions, blending bold, harmonious flavours.

Chicken Makhni [≈]

Tender chicken in a spiced yogurt marinade, tandoori grilled, and cooked in a rich sauce of tomatoes, and cream. The original butter chicken!

Chicken Chettiyar

A taste bud-tingling chicken dish, cooked with roasted spices and rich coconut milk. A prized recipe from the Chettiar clan of Tamil Nadu.

Mysore Vegetable Kurma [✓]

A medley of mixed vegetables simmered in a coconut milk sauce, with green chillies and black pepper and fennel.

SERVED WITH

Basmati Rice [✓]

Jeera Rice [✓]

Garlic Coriander Naan [✓] [✗]

DESSERT

Kala Jamun

Dark, sweet dumplings served with vanilla ice cream for a perfect flavour blend.

Yamuna

44⁹⁵ per person

Papadam and Chutneys [✓]

Mini papadoms with a selection of vibrant dips for a crisp, flavourful start.

STARTERS

Samosa Chaat [≈] [✗]

Golden samosa broken and topped with yogurt, chutneys and spice, creating a colourful, flavour-packed dish.

Coconut Prawns

Succulent prawns coated with coconut and fennel, delivering sweetness with a subtle spice.

Lamb Burra Kabab [≈]

Tender lamb chops tandoori grilled, using a classic Mughlai recipe.

Nawabi Chicken Tikka [≈]

Chicken marinated with yogurt, cream, black pepper and green chilli and grilled.

MAINS

Sea Bass Kaccha Mango

A Goan-inspired Anglo-Indian dish, of seabass gently cooked in a blend of raw mango and coconut milk.

Mangalore Goat Kari

Journey to the heart of tradition, where bone-in goat and potatoes are lovingly crafted into a rustic and soulful dish.

Lamb Karahi

Inspired by the traditional cast-iron pan it's prepared in, this dish has lamb, cooked with peppers, onions, tomatoes, and green chillies.

Shah Jahani Korma [≈]

Tender chicken in creamy coconut milk with aromatic spices for a velvety flavour.

Garlic Chilli Chicken [≈]

Experience fiery garlic-infused chicken, intensified by *Morich* chilli's heat. A fusion of pungent and spicy flavours.

Lazeez Mirch Paneer [≈]

Paneer cooked with a medley of peppers and onions, creating a harmonious blend of flavours and textures.

SERVED WITH

Basmati Rice [✓]

Jeera Rice [✓]

Garlic Coriander Naan [✓] [✗]

Alphonso Peshawari Naan [✓] [✗]

DESSERT

Kala Jamun

Dark, sweet dumplings served with vanilla ice cream for a perfect flavour blend.

[✓] Vegan [≈] Dairy [✗] Gluten Please speak to staff about allergens or dietary requirements.