

FESTIVE MENU



KINARA
BY SHABU NATARAJAN

Lunch A

Two Courses: 15.95 per person

Three Courses: 18.95 per person

STARTERS

Seasonal Vegetable Pakora V

These seasonal vegetable fritters captivate with their crispy perfection and aromatic spices.

Chicken Pakora

Succulent chicken pieces delicately coated and fried to golden-brown perfection, offering a delicious treat for the palate.

MAINS

Lamb Kala Bhuna

Tender lamb dances alongside generous chunks of peppers and onions. A harmonious blend of flavours delighting the palate with each bite.

Shah Jahani Quorma ≈

Tender chicken in a creamy coconut milk, seamlessly blended with aromatic spices, crafting a velvety symphony of flavours that will enchant your taste buds

Chicken Tikka Karahi ≈

Chicken tikka with peppers, green chilli, coriander, fresh ginger, and garlic. Boldly aromatic.

Madras Vegetable Kari V

A delightful ensemble of unique Indian vegetables, cooked together in a harmonious medley of spices, creating a dish that's both diverse and delectable.

SERVED WITH

Basmati Rice V

Tandoori Naan V F

DESSERT

Kulfi

A dense, creamy traditional Indian frozen dessert offering a rich and indulgent taste experience.

Lunch B

Two Courses: 18.95 per person

Three Courses: 21.95 per person

STARTERS

Chicken Porichathu

Succulent chicken meets fiery spices and hot oil – a tantalizing dance of sizzle and anticipation. Spicy heat and zesty lime grace its soft and crunchy perfection.

Chicken Pakora

Succulent chicken pieces delicately coated and fried to golden-brown perfection, offering a delicious treat for the palate.

Hara Bara Tikki V

Savoury herby vegetable patties—a blend of leafy greens, green peas, potatoes, and exotic spices.

MAINS

Lamb Daal Saag

Tender lamb and lentils unite with freshly shredded spinach, creating a wholesome culinary delight that nourishes both body and soul.

Chicken Makhni ≈

Tender chicken, coated in a spiced yogurt marinade and cooked in a sauce that combines tomatoes, and cream, delivering rich, bold flavours to soothe your senses. The original butter chicken!

Garlic Chilli Chicken ≈

Experience fiery garlic-infused chicken, intensified by Morich chilli's heat. A tantalizing fusion of pungent and spicy, creating an unforgettable taste.

Paneer Maharajah ≈

A regal delight where paneer takes centre stage, luxuriating in a sumptuous sauce crafted from tomatoes, and cream. A dish of richness and indulgence.

Subzi Kofta ≈

A delectable dish where potato and green vegetable dumplings are gently nestled in a flavourful and herby sauce, for a fusion of tastes and textures.

SERVED WITH

Basmati Rice V

Jeera Rice V

Tandoori Naan V F

Garlic Coriander Naan V F

DESSERT

Kulfi

A dense, creamy traditional Indian frozen dessert offering a rich and indulgent taste experience.

Dinner A

29.95 per person

Papadam and Chutneys V

Mini papadoms with tantalising dips, offering a crispy, flavourful experience with each dip.

STARTERS

Hariyali Chaat V

Spinach and potato lentil fritters, crowned with potatoes, chickpeas, and an assortment of vibrant fresh vegetables. A harmonious cascade of yogurt and chutneys adds a final touch of elegance.

Tez Chicken Wings

Chicken wings marinated in red pepper, ginger, garlic, and Malaysian chilli pepper. Bursting with vibrant flavours, perfectly balanced, for a warm, lingering taste.

Chicken Pakora

Succulent chicken pieces delicately coated and fried to golden-brown perfection, offering a delicious treat for the palate.

MAINS

Kashmiri Rogan Josh

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

Lamb Nilgiri Korma

Succulent lamb, embraced by the distinct aroma of sun-dried fenugreek, forms a culinary gem rich in taste and history, a testament to time-honoured recipes.

Chicken Makhni ≈

Tender chicken, coated in a spiced yogurt marinade and cooked in a sauce that combines tomatoes, and cream, delivering rich, bold flavours to soothe your senses. The original butter chicken!

Chicken Chettiyar

A taste bud-tingling chicken dish, with the warm embrace of roasted spices and rich coconut milk. This time-honoured *Tamil* gem, a prized recipe from the *Chettiar* clan, presents an exquisite tapestry of regional flavours.

Mysore Vegetable Kurma V

A medley of mixed vegetables is gently simmered in a velvety coconut milk sauce, green chillies and black pepper and touch of fennel. A delightful representation of *Mysore's* culinary heritage.

SERVED WITH

Basmati Rice V

Jeera Rice V

Garlic Coriander Naan V F

DESSERT

Kala Jamun

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

Dinner B

39.95 per person

Papadam and Chutneys V

Mini papadoms with tantalising dips, offering a crispy, flavourful experience with each dip.

STARTERS

Samosa Chaat ≈ F

Crispy samosas topped with chutneys, yogurt, and spices, offering a burst of flavours and textures.

Coconut Prawns

Coconut and the subtle hint of fennel envelops each succulent prawn, for a symphony of flavours in every bite.

Lamb Burra Kabab ≈

Grilled tandoori lamb chops with a smoky flavour, a Mughlai masterpiece.

Nawabi Chicken Tikka ≈

Tandoori chicken in yogurt, clotted cream, black pepper, and green chilli for bold, smoky flavours.

MAINS

Sea Bass Kaccha Mango

Seabass cooked with raw mango and coconut milk, blending tangy and creamy flavours.

Mangalore Goat Kari

Journey to the heart of tradition, where bone-in goat and potatoes are lovingly crafted into a rustic and soulful dish, preserving the essence of age-old culinary heritage.

Shah Jahani Quorma ≈

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 tantalizing fusion of pungent and spicy, creating an unforgettable taste.

Lazeez Mirch Paneer ≈

Delightful dish where paneer is cooked with a medley of peppers and onions, creating a harmonious blend of flavours and textures that please the palate.

Bhindi Dopiaza V

Tender okra in a rich sauce with double the onions, for a deep, multi-layered flavour.

SERVED WITH

Basmati Rice V

Jeera Rice V

Garlic Coriander Naan V F

Alphonso Peshawari Naan V F

DESSERT

Kala Jamun

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

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