



K
BY
SHABU
NATARAJAN

Festive Banquet Menu

RECOMMENDED FOR LARGE PARTIES

Celebrate the season together.

Bring everyone together and celebrate the season with a feast designed for sharing. Our festive banquet brings together a carefully curated selection of Kinara favourites, served family-style so everyone can taste, pass and share.

IMPORTANT

The selected banquet menu must be pre-ordered and applies to the entire party. All dishes are served to the table for sharing.

Anand

39⁹⁵ per person

Papadam and Chutneys V

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

STARTERS

Coconut Prawns

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

Tez Chicken Wings

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

Nawabi Chicken Tikka ≈

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

Lamb Burra Kabab ≈

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

MAINS

Mangalore Goat Kari

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

Chicken Chettiyar

Chicken with roasted spices and coconut milk. This time-honoured gem is a prized recipe from *Tamil Nadu's Chettiar* clan.

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

Lamb Daal Saag

Tender lamb and lentils with shredded spinach, creating a wholesome culinary delight that feels comforting.

SERVED WITH

Basmati Rice V

Jeera Rice V

Garlic Coriander Naan V F

Alphonso Peshawari Naan V F

V Vegan ≈ Dairy F Gluten

Please speak to staff about any allergens or dietary requirements.

Utsav

54⁹⁵ per person

Papadam and Chutneys V

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

Pani Puri V F

Crispy hollow puris filled with spiced potato, chickpeas, tamarind water and chutneys, a burst of flavour in every bite.

STARTERS

Zaffrani Nisha

Jumbo prawns marinated with saffron and spices, cooked in the tandoor.

Salmon Anjuthengu

Succulent salmon, adorned with a unique blend of spices and aromatic herbs and grilled.

Kanthari Lamb Chops ≈

Lamb chops flavoured with bold spices and fiery Kanthari chilli, a dish full of heat and character.

Nawabi Chicken Tikka ≈

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

MAINS

Monkfish Dum F

Monkfish gently simmered in a velvety mustard sauce with ginger and aromatic spices. A homage to the Nawabi era of opulent Awadhi cuisine.

Jheengha Maharani ≈

Large prawns in a sauce of caramelized onions, sun-ripened tomatoes, and cream.

Chicken Chettiyar

Chicken with roasted spices and coconut milk. This time-honoured gem is a prized recipe from *Tamil Nadu's Chettiar* clan.

Kundan Koh-e-Awad F

Tender lamb enriched with flavours of cardamom and saffron. A tribute to the time when Mughal culinary artistry reigned supreme.

Dal Sultani V

Golden-yellow lentils with tomatoes, cumin, spices, topped with red chilli and a spice-infused *tadka*.

Poshto Aloo V

Earthy potatoes tossed with nutty poppy seeds in a subtly spiced, classic.

SERVED WITH

Mushroom Rice V

Jeera Rice V

Garlic Coriander Naan V F

Alphonso Peshawari Naan V F