



Christmas Day at Kinara

Let us take care of Christmas Day.

Four courses full of warmth, spice, and festive cheer,
brought to your table so all you have to do is
sit back, raise a glass, and enjoy.

Good company, great food,
and a Christmas to remember.



Christmas Day

FOUR COURSE MENU

65 per person

30 KIDS UNDER 12
FREE FOR KIDS UNDER 5

COURSE 1

Amuse-Bouche

Poppadoms [✓]

Crisp poppadoms served with spiced onions and sweet mango chutney.

COURSE 2

Starters

Crispy Aloo Tikki [✓]

Golden potato patties with cumin, ginger, and fresh coriander.

Paneer Frankie Roll [≈]

A Bombay street favourite: spiced paneer wrapped in a soft chapati.

Spicy Lamb Chop with Cucumber Raita [≈]

Tender lamb chop in a chilli-spiced marinade, balanced with cucumber raita.

Chicken Porichathu

Lightly battered chicken, crisp-fried with curry leaves and spices.

BBQ Chicken [≈]

Smoky, chargrilled chicken marinated in aromatic spices.

Coconut-Crusted

Tiger Prawns

Juicy prawns in a crunchy coconut crumb, inspired by coastal India.

Seabass Amritsari

Delicate seabass fillet coated in spiced gram flour, fried in true Punjabi-style.

COURSE 3

Mains

Grilled Seabass Fillet

with Roast Potatoes & Seasonal Vegetables

Mysore Lamb

A rich South Indian curry of lamb and potatoes, simmered in coconut milk with a touch of green chilli.

South Indian

Garlic Chilli Chicken [≈]

A fiery, garlicky chicken dish with bold flavours that pack a punch.

Chicken Korma [≈]

A Mughal classic of tandoori chicken in a coconut and cream sauce, and delicately spiced.

Paneer Butter Masala [≈]

Soft chunks of cottage cheese gently cooked in a silky, buttery tomato-based sauce.

Lamb Rogan Josh

Tender lamb cooked with intense spices in a tomato and Kashmiri chilli sauce, full of bold flavour.

Bombay Butter Chicken [≈]

Tandoori chicken in a silky sauce of tomato, cream, sun-dried herbs, and fragrant spices.

Chicken Chettinad [≈]

A famed Tamil Nadu dish from the Chettiar clan, with roasted coconut, herbs, and freshly ground spices.

Vegetable Madras [≈]

Mixed vegetables in a hot, tangy curry with Guntur chillies, onion, and tomato. Bold and fiery.

SERVED WITH

Saffron Basmati Rice [✓]

Jeera Fried Rice [✓]

Coconut Rice [✓]

Plain Naan [✓] [†]

Garlic Coriander Naan [✓] [†]

Mango Peshwari Naan [✓] [†]

COURSE 4

Desserts

Carrot Halwa [≈] [†]

Homemade carrot cake served warm with vanilla ice cream, a comforting classic with rich texture and sweetness.

Chocolate Brownie [≈] [†]

Decadent chocolate brownie, baked soft and fudgy, paired with a scoop of vanilla ice cream for pure indulgence.

[✓] Vegan [≈] Dairy [†] Gluten

Please check with our staff for allergen information before ordering.