

DINE AROUND

Three Course Dinner - \$45 Per Person

TO START:

Whipped Cheese + Naan

honey infused goat cheese,
pomegranate reduction,
olive oil served with a nigella
seed naan



Amuse Bouche
chef's choice

Appetizers
Choice of:

OR

WINE PAIRINGS
\$30 per person

Kale Chaat

crispy kale, drizzled with
yogurt, mint + tamarind
chutney, sev and
pomegranate seeds

UP NEXT
Choice of:

Pakora Gnocchi

house made potato gnocchi,
karrahi cream sauce, kale
chips, crumbled paneer

Kinu Chicken Bowl

signature orange chicken +
pickled cucumber salad,
served with pappadum



Saffron Fish Tikka

tandoori fish tikka served with a
saffron beurre blanc + basmati rice

A SWEET TOUCH

Gulab Jamun

traditional indian doughnut style
dessert - served warm in a
cardamon syrup

OR

Saffron Cheesecake

Served with spiced candied walnuts
+ orange cardamom sauce

kinu