

# DINE AROUND

Three Course Dinner - \$45 Per Person

## TO START:

Amuse Bouche  
chef's choice

## WINE PAIRINGS

\$30 per person

Whipped Cheese  
+ Naan

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



Appetizers  
Choice of:

OR

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

OR

Kinu Chicken Bowl

signature orange chicken +  
pickled cucumber salad,  
served with pappadum

Saffron Fish Tikka



tandoori fish tikka served with a  
saffron beurre blanc + basamati 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