

APPETISERS

Samosa chaat (G) (N) (V) 50

Fried savory thin pastry filled with tempered potatoes, mint sauce, yoghurt and tamarind topping

KFC (Kerala fried chicken) (G) 70

Batter-fried chicken thigh with traditional Kerala region spices served with tomato and coconut chutney

Amritsari macchi (G) 80

Caraway seeds flavored batter-fried perch served with mint sauce

Makai sabudane ki tikki (G) (N) 50

Cumin scented crispy corn, sago and potato cakes served with mango chutney and mint sauce

Lamb galouti kebab, zafrani parantha (G) (N) 100

Succulent shallow fried Indian spiced lamb patties served with mint sauce

FROM TANDOORI

Lamb chops burrah (G) 140

Overnight marinated lamb chops in Indian spices roasted and charred

Murgh malai tikka (G) (N) 70

Creamy chicken thigh pieces flavored with cardamom and fenugreek cooked in charcoal

Achari paneer tikka (G) (V) 65

Pickled flavored charcoal broiled paneer

Tandoori malai broccoli (V) 60

Cardamom flavored creamy charbroiled broccoli

SOUPS

Mulligatawny (G) 40

Red lentil soup cooked with apple, Indian spices topped with boiled rice

Murgh badami shorba (G) (N) 45

Slow cooked chicken and almond soup tempered with cumin

MAIN COURSES

CHICKEN

Traditional butter chicken (G) (N) 110

Tandoori chicken thigh pieces cooked in rich tomato gravy and finished with cream

Chicken shahi korma (G) (N) 110

Tender chicken thigh pieces cooked in a creamy cashew and onion gravy

Methi murgh (G) (N) 110

Chicken thigh pieces cooked in a fenugreek flavored rich white gravy

LAMB

Lamb vinadalo (G) 140

Spicy Goan region style lamb stew flavored with vinegar

Bhuna gosht (G) 140

Slow cooked lamb stew marinated in brown onion paste and Indian spices

SEAFOOD

Goan prawns curry (G) (S) 120

Spicy Goan region style prawns curry cooked in coconut milk, garcinia indica fruit

Meen moilee (G) 100

Perch pieces cooked in southern coastal style mild coconut curry

VEGETABLE

Paneer butter masala (G) (N) (V) 100

Cottage cheese cubes cooked in rich tomato gravy finished with cream and butter

Panner Khurchanwala (V) 100

Crumbled cottage cheese flavored with onion seeds and onion tomato masala

Achari aloo (V) 65

Baby potatoes tempered with mustard seeds, fenugreek seeds, cumin seeds, caraway seeds, onion seeds and finished with lime and coriander

Dal makhani (V) 65

Black lentils cooked in tomato purée and finished with cream, butter and dried fenugreek

BIRYANIS & RICE

Lamb parda biryani, burani raita (G) (N) 120

Lamb and rice cooked with aromatic spices, saffron and herbs in a clay pot on slow fire

Chicken parda biryani, burani raita (G) (N) 110

Chicken thigh and rice cooked with aromatic spices, saffron and herbs in a clay pot on slow fire

Cumin ghee rice (V) 45

Basmati rice tempered with ghee and cumin

Steamed rice (V) 30

Basmati rice

TANDOORI BREADS

Plain naan (G) (V) 15

Garlic naan (G) (V) 18

Butter naan (G) (V) 20

Cheese naan (G) (V) 22

Tandoori roti (G) (V) 15

Butter roti (G) (V) 18

DESSERTS

Paan ice cream (G) (V) 55

Betel leaves and cardamom flavored ice cream served with candied dates and rose scented cream

Kesar kulfi (G) (N) (V) 55

Frozen saffron infused milk reduction served with saffron flavored glass noodles

Zafrani ras malai (G) (N) (V) 55

Tender cottage cheese dumplings served with saffron milk and pistachio

Gulab jamun (G) (N) 55

Tender milk doughnuts served with saffron flavored syrup and almond flakes

Gajar ka halwa (G) (N) 55

Slow cooked carrot and milk dessert flavored with cardamom, finished with nuts and served warm

Spice Level:  - Mild  - Spicy  - Hot

G: Gluten N: Nuts S: Shellfish V: Vegetarian : Our Executive Chef Olivier's recommendation

All dishes on the menu are prepared in strict compliance with Halal requirements.

All prices are in UAE Dirhams inclusive of 7% municipality fee, 10% service charge and 5% value added tax.

Subject to change and market availability.

CLASSIC COCKTAILS 65

Bramble

Gin, lemon juice, sugar syrup, Crème de Mûre

Bloody Mary

Vodka, tomato juice, Worcestershire sauce, Tabasco, lemon juice

Caipirinha

Cachaça, lime and sugar

Singapore Sling

Gin, cherry liqueur, Cointreau, Bénédictine, pineapple juice, lemon juice, grenadine, Angostura bitters

Piña colada

Rum, coconut cream, pineapple

Mojito

Rum, lime, mint, sugar, soda

French Martini

Vodka, Chambord, pineapple juice

Mai Tai

Dark rum, light rum, orange curaçao, orgeat syrup, lime juice

Margarita

Tequila, Cointreau, lime juice

Manhattan

Rye whisky, red vermouth, Angostura bitters

BEERS 55

Kronenbourg 1664, France

Amstel Light, Holland

Budweiser, U.S.A

Stella, Belgium

Guinness stout, Ireland

DRAFT 60

Foster's

NON ALCOHOL 30

Bavaria regular malt

APÉRITIF AND VERMOUTH 60ML 50

Martini Rosso, Extra Dry, Bianco

Campari

Ricard

Pernod

Pimm's No.1

PORT WINES

Taylor's Late Bottle Vintage 65

Taylor's 10 Y. Old Tawny

SHERRY 50

Harvey Bristol Cream

Pueto Fino, Solera Reserva, Emilio Lustau

CHAMPAGNE

Laurent Perrier Brut

185 835

SPARKLING

Simonsig, Kaapse Vonkel Brut

90 415

Pol Remy Brut

60 265

WHITE WINES

Mâcon-Lugny, Les Charmes,

80 370

Cave de Lugny

Le Grand Chapelain,

70 285

Antoine Moueix, Blanc

Cuvée Sabourin, Sauvignon Blanc

50 215

Gavi La Lucciana Araldica

70 310

Hugel et Fils, Riesling

625

RED WINES

Le Grand Chapelain,

70 285

Antoine Moueix, Rouge

Cuvée Sabourin, Cabernet Sauvignon

50 215

Araldica, Barbera

70 310

ROSÉ WINE

Cuvée Sabourin Rosé

50 215

Pays D'Oc IGP, France

SWEET WINE

Noble One, Botrytis Semillon, de Bortoli 160 785

SOFT BEVERAGES

MINERAL WATER STILL

International water 0.33L / 0.75L 30 / 40

House water 0.5L / 1.5L 20 / 30

CARBONATED SOFT DRINKS 30

Pepsi, Diet Pepsi, 7UP, 7UP free, Mirinda

Evervess soda, Evervess tonic, Ginger ale

COFFEE AND CHOCOLATE

Freshly brewed coffee 30

Espresso 30

Double espresso 35

Decaffeinated coffee 30

Latte macchiato 30

Cappuccino 30

Café latte 30

Hot chocolate 35