



FLAVOUR CANVAS

This special menu showcases the diversity of Indian culture, heritage and traditions through colours that were artistically merged with the flavours of Rang Mahal by Atul Kochhar.

Some of these flavours are Chef's interpretation of colorful dishes that can be found on the old streets of India, while others are embraced from the maestros of Indian Rasoi.

Join us this March in celebrating the Holi festival of colours.

Memories from the Spring (N) (V)

Beet root chop, paneer makhani and fritters
Vodka, pineapple chutney, Mediterranean tonic water

Deep Under the Sea (S)

Malwani roast shrimps, Goan spiced scallops
Chenin Blanc, Sula Vineyards, Nashik, India (100ml)

From the Indian Southern Coast

Curry leaf-infused halibut

Pinot Noir, Kim Crawford, South Island, New Zealand (100ml)

Lucknowi Murgh (N)

Slow-baked chicken morsels, poached egg in rich cashewnut sauce

Sauvignon Blanc, Sula Vineyards, Nashik, India (100ml)

Roasted Lamb and Kofta

Slow-roasted lamb with saffron-infused broth

Ken Forrester, Renegade, Stellenbosch, South Africa (100ml)

Beauty of the Season (N)

Orange, melon, kiwi and cinnamon chocolate

Chenin Blanc Late Harvest, Sula Vineyards, Nashik, India (60ml)

AED 275 per person, food only

AED 450 per person, including beverages

All prices are in UAE Dirhams (AED) and include 10% service charge, 10% municipality fee and 5% VAT. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) - Vegetarian, (N) - Contains Nuts, (S) - Contains Shellfish, (A) - Contains Alcohol



Rang Mahal
by Atul Kochhar

BIRYANI

Chicken "Murgh dum biryani"	138
Vegetarian option	135
Lamb "Hyderabadi gosht ki biryani"	148
Prawn "Kerala style shrimp biryani"	185

ACCOMPANIMENTS AND SIDES

Dal (V)	80
Spiced black or yellow lentils with garlic and cumin	
Saag Paneer (V)	100
Spinach and seasonal greens with paneer	
Amritsari Aloo (V)	80
Pickle spiced potatoes in cumin, fennel, onion seeds and dry fenugreek leaves	
Raita	30
Plain, cucumber or tadka	
Chawal	30
Steamed rice, Jeera rice	
Forest Officer's Pulao (N)	40
Aromatic short grain rice with cashew nuts and pulao vegetables	

LEAVENED BREADS

Naan	22
Peshawari naan (N)	42
Cheese naan	42
Zattar naan	35
Wild mushroom and truffle oil naan	45

UNLEAVENED BREADS

Lachha paratha	22
Aloo paratha	35
Keema paratha	45
Cauliflower paratha	40
Dal paratha	45
Roti	22

Chef de Cuisine Amrish Sood is a multi award-winning chef and protégé of Atul Kochhar. Passionate about organic produce, Amrish respects the integrity of the ingredients and infuses his acclaimed cuisine with remarkable flavor and flair.

APPETIZERS - SALADS AND GRIDDLE

NON-VEGETARIAN		VEGETARIAN	
Karara Kekada (S)	90	Chit Chat aur Chaat (V)	90
Soft shell crab, crab salad, micro greens, passion fruit		Selection of savouries from streets of India	
Lasooni Scallops (S)	100	Bhuna Baigan Aur Simla Mirch (N) (V)	80
Pan-seared scallops, crisp garlic and textures of cauliflower		Roasted eggplant, peppers, burrata cheese, basil and kasuri salt	
Kori Kempu	85	Jimmikand Kee Shammi (V)	80
Southern Indian spiced chicken with tomato and curry leaf chutney		Pan-fried yam galletes with freshly chopped green Indian herbs and cardamom	
Hyderabadi Galouti Aur Sheekh	90	Teen Tarike Kee Aloo Tikkia (V)	75
Hand shredded lamb masala patties and ground lamb Kebabs		Trio of potato cakes inspired from three different regions of India	

APPETIZERS - TANDOOR AND GRILL

NON-VEGETARIAN		VEGETARIAN	
Limbu Rubiyan (S) (N)	160	Tandoori Paneer Tikka (V)	100
Gulf shrimps, fresh Indian herb marinade, char grilled to perfection		Indian cottage cheese, Punjabi marinade, home ground garam masala	
Machli Tikka	145	Gobhi Kee Sanrachana (V) (N)	90
Sustainable fish, tandoori masala and yoghurt marinated		Tandoori broccoli, cauliflower puree and chutney	
Murgh Chandi Tikka (N)	125	Amchuri Khaas Subzian (V)	100
Chicken breast tender almonds, white pepper and green cardamoms		Grilled vegetables, dry mango powder and tomato mustard chutney	

ATUL KOCHHAR SIGNATURE RECIPES - INDIVIDUALLY PLATED

Meen Moilley (S)	175
Pan-seared sea bass, Atul's signature turmeric and coconut curry with mustard tempered potatoes and sesame asparagus	
Lobster Malai Curry (S)	250
Baked, butter tossed lobster in Bengali style mustard curry, pilaf rice and Anglo-Indian vegetables	
Chana Gosht	175
Lamb rump with Punjabi style chickpea cassoulet, muska pao, kadhai subzian,	
Tawe Kee Champen	175
Mulwarra lamb chops in fennel and pepper marinade, meat pulao, korma sauce, Bombay bhajji	
Subziaon Kee Kyari (V) (N)	140
Delhi style pumpkin mash, stir-fried vegetables, korma sauce, morel pulao	

An Indian meal consists of various preparations methods:

Curries – sauces | Masala – semi-dry spices | Bhuna – pan-toasted or roasted dishes

Chef Amrish recommends to enjoy a selection of three preparations of your choice with rice or staple bread for AED 265

CURRIES		MASALA		BHUNA	
Nadan Chemeen Curry (S)	160	Murgh Tikka Masala (N)	138	Crab Masala (S) (N)	250
Malabar shrimp curry with coconut, curry leaves, ginger and fennel lasooni		Chicken tikka morsels, tomato masala, fenugreek leaves and fresh coriander		Stir-fried crab, pepper and coconut sauce	
Murgh Handi Korma (N)	138	Gosht Khada Masala	148	Kozhi Ularthiyathu Varuval (N)	138
Stewed chicken with caramelized onion, yoghurt and cashew nut sauce		Slow simmered lamb in onion tomato masala, crushed fennel and black cardamom		Kerala style chicken masala with shallots, coconut and curry leaves	
Gosht Kee Nihari	138	Gucchi Mutter Makai (N) (V)	110	Mamsam Meriyal Masala (N)	150
Indian lamb shanks, stewed with caramelized onion, turmeric and aromatic spices		Himalayan morels and green peas curry, finished with clotted cream, royal cumin and fenugreek		Slow cooked lamb cubes in a blend of Andhra spices, tomatoes, onions and tamarind	
Malai Kofta Curry (V) (N)	115	Chana Masala (V)	90	Tawa Subzian (V)	100
Delhi style milk dumplings in tomato and cashew curry		White chickpea cassoulet with carom seeds and home-grounded garam masala		Stir-fried vegetables with crushed coriander seeds, garlic and tomatoes	

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