

iftar menu

amuse-bouche

dates granola (N)

soup

mushroom chai (V)

starters

palak patta mille feuille, melon caviar (N)
curry leaf and pepper prawns, thayir satham (S)
tandoori lamb chops, smoked burhani dip

mains

tawa boti, textures of greens (N)
lahori chicken, masala butter jhol (N)
ghee roast lamb biryani
dal makhni
tadke wali dahi
selection of indian breads

dessert

kunafa and chenna nest (N)

aed 230 per person, including ramadan juices

vegetarian iftar menu

amuse-bouche

dates granola (N)

soup

mushroom chai

starters

palak patta mille feuille, melon caviar
curry leaf and pepper asparagus, banana crisp
corn khees popper, masala challi

mains

malai paneer (N)
almond crusted water chestnut kofta, garam masala korma (N)
ghee roast vegetable biryani (N)
dal makhni
tadke wali dahi
selection of indian breads

dessert

kunafa and chenna nest (N)

aed 195 per person, including ramadan juices

All prices are in UAE Dirhams (AED) and include 10% service charge, 7% 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