



## RAMADAN KAREEM

This Holy month of Ramadan enjoy festive Gourmet cuisine from cultural and heritage cities that have their special place on the culinary map of India. In this menu you will find traditional preparations which are loved by food connoisseurs and have become the identity of those places.

We take pride in preparing these dishes during the month of Ramadan and we hope that they will entice you memories for a long time.

### SHORBA

#### Gosht Aur Anaj Kee Yakhani (N)

Lamb broth simmered with broken wheat, infused with green cardamom and fennel

### KHANA NAUSH FARMAYEN

#### Zafrani Jhinga (S)

Gulf shrimps in creamy saffron marinade and cooked in tandoor

#### Kashmiri Murgh Tikka

Chicken tikka morsels in aromatic blend of Kashmiri spices

#### Boti Kebab

Tandoor smoked lamb picattas infused with home-ground spices

#### Murgh Pista Korma (N)

Slow cooked chicken morsels in rich pistachio sauce

#### Gosht Dum Biryani

Basmati rice and aromatized lamb masala cooked in Awadhi style

#### Aloo Gobi Aur Mutter Kee Subzi (V)

Cassoulet of cauliflower, potatoes and green peas

#### Dal Nizami (V)

Slow cooked lentils finished with cumin, garlic and fresh coriander

#### Lahori Kulcha

### DESSERTS

#### Shahi Muzaffar (N)

Lucknowi style vermicelli pudding with saffron ice-cream

AED 225 per person, food only

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



## 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. 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

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

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

## SIGNATURE RECIPES - INDIVIDUALLY PLATED

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

<b>CURRIES</b>		<b>MASALA</b>		<b>BHUNA</b>	
<b>Nadan Chemeen Curry (S)</b>	160	<b>Murgh Tikka Masala (N)</b>	138	<b>Crab Masala (S) (N)</b>	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	
<b>Murgh Handi Korma (N)</b>	138	<b>Gosht Khada Masala</b>	148	<b>Kozhi Ularthiyathu Varuval (N)</b>	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	
<b>Gosht Kee Nihari</b>	138	<b>Gucchi Mutter Makai (N) (V)</b>	110	<b>Mamsam Meriyal Masala (N)</b>	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	
<b>Malai Kofta Curry (V) (N)</b>	115	<b>Chana Masala (V)</b>	90	<b>Tawa Subzian (V)</b>	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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