Dinner Set Menu Non-Vegetarian Aed 225++

amuse bouche

pumpkin kulcha

podi idly, coconut and curry leaf espuma

starters

dahi puri
chickpeas potato filling, nitro yogurt, nylon sev

scallop and prawns grilled scallop and prawns, potato soup

lamb chop tabasco mash, green pepper sauce, pickled plums

sorbet
lemon pickle sorbet, popping candy

mains

carnival butter chicken tender chicken breast, duet sauce, creme fraiche

dal makhni

sides tempered yogurt, papad chiffonade assorted indian breads steamed rice

dessert

ghewar burnt chocolate parfait, strawberry rabri Dinner Set Menu Vegetarian Aed 225++

amuse bouche

pumpkin kulcha

podi idly, coconut and curry leaf espuma

starters

dahi puri chickpeas potato filling, nitro yogurt, nylon sev

kadhi kachori onion kachori, yogurt curry, banana chutney

soya khurchan stir fried soya, potato foam, herb dust, garlic toast

sorbet lemon pickle sorbet, popping candy

mains

florentine spicy potato, spinach curry, roasted cumin

dal makhni

sides tempered yogurt, papad chiffonade assorted indian breads steamed rice

dessert

ghewar burnt chocolate parfait, strawberry rabri

Available on Sun, Mon, Tue

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