



À la carte Menu

Chaat, salad & more

● Pani puri (<i>per piece</i>) Potato, chickpea, coriander water	07
● Samosa chaat White pea ragda, chutney	50
● Caprese soup Tomato shorba, mozzarella balloon	55
● Lentil cappuccino Phulka cookie, cumin cocoa	55
● Carnival kale salad Pomelo, citrus dressing	55
● Kala khatta burrata Arugula, grape & blueberry preserve	65
Chicken soup Cream of chicken, macaroni	65
Aachari chicken salad Grilled asparagus, rosemary aioli	75
Into the wild Beef & shrimp, lettuce wrap	85

Dumplings & bao

● Vegetable momo Scallion & water chestnut, tomato chutney	55
Chicken momo Onion & garlic confit, tomato chutney	60
● Mushroom dumpling Wild mushrooms, octo vinaigrette	55
Bao Soft shell crab, coconut sambol	50
Shrimp dumpling Leek & celery, octo vinaigrette	60

Grills & tandoor

● Amritsari kulcha Malai artichoke, coriander pesto	45
● Tandoori carrot Panch phoran, avocado raita	65
Kebab roll Galouti baguette, braised lamb	65
● Paneer tikka Khakra mille-feuille, sambal, yellow & green chili	95
Pil pil pollichathu Grilled halibut, Malabar-style pil pil	95
Wagyu kushiyaki Jerk spice, smoked pineapple	105
Grilled prawns Curry leaf aglio e olio, polenta upma	125
Lamb chop Vegetable chokha, green pepper sauce	130
Tandoori chicken Kashmiri chili, spiced yoghurt	155

Stir fried & fried

● Kohlrabi taco Shami kebab, raw mango chutney	75
Chicken khurchan Chipotle, blue corn tortilla crisp	80
● Jackfruit croquette kachampuli vinegar, coconut chutney	80
● Morel sukka Asparagus & water chestnuts, dosai crisp	85
Injipuli prawns Ginger pickle, palm sugar caramel	85
Lobster claw Balchao XO, curry leaf aioli	90
Beef pepper fry Mundu chilies, crispy onion	95

● Veg

all prices are in aed, exclusive of 7% authority fee, 10% service charge & 5% vat
please inform the server should you be allergic to any ingredient / have dietary restrictions

Big plates

● Tortellini Sweet onion, butter milk curry	110
● Vegetable terrine Root vegetables, mushroom & truffle korma	120
● Corn lababdar Charred broccolini, red pepper coulis	125
● Saag florentine Tempered greens, aloo vadi	130
● Kadai paneer Sweet pepper, crème fraîche	130
● Mushroom pulao Wild mushrooms, tartufo rice	130
● Ram babu paratha Papadum paratha, potato & pumpkin curry	150
Pot rice biryani (chicken / lamb / prawns) Tempered yoghurt, papad chiffonade	145
Butter chicken Chicken tikka, tomato makhani	150
Duck curry Confit duck, peanut butter curry	155
Sea bass Coconut moilee, chili citrus gremolata	165
Crab xec xec Crab meat, roasted coconut curry	165
Brisket Vindaloo curry, potato salad	165
Rib eye Vegetable spaghetti, nihari roast	220

Live dishes



● Vada pav Traditional potato burger, chutney ice cream	60/100
● Maggi trolley Peperoncino / truffle / minestrone	70
● Carnival chaat Nitro cooked ghevar, avocado	125
Champaran meat One pot curry, smoked lamb	175
Utterly butterly Wagyu beef, Indian butter, cheese toast	175

Sides

Steam rice	30
Choice of Indian breads	30
Malabar paratha	30
Garlic pav	30
French fries	30
Kallappam	30
Papad basket	30
Double dal tadka	65
Dal makhani	85

Desserts

Go bananas Banana mawa cake, burnt chocolate ice cream	55
Aam sutra Aamras sorbet, coconut rasmalai	65
Indian mithai platter Assortment of Indian sweets	105
Jumbo jalebi Pistachio espuma, saffron gelato	110
Gajak Caramelized peanuts, chocolate brownie	200

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