

Carnival Experience Menu

Aed 375 (All Inclusive)

Non-Vegetarian

Course 1

Pumpkin bao

Podi idli

Curry leaf espuma

Course 2

Pani puri XL

Tuna, sushi rice, orange ponzu

Course 3

Kohlrabi taco

Shami kebab, raw mango chutney

Course 4

Injipuli prawns

Ginger pickle, palm sugar caramel

Course 5

Scallop balchao

Potato yakhani, curry leaf oil

Course 6

Palate cleanser

Course 7

Butter chicken

Chicken tikka, tomato makhani

Dal makhani

Black urad dal, amul butter

Indian breads

Course 8

Gajak

Caramelized peanuts, chocolate brownie

Vegetarian

Course 1

Pumpkin bao

Podi idli

Curry leaf espuma

Course 2

Pani puri XL

Sushi rice, orange ponzu

Course 3

Kohlrabi taco

Shami kebab, raw mango chutney

Course 4

Jackfruit croquette

Kachampuli vinegar, coconut chutney

Course 5

Tortellini

Sweet onion, butter milk curry

Course 6

Palate cleanser

Course 7

Tandoori buratta

Tikka masala

Dal makhani

Black urad dal, amul butter

Indian breads

Course 8

Gajak

Caramelized peanuts, chocolate brownie