



# Gala Night

(Sharing Style Service)

Aed 189++ (per person)

## Vegetarian

### Amuse Bouche

Zaatar Pav

Pindi Chana Hummus, Pickled Olives

### Starters

Samosa Chaat, White pea ragda, chutneys

Paneer Tikka, Kashmiri Saffron, Philadelphia marinade

Dragon Fire, Aloo tuk, pea salad, habenaro chutney

### Sorbet

### Main Course

Paneer Rogan Josh, Kashmiri chili curry, lotus stem crisp

Dal Makhani

Biryani Rice

Indian Bread

### Dessert

Chocolate sphere, Cheesecake, strawberry compote

## Non Vegetarian

### Amuse Bouche

Zaatar Pav

Pindi Chana Hummus, Pickled Olives

### Starters

Samosa Chaat, White pea ragda, chutneys

Chicken Tikka, Kashmiri chilli, yoghurt marinade

Injipulli Prawns, ginger pickle, palm sugar caramel

### Sorbet

### Main Course

Lamb Nihari, bone marrow curry, chilli oil

Dal Makhani

Biryani Rice

Indian Bread

### Dessert

Chocolate sphere, Cheesecake, strawberry compote