Chef Tasting Menu  Vegetarian
Aed 350++

Amuse bouche
Arugula pani puri
Missi roti, green chili butter
Trio of pachadi, beetroot, cucumber and yoghurt
Cannoli samosa tomato & date chutney

Main course
Sarson ka saag
Chili bhajia, buttermilk curry
Jackfruit kofta, smoked tomato chili curry
Served with onion chili paratha
Khichdi of India

Chaat
Modernist Chaat tart

Dessert
Black forest mithai tart

Starters
Water chestnut & asparagus salad, jeera aloo espuma, tomato rasam
Portobello steak, molcajete chimichurri chutney

Petit four
Paan cotton candy

Palate cleanser
White chocolate & black lime bon bon

Chef Tasting Menu  Non - Vegetarian
Aed 350++

Amuse bouche
Arugula pani puri
Missi roti, green chili butter
Trio of pachadi, beetroot, cucumber and yoghurt
Cannoli samosa tomato & date chutney

Main course
Chicken khassi curry
Barramundi salan
Lamb kofta nihari
Served with onion chili paratha
Khichdi of India

Chaat
Modernist Chaat tart

Dessert
Black forest mithai tart

Starters
Prawn & asparagus salad, jeera aloo espuma, tomato rasam
Wagyu steak, molcajete chimichurri chutney

Petit four
Paan cotton candy

Palate cleanser
White chocolate & black lime bon bon

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