

CHEF TASTING MENU Vegetarian Aed 400++

Amuse bouche

Arugula pani puri
Missi roti, green chili butter

Chaat

Modernist Chaat tart

Starters

Water chestnut & asparagus salad,
zeera aloo espuma, tomato rasam

Palate cleanser

White chocolate & black lime bon
bon

Main course

Sarson ka saag
Chili bhajia, buttermilk curry
Jackfruit kofta, smoked tomato chili curry
Served with onion chili paratha

Dessert

Black forest mithai tart
Paan cotton candy

CHEF TASTING MENU Non-Vegetarian Aed 400++

Amuse bouche

Arugula pani puri
Missi roti, green chili butter

Chaat

Modernist Chaat tart

Starters

Prawn & asparagus salad, zeera aloo
espuma, tomato rasam

Palate cleanser

White chocolate & black lime bon
bon

Main course

Chicken khassi curry
Barramundi salan
Lamb kofta nihari
Served with onion chili paratha

Dessert

Black forest mithai tart
Paan cotton candy

WINE PAIRING Aed 450++

SOLIGO COL DE MEZ PROSECCO (120ML)

J.MOREAU AND FILS PETIT CHABLIS 2020 (90 ML)

CLOUDY BAY SAUVIGNON BLANC 2021 (90 ML)

LOUIS JADOT CHATEAU DES JACQUES FLEURIE 2018 [VEG] (90 ML)

KENDALL JACKSON RESERVE ZINFENDAL 2020 USA [NON-VEG] (90 ML)

OREMUS VENDEMIA TARDIA LATE HARVEST TOKAJI 2017 [DESSERT] (60 ML)