

## PREMIUM CHEF TASTING MENU Vegetarian Aed 550++

### Amuse bouche

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

### Chaat

Modernist Chaat tart

### Starters

Water chestnut & asparagus salad,  
zeera aloo espuma, tomato rasam  
Portobello steak, molcajete  
chimichurri chutney, truffle  
mushroom consommé

### 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*  
Khichdi of India

### Dessert

Black forest mithai tart  
Paan cotton candy

## PREMIUM CHEF TASTING MENU Non-Vegetarian Aed 550++

### Amuse bouche

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

### Chaat

Modernist Chaat tart

### Starters

Prawn & asparagus salad, zeera aloo  
espuma, tomato rasam  
Blackmore Wagyu steak, molcajete  
chimichurri chutney, truffle mushroom  
consommé

### Palate cleanser

White chocolate & black lime bon  
bon

### Main course

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

### Dessert

Black forest mithai tart  
Paan cotton candy

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## 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)