

CHEF TASTING MENU Vegetarian Aed 450++

Amuse bouche

Arugula pani puri
Missi roti, green chili butter

Chaat

Blossom chaat, pumpkin mash, trio
of chutneys

Starters

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

Palate cleanser

White chocolate & black lime bon
bon

Main course

Eggplant & padron pepper salan,
curry leaf oil
Jackfruit mysore masala, toasted
cashew nut, coconut flake
Artichoke chettinad, scallion poriyal
Served with malabar paratha

Dessert

Black forest mithai tart
Paan cotton candy

CHEF TASTING MENU Non-Vegetarian Aed 450++

Amuse bouche

Arugula pani puri
Missi roti, green chili butter

Chaat

Blossom chaat, pumpkin mash, trio
of chutneys

Starters

Prawn & asparagus salad, zeera
aloo espuma, tomato rasam

Palate cleanser

White chocolate & black lime bon
bon

Main course

Alleppey lobster curry, raw mango
pickle, chili oil
Duck ghee roast, toasted cashew nut,
coconut flake
Lamb chettinad, scallion poriyal
Served with malabar 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)

Entire Table participation is required

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