

DEGUSTATION MENU Vegetarian Aed 650++

Amuse bouche

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

Chaat

Blossom chaat, pumpkin mash, trio
of chutneys

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

Eggplant & padron pepper salan,
curry leaf oil
Jackfruit mysore masala, toasted
cashew nut, coconut flake
Artichoke chettinad, scallion poriyal
*Served with malabar paratha & dosa crisp,
coconut chutney*
Khichdi of India

Dessert

Black forest mithai tart
Paan cotton candy

DEGUSTATION MENU Non-Vegetarian Aed 650++

Amuse bouche

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

Chaat

Blossom chaat, pumpkin mash, trio
of chutneys

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

Alleppey lobster curry, raw mango
pickle, chili oil
Duck ghee roast, toasted cashew nut,
coconut flake
Lamb chettinad, scallion poriyal
*Served with malabar paratha & dosa crisp,
coconut chutney*
Khichdi of India

Dessert

Black forest mithai tart
Paan cotton candy

FINE WINE PAIRING Aed 850++

LAURENT PERRIER CHAMPAGNE (120 ML)

PASCAL JOLIVET BLANC FUME (90 ML)

LOUIS LATOUR BURGUNDY PINOT NOIR (90 ML)

ZONIN AMARONE DELLA VALPOLICELLA (90 ML)

CHATEAU ARMAJAN DES ORMES SAUTERNES (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