

## CHEF TASTING MENU

VEGETARIAN

AED 799



### 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

Kashmiri gucchi, truffle korma  
Squash marrow, artichoke yakhni, mint dust  
Nadru rogan josh, chili curry  
*Served with onion chili lavasa roti*

### DESSERT

Pandan payesh, sour milk ice cream, vanilla yogurt,  
milk crisp  
Paan cotton candy

### WINE PAIRING AED 645

Moet & Chandon Brut, Champagne (120ml)  
Cloudy bay, sauvignon blanc (90ml)  
Kanonkop, pinotage (90ml)  
Kabir, moscato (60ml)

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.  
All prices are in U.A.E Dirham's and inclusive of 5% VAT, 7% municipality fees and 10% service charge.

## CHEF TASTING MENU

NON-VEGETARIAN

AED 799



### 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

Main course  
Lobster haq saag, turnip curry  
Duck rogan josh, chili curry  
Lamb yakhni, mint dust  
*Served with onion chili lavasa roti*

### DESSERT

Pandan payesh, sour milk ice cream, vanilla yogurt,  
milk crisp  
Paan cotton candy

### WINE PAIRING AED 645

Moet & Chandon Brut, Champagne (120ml)  
Cloudy bay, sauvignon blanc (90ml)  
Kanonkop, pinotage (90ml)  
Kabir, moscato (60ml)

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