

## INDIAN VEGETARIAN DAY 1 DINNER

### INDIAN AUTHENTIC SALAD BAR

Cucumber Raita, Mixed Pickles, Chana Chat, Bondi Raita  
Dahi Vada, Vegetable, Kuchumber Salad, Vegetables Salad, Sweet Corn and Green Chili  
Salad, Carrot and Moong Dal Salad, Hummus, Moutabel

### FRESH GARDEN SALADS

Garden Greens, Sliced Tomatoes, Shredded Carrots, Sliced Cucumbers  
Beetroot, Spring Onion, Green Chili, Sliced Red Onion Ring  
Variety of Dressings and Assorted Chutneys

### UNDER THE LIGHT

Hara Bhara Kebab, Vegetable Spring Roll

### SOUP

Corn and Vegetables Soup

### INDIAN MAIN COURSES

Cauliflower rice Pulao with, condiments  
Ajwaini Bhindi Indian spices  
Gobhi Methi Matar fresh ginger, Coriander  
Aloo Chettinard grated spices  
Paneer Butter Masala  
Mushroom and Corn Harapyaz  
Yellow Dal with Tadka  
Naan & Roti

### DESSERT

.Gajar ka halwa Gulab Jamun, Moong Daal Halwa, Rice Pudding, Mango, Chocolate &  
Strawberry Mousse, Black Forest Cake, Exotic Fresh Fruit Platter  
Vanilla Fruit Cake, Selection of French Pastries  
Umm Ali Fresh Fruit Salad

(N)-Nuts (A)-Alcohol (V)-Vegetarian (SS)-Sesame seeds (S)-Seafood.

All prices are in AED and are inclusive of 7% municipality fees, 10% service charge and 5% VAT.

*Dear guest, we kindly request you to inform us if you or any of your guests have an allergy or dietary restrictions to any of the menu items in order to accommodate your request.*