

Menu – 12 Pax on 25.06.2021

Nibbles on Table

Ghee roasted Makhana mix

Lotus seeds, pumpkin seeds, almonds and rosemary roasted in clarified butter with Indian spices

Cold Pass Around

Raj Kachori

Crispy baked puff pastry filled with potatoes, boiled moong dal, yogurts, spices, chutneys and topped with mango salsa, coriander dust

Pani puri

Bite-size chaat in a crispy-fried hollow puffed ball, filled with aloo, chickpeas, onions, spices, and tamarind & mint flavoured water

Lobster Mini Kathi roll

Egg coated wheat flour phulka, rolled in with a indian spiced lobster and veggies

Hot Pass Around

Aloo Tikki

Mini potato patties stuffed with brie cheese and truffle coriander aioli

Deconstructed vegetable samosa

Savoury tart with spiced potatoes, peas, carrots and onions with mint yoghurt drops

Lamb Galouti Kebab

Pan seared minced lamb patties topped with seared foie gras and sweet mango chutney

Mains to Share

“Pierre” Butter Chicken with Kulcha basket

Chunks of tandoori chicken cooked in a smooth buttery & creamy tomato gravy with leavened flatbread

Paneer Pasanda

A rich paaneer, khoya, and dry fruit mixture, fried and dunked in a creamy onion-tomato gravy made creamier with cashew nut paste

Kashmiri pulao

Long grain basmati rice with nuts, fresh fruits, saffron

Dal Makhani

A dal cooked overnight with whole urad dal, rajma, butter, cream and spices

Accompaniments: Mixed pickle, chutney, pickled onion, papadam and vegetable raita

Sweets

Malai Chop

A soft and juicy sweet prepared from fresh chenna (cottage cheese) with creamy layer and mawa stuffing.

Rabdi Chilla

Crepe with rabri saffron orange syrup, rose petals with silver leaf

AED 310 PP

