

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.