

INDIAN VEGETARIAN DAY 2 DINNER

INDIAN MARINATED SALADS

Cucumber Raita, Mixed Pickles, Chana Chat, Dahi Vada, Vegetable Kuchumber Salad, Vegetables Salad, Sweet Corn and Green Chili Salad
Carrot and Moong Dal Salad, Okra salad, rocket leaves salad
Assorted Fruit Salad with Cucumber

FRESH GARDEN SALADS

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

UNDER THE LIGHT

Hara Bhara Kebab, Vegetable Samosa tamarind chutney

SOUP

Corn and Vegetables Soup

INDIAN MAIN COURSES

Ajwaini Bhindi
Gobhi Methi Matar
Paneer Butter Masala
Khatte Methi Baingan
Mushroom and Corn Harapayaz
Yellow Dal with Tadka
Jeera Pulao
Naan & Roti

DESSERT

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
Tiramisu. Fresh Fruit Salad
Umm Ali

(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.



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