

## **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.rocet 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 Harapyaz  
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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