



DIWALI A FEAST IN CHAHAR BAGH

NON-VEGETARIAN TASTING MENU | AED 395
ACCOMPANYING WINE FLIGHT | AED 250



SAFFRON BREEZE

Coconut rum, aerated grapefruit,
saffron & cardamom tincture | AED 49

Slow-cooked lentils, flaky spiced
pastry, tamarind chutney &
pomegranate molasses
Freixenet Cordon Negro Cava, Spain

KID GOAT SHAMI KEBAB

Braised chicken, mace, green cardamom
& caramelised onion
Tempranillo, Torres Coronas, Rioja, Spain
Served with Lasooni Kumbh Palak, Dal
Jamavar, Saffron Pulao and
Assorted Indian Breads

GAJRELA

Bone marrow sauce, mint chutney
& chur-chur paratha
*Shiraz, Casillero Del Diablo
Reserva, Chile*

MURGH NIHARI

Heritage carrots, cardamom, crushed
pistachios & mascarpone cheese
Oremus Tokaji, Vendimia Tardia, Hungary

VEGETARIAN TASTING MENU | AED 375
ACCOMPANYING WINE FLIGHT | AED 250



SAFFRON BREEZE

Coconut rum, aerated grapefruit,
saffron & cardamom tincture | AED 49

Slow-cooked lentils, flaky spiced
pastry, tamarind chutney &
pomegranate molasses
Freixenet Cordon Negro Cava, Spain

TANDOORI BHARWAN GUCCHI

White pumpkin, cottage cheese, prunes,
cashews, caramelised onions & yoghurt sauce
Tempranillo, Torres Coronas, Rioja, Spain
Served with Lasooni Kumbh Palak, Dal
Jamavar, Saffron Pulao and
Assorted Indian Breads

GAJRELA

KHASTA
KACHORI

Morels, cream cheese,
homemade spices, saffron sauce & pudina
chur-chur paratha
Shiraz, Casillero Del Diablo Reserva, Chile

ALOO BUKHARA KOFTA

Heritage carrots, cardamom, crushed
pistachios & mascarpone cheese
Oremus Tokaji, Vendimia Tardia, Hungary

Please speak to your server for allergens information.
All prices are in U.A.E Dirham's and exclusive of 5% VAT, 7% municipality fees and inclusive of 10% service charge.