

Festive Tasting Menu Wine Pairing

525
450

Chef's Selection of Chakna
mirchi pakore, masala kaju, mathri, pappad & chutney
Veuve Clicquot Yellow Label, Champagne, France

Karwari Soft Shell Crab
semolina crusted, roasted coconut, chilli-plum chutney
Simonsig Chenin blanc, Cape Town, South Africa

Salmon Dill Tikka (+ 450 Oscietra Caviar 30gm)
cream cheese, chillies, crushed black pepper & yoghurt
Markus Huber Riesling Terrassen, Traisenthal, Austria

or

Achari Turkey Tikka
pickling spices, sprouts & cranberry marmalade
Tempranillo Campo Viejo, Crianza, Rioja, Spain

Prawn Mappas
Southern spiced coconut, curry leaf & tomatoes
Domaine de la Garenne Macon Aze, Burgundy, France

or

Old Delhi Butter Chicken
char-grilled pulled chicken, fresh tomato & fenugreek
Malbec, Zuccardi Serie A, Mendoza, Argentina

Served with Dal Jamavar, Khumb Palak, Pulao Rice
& Mixed Breads

Warm Valrhona Chocolate Mousse
Guanaja, sesame seed crisp & vanilla bean ice cream
Cocksburn's Fine Tawny Port, Douro, Portugal

Festive Tasting Menu (V) Wine Pairing

495
450

Chef's Selection of Chakna
mirchi pakore, masala kaju, mathri, pappad & chutney
Veuve Clicquot Yellow Label, Champagne, France

Chandni Chowk Ki Aloo Tikki
potato tikki, spiced white peas, honey yoghurt, tamarind & mint
chutney
Simonsig Chenin blanc, Cape Town, South Africa

Sabudana Truffle Khichdi
sago pearls, fresh truffle, asparagus & peanuts
Markus Huber Riesling Terrassen, Traisenthal, Austria

or

Tandoori Kesari Gucchi
wild morels, truffle yoghurt, saffron tuile & mint chutney
Tempranillo Campo Viejo, Crianza, Rioja, Spain

Shahi Paneer Makhani
homemade cottage cheese, fresh tomato & fenugreek
Domaine de la Garenne Macon Aze, Burgundy, France

or

Kofta Dilkhush
kale & root vegetable dumplings, cashew nuts, caramelised onions,
saffron & chilli
Malbec, Zuccardi Serie A, Mendoza, Argentina

Served with Dal Jamavar, Khumb Palak, Pulao Rice
& Mixed Breads

Warm Valrhona Chocolate Mousse
Guanaja, sesame seed crisp & vanilla bean ice cream
Cocksburn's Fine Tawny Port, Douro, Portugal

 Signature Jamavar Dishes. V - Vegetarian.

Kindly note our Jamavar Tasting Menu cannot be paired with other menus. Last order by 2.30pm (Lunch), 10pm (Dinner). Our standard wine measure is 90ml per course and 50ml for dessert.
Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

All prices are in U.A.E Dirham's and inclusive of 5% VAT, 7% municipality fees and 10% service charge.