

Jamavar Celebration Menu Wine Pairing

295
250

Jamavar Tasting Menu Wine Pairing

425
375

Mixed Papads & Chutneys

Kid Goat Shami Kebab
bone marrow sauce, mint chutney & chur chur paratha
Freixenet Cordon Negro Cava, Spain

Tandoori Prawns
jumbo prawns, ajwain, chilli spiced yoghurt, garam masala,
mint & caper chutney
Markus Huber Riesling Terrassen, Traisenthal, Austria

or

Murgh Malai Kali Mirch
char-grilled chicken, cream cheese, black pepper
& sun-dried tomato yoghurt
Simonsig Chenin blanc, Cape Town, South Africa

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

or

Alleppey Raw Mango Fish Curry
king fish, ginger, shallots, green chilli
& coconut milk
Domaine de la Garenne Macon Aze, Burgundy, France

Served with Palak Corn, Dal Methi,
Saffron Pulao & Mixed Bread Basket

Chocolate Bounty
Valrhona milk chocolate, coconut, chocolate crumble &
cardamom cream
Cockburns, Reserve, Douro, Portugal

Mixed Papads & Chutneys

Tellicherry Pepper & Garlic Soft Shell Crab
plum chutney, garlic chips & homemade garlic pickle
Veuve Clicquot Yellow Label, Champagne, France

Lobster Idli Sambhar
black pepper spiced lobster & aubergine sambhar
Markus Huber Riesling Terrassen, Traisenthal, Austria

Malai Stone Bass Tikka
mace, green cardamom, avocado & mint chutney
Simonsig Chenin blanc, Cape Town, South Africa

Tulsi Chicken Tikka
sweet basil, pickled radish & radish yoghurt
Tempranillo Campo Viejo, Crianza, Rioja, Spain
or

Adraki Lamb Chops
royal cumin, fennel, ginger & carrot salad
Casa Ferreirinha Vinha Grande, Douro, Portugal

Malvani Prawn Curry
king prawns, coconut milk, tamarind & homemade
Malvani spice mix
Domaine de la Garenne Macon Aze, Burgundy, France
or

Old Delhi Butter Chicken
char-grilled pulled chicken, tomato & fenugreek
Dolcetto D'alba, Elio Altare, Piemonte

Served with Dal Jamavar, Shahi Palak Paneer,
Pulao Rice & Mixed Breads

Kesar Mango Rasmalai
wheat biscuit, alphonso mango cream & berry chutney
Oremus Tokaji, Vendemia Tardia, Hungary

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.

Jamavar Celebration Menu (V)
Wine Pairing

275
250

Jamavar Tasting Menu (V)
Wine Pairing

395
375

Mixed Papads & Chutneys

Sabudana Truffle Khichdi
sago pearls, fresh black truffle, asparagus & peanuts

Freixenet Cordon Negro Cava, Spain

Chilgoza Malai Broccoli
sun-dried tomato, cream cheese
& pine nuts

Simonsig Chenin blanc, Cape Town, South Africa

or

Tandoori Bharwan Mushroom
wild button mushroom, cheese, sundried tomato
& truffle yoghurt

Markus Huber Riesling Terrassen, Traisenthal, Austria

Kofta Dil Khush

cottage cheese dumplings, cashew nut
& yoghurt

Tempranillo Campo Viejo, Crianza, Rioja, Spain

or

Gucchi Lababdar
morels, green peas
& fresh tomato

Malbec, Zuccardi Serie A, Mendoza, Argentina

Served with Palak Corn, Dal Methi,
Saffron Pulao & Mixed Bread Basket

Chocolate Bounty

Valrhona milk chocolate, coconut, chocolate crumble &
cardamom cream

Cockburns, Reserve, Douro, Portugal

Mixed Papads & Chutneys

Chandni Chowk Ki Aloo Tikki
potato tikki, spiced white peas, honey yoghurt, tamarind
& mint chutney

Veuve Clicquot Yellow Label, Champagne, France

Podi Idli Sambhar
spiced beetroot & aubergine sambhar

Markus Huber Riesling Terrassen, Traisenthal, Austria

Dal Chawal Achar

crispy lentils & rice dumplings, mustard yoghurt
& carrot pickle

Simonsig Chenin blanc, Cape Town, South Africa

Kathal Bhel

jackfruit cutlets on puffed rice, sun-dried tomato
& tamarind-date chutney

Tempranillo Campo Viejo, Crianza, Rioja, Spain

or

Ajwaini Paneer Tikka

homemade cottage cheese, raw papaya salad & mint chutney

Pinot Noir Matua, Marlborough, New Zealand

Baingan Chettinad

baby aubergines, roasted spices, Caramelized onions & chillies

or

Gucchi Lababdar

morels, green peas & fresh tomato

Dolcetto D'alba, Eliò Altare, Piemonte

Served with Dal Jamavar, Shahi Palak Paneer,
Pulao Rice & Mixed Breads

Kesar Mango Rasmalai

wheat biscuit, alphonso mango cream & berry chutney

Oremus Tokaji, Vendemia Tardia, Hungary

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