



RESTAURANT  
WEEK MAY 4-10



## 3-COURSE SET MENU

INCLUDING A GLASS OF WINE **₹149** PER PERSON  
(inclusive of VAT)

### STARTERS (Choose One)

#### TANDOOR SOYA CHAAP (D)

Soya chaap marinated in a rich spiced marinade, grilled in the tandoor

#### MALAI BROCCOLI (D)

Fresh broccoli marinated with cream and cheese, grilled in the tandoor

#### DAHI PURI (D, G)

Crispy puris filled with yogurt, chutneys, and spices, layered with tangy and sweet flavors

#### SAMOSA CHAAT (D, G)

Classic samosa chaat with mint chutney, sweet yogurt, and pomegranate seeds

### MAIN COURSE (Choose One)

#### DAL MAKHANI (D)

Slow-cooked black lentils in a rich tomato, butter, and cream base

#### VEGETABLE BIRYANI (D, G)

Fragrant basmati rice cooked with mixed vegetables and aromatic spices

#### BUTTER CHICKEN (D, N)

Tender chicken simmered in a creamy, buttery tomato sauce

#### PANEER LABABDAR (D)

Cottage cheese cubes cooked in a rich tomato and onion gravy with bell peppers

#### CHICKEN TIKKA MASALA (D)

Grilled chicken tikka in a creamy tomato and onion gravy

G – GLUTEN | D – DAIRY | N – NUTS | SS – SESAME SEEDS



الأسعار المذكورة بالدرهم الإماراتي، وتشمل رسم الخدمة والضرائب.  
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## SIDE DISH

(Choose one)

WHITE RICE / SAFFRON RICE (D)

ASSORTED BREAD BASKET (D, G) (Each One)

LACCHA PARATHA / BUTTER NAAN / ROTI

## DESSERTS

(Choose One)

MANGO RASMALAI (D, G, N)

Soft milk dumplings infused with mango, served with fresh mango and berries

SELECTION OF ICE CREAM (D, N)

Pistachio / Vanilla / Chocolate

CARROT HALWA PUDDING (D, N)

Warm, slow-cooked carrot pudding with nuts

GULAB JAMUN (D, N)

Soft milk dumplings soaked in cardamom-scented sugar syrup

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