



Chef's Special Vegetarian Sampler menu

Appetizer

Palak patta chaat, burnt sweet potato chaat (D/G/V)

Entrée

Paneer Lababdar (D/N/V)

Cottage cheese simmered in onion tomato sauce,
broiled spices

Rampuri Khoya Subz Handi (D/N/V)

Seasonal vegetable, onion, tomato, cashew, sweet spice

Varqui Dal (D/V)

Black dal simmered overnight
and enriched with Chef's special recipe

Nawabi Tarkari Biryani (D/V)

A rich, royal-inspired vegetarian biryani

Staples (D, V)

Vegetable raita, pickle, assorted breads

Dessert

Duet of Gulab jamun, Rasmalai (D/G/N/V)

AED 295 per person

ALLERGENS (A) Alcohol; (B) Soybeans; (C) Celery; (D) Dairy; (E) Egg; (G) Gluten; (M) Mustard; (N) Nuts; (S) Seafood; (SS) Sesame Seeds; (V) Vegetarian Please inform us of any dietary requirement

prior to placing your order. Consumption of raw or undercooked meat, seafood, or poultry such as eggs, may increase your risk of food-borne illness. This menu is specially crafted to savour the

flavours from world's most coveted delicacies. The ingredients are handpicked, traditional cooking methods are used by our expert hands.