

THE SPICE TREE

Spices have been raising the flavour profile of dishes across the world for centuries. Whilst core ingredients can have a great taste all on their own - it's the careful and balanced addition of these all-natural flavour enhancers that push those ingredients to untold heights.

We welcome you to The Spice Tree, offering a variety of modern Indian, Asian & International inspired specialty dishes, each with their own unique flavour and street-food energy, prepared by our Spice Masters for you to enjoy.



ASIA ASIA

MOMOS - 6 PIECES PER PORTION		SUSHI - 6 PIECES PER PORTION	
BBQ DUCK GYOZA	28	FRIED TOFU MAKKI ROLL	36
CHICKEN PRAWN & SHITAKE SHUMAI	25	CALIFORNIA CRAB & AVOCADO ROLLS	39
KOTHEY LAMB MOMOS	28	SMOKED SALMON & PHILADELPHIA ROLLS	28
ACHARI SEAFOOD MOMOS	29	PRAWN DYNAMITE ROLLS	39
BUTTER CHICKEN MOMOS	25		
AFGHANI CHICKEN MOMOS	25	SPICY TUNA MAKKI ROLLS	38
TANDOORI PANEER	25	PRAWN, EDAMAME & SCALLIONS MOMOS	24

Moong Daal Soup tempered with Curry Leaves and Crushed Pepper 31

PHO-VIETNAMESE NOODLE SOUP

Beef, Bean Sprouts & Rice Noodles

ORIGINAL

RICE-& SIDES

PLAIN RICE

GREEN PEA PULAO /JEERA RICE

CUCUMBER RAITA /PINEAPPLE RAITA /VEGGIE RAITA

22 25

39

19



MONKEY BOWLS

SMOKED CHICKEN WINGS

GLAZED KOREAN BACK RIBS

SWEET & SOUR FISH

SHRIMP FRIED RICE



49

44

46

MONKEY & SIDES

DIRTY SWEET POTATO FRIES

THE KIM CHICKEN	69
THE BUTCH CASSIDY	69

PARMESAN FRIES 28

CAJUN FRIES 28

30

OUR SIGNATURE SELECTION FROM OLD DELHI

38

FUNJABI PASTA

RIGATONI & TANDOORI RAAN 39 Pulled Lamb Leg, Chili Oil, Turnip and Green Peas

PENNE BUTTER CHICKEN Mozzarella, Chili, Coriander and Chicken Tikka

SPAGHETTI WITH AACHARI SEAFOOD

Spiced Scallop, Prawns, Squid, Broccoli and Mushroom

CURR-IZZA SELECTION

SPICY BUTTER CHICKEN PIZZA Chicken Tikka, Red Chili, Fried Garlic and Cheese

PALAK PANEER PIZZA Cottage Cheese, Spinach Gravy Corn Kernels, Mozzarella Cheese, Coriander and Fried Onions

36

46

42

THE VEGAN CULTURE

SAAG ALOO (VE) Spinach & Potato with Garlic & Coriander

PATIALA BAIGAN (VE)

Japanese Aubergines Chunks tempered with Nigella Seeds, Onion and Tomato Masala

THE SPICE TREE DAAL MAKHANI (V) Slow-cooked Black Lentil

PALAK SAAG & PANEER (VE)

Cottage Cheese cooked in Spinach Gravy with Pickled Onions

SERVED WITH BREAD, PICKLE, POPPADUM & SALAD

(VE) VEGAN (V) VEGETARIAN (G) GLUTEN (D) DAIRY (N) NUTS

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. All prices are in UAE Dirham and are inclusive of 7% municipality fees, 10% service charge and 5% VAT

LET'S GO HUNTING

SIKANDARI RAAN 77

New Zealand Lamb Shank, Chokha Aloo & Rogan Gravy

BUTTER CHICKEN 66 CHEFS SPECIAL

69

65

48

46

Chicken Tikka cooked in Sweet & Spicy Tomato Gravy

LAMB ROGAN JOSH

CHEFS SPECIAL
Lamb cooked in spicy Tomato
Gravy flavoured with Cardamom
and Fennel, Pickle

MURG SAAGWALA

Boneless Chicken cooked withresh Spinach Purée, Onion & Tomato Masala

NALLI NIHARI

KABABS-

PHILADELPHIA CHEESE MALAI

BROCOLLI WITH ROSE PETALS

BEETROOT SHAMMI WITH FETA

Tender Lamb Shank slow-cooked in Traditional Gravy,



OR KEEP FISHING

TANDOORI JUMBO SHRIMPS

Smoked Eggplant Mash and Thickened Yoghurt Patties

SPICED BATTERED FRIED COD

Carom Seed & Gram Flour Batter, Lady Finger Chips and Coriander & Jalapeno Dip

SEA BASS & KASUNDI SAUCE

Spiced Chickpea & Potato
Croquette and Indian Mustard sauce

KOLKATA CHINGRI MALAI CURRY

Prawns in Gravy of Coconut Milk from Bengal, Steamed Rice, Smoked Raita, Pickle and Salad

FROM TANDOOR KABABS

CHICKEN BHATTI KEBAB WITH PAPRIKA & SWEET MANGO CHUTNEY

AFGHANI TANDOORI CHICKEN WITH PEANUT CHUTNEY

SALMON DILL TIKKA WITH SAFFRON AIOLI

LAMB GALOUTI KEBAB WITH SAFFRON BREAD

NIMBU JHINGA WITH GOLDEN GARLIC & STRAWBERRY CHILLI CHUTNEY

NON-VEG

78

59

75

62

53

57

59

58

61

CURD & KALE CHIPS STUFFED TANDOORI ALOO 44 WITH NUTS & DRY FRUITS

PALAK ZARDALOO PATTIES 48
STUFFED WITH APRICOT
FINISHED WITH DESI GHEE

AALSI TANDOORI PANEER 49
TIKKA WITH CAROM SEEDS
& KASUNDI MUSTARD PASTE

VEGETARIAN



GOSHT BIRYANI
Hyderabad-style Lamb layered with
Aromatic Basmati Rice

NIZAMI MURGH BIRYANI Fragrant Chicken layered with Saffron-infused Basmati Rice 52

59

VEGETABLE

MUMBAI BIRYANI

Fragrant Basmati Rice cooked with Aromatic Mixed Vegetables

45

BREADS

CHEESE NAAN

PLAIN NAAN /GARLIC NAAN /BUTTER NAAN

ALOO AND PANEER STUFFED KULCHA

TANDOORI ROTI / LACCHA PARANTHA / MINT PARANTHA

ASSORTED BREAD BASKET

24

TANDOORI ROTI / LACCHA PARANTHA / MINT PARANTHA

18

TREASURE CHEST

TEXTURE OF COUVERTURE (G) (D) (N)
Trio of Couverture, Guanaja Lava, Kumquat Marmalade and Baspberry Crisps

49

BOMBAY ALASKA (G) (D) (N)

Almond Soft Jaconde, layered with Saffron, Pistachio & Ginger Kulfi, covered by Burnt Asian Soft Meringue

43

41

HALWA BAZAR (G) (D) (N)

Warm Gajar Halwa, Fennel Spiced Nut crispi's, centered with Vanilla Ice Cream

39

PEANUT BUTTER NAMELAKA (G) (D) (N)

Dulcey Cremeux, Peanut Butter Whipped Ganache, Almond Sablé and Blueberry & Blackcurrant Fluff

32

EXOTIC FRUIT PLATTER

Mandarin Granita, Black Tea Jelly, selection of Seasonal Sliced Fruits and Passion Fruit Sorbet

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