

GALA MENU

AED 270 PER PERSON (3 PERSON MINIMUM, ENTIRE TABLE PARTICIPATION PLEASE)

FIRST COURSE

PIRI PIRI SHRIMP
black tiger shrimp, coconut puree,
shrimp oil powder

EGGPLANT CHAAT
crispy eggplant, tamarind
chutney, chaat masala

KADAK SEEKH
crispy lamb kebab, green chili
paneer, smoked tamarind raita,
red chili chutney

SECOND COURSE

MURGH TIKKA MIRZA HASNU
chicken tikka, broccoli puree,
broccoli heart salad

PANEER KASTURI
roasted cashew yogurt, red chili
beet murraba

THIRD COURSE

SERVED WITH BASMATI RICE AND BREAD

MACCHI MASALA
roasted arctic char, green chili
coriander, saffron gel

MURGH LABADAR
chicken tikka, smoked tomato
sauce, fenugreek

BURRAH KEBAB
lamb chop, sprouted daal,
bosc pear chutney, pear achar

JUNOON BLACK LENTIL
tomato cream sauce, red chili,
fenugreek

**CHUTNEY & ACHAR
TASTINGS**

BRUSSELS MATAR
brussels sprouts, spring onion,
green chili, turmeric, sweet peas

DESSERT

KULFI TASTING
cardamom, salted peanut, pink guava

FALOODA
chocolate matka, saffron, almond milk sorbet

GALA MENU VEGETARIAN

AED 220 PER PERSON (3 PERSON MINIMUM, ENTIRE TABLE PARTICIPATION PLEASE)

FIRST COURSE

MUSHROOM KI SHAMMI
enoki mushroom, star anise
fried onion puree, basil

EGGPLANT CHAAT
crispy eggplant, tamarind
chutney, chaat masala

SHAKARHAND TIKKI
sweet potato, cashew,
kabuli channa, red chili chutney

SECOND COURSE

ACHARI GOBI
tandoori cauliflower,
achari sauce, coriander

PANEER KASTURI
roasted cashew yogurt,
red chili beet murraba

THIRD COURSE

SERVED WITH BASMATI RICE AND BREAD

SUKHI ARBI
crispy colocasia, ajwain seed,
ginger, preserved lemon

PANEER DUM ANARI
spiced paneer, tomato onion
sauce, coriander root,
pomegranate

SEPU WADI
crispy black pepper lentil
dumpling, tomato yogurt curry

JUNOON BLACK LENTIL
tomato cream sauce, red chili,
fenugreek

**CHUTNEY & ACHAR
TASTINGS**

GOBI AUR SAAG KI BHURJI
cauliflower, spinach, tomato,
cumin seed

DESSERT

KULFI TASTING
cardamom, salted peanut, pink guava

FALOODA
chocolate matka, saffron, almond milk sorbet

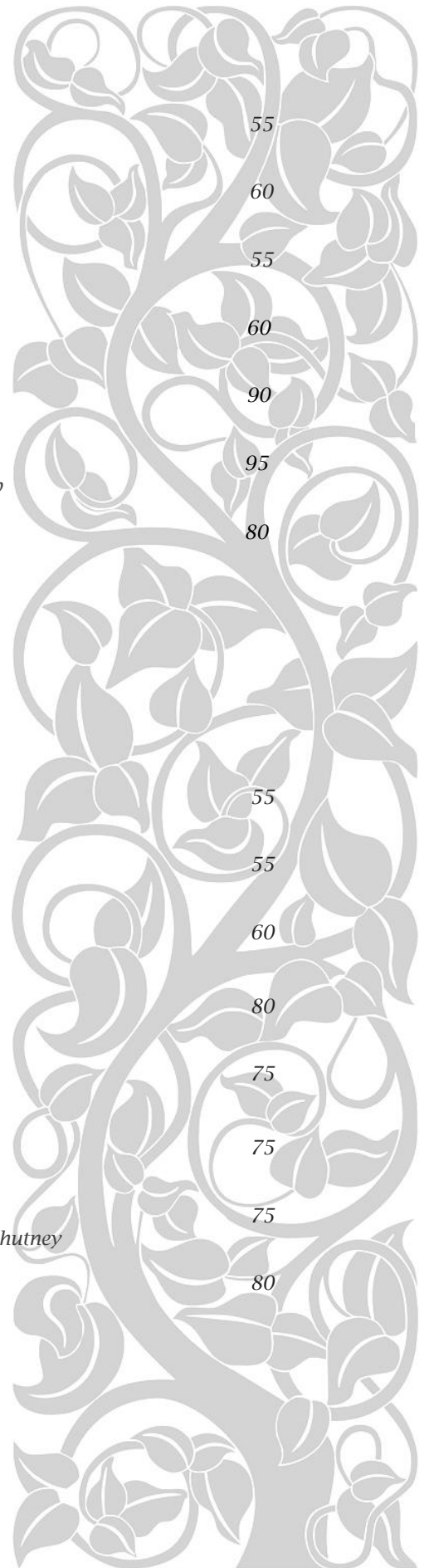
ALL PRICES ARE SUBJECT TO 10% MUNICIPALITY FEE AND 10% SERVICE CHARGE

APPETIZER

<i>SHAKARHAND TIKKI</i> <i>sweet potato, cashew, kabuli channa, mint chutney, red chili chutney</i>	55
<i>EGGPLANT CHAAT</i> <i>crispy eggplant, tamarind chutney, chaat masala</i>	60
<i>ACHARI GOBI</i> <i>tandoori cauliflower, achari sauce, coriander, crispy cauliflower</i>	55
<i>TANDOORI BROCCOLI</i> <i>red pepper puree, crispy cashew kofta</i>	60
<i>PIRI PIRI SHRIMP</i> <i>black tiger shrimp, coconut puree, shrimp oil powder</i>	90
<i>SCALLOP MASALA</i> <i>ghost chili chicken kebab, curry leaf emulsion, almond puree, scallop chip</i>	95
<i>BHARWAN MURGH HARIYALLI</i> <i>tandoori stuffed chicken thigh, palak paneer puree, ginger, mint</i>	80

KEBAB

<i>MUSHROOM KI SHAMMI</i> <i>enoki mushroom, fried onion puree, star anise, basil, green chili achar</i>	55
<i>PANEER KASTURI</i> <i>roasted cashew yogurt, red chili beet murraba</i>	55
<i>DAHI KEBAB</i> <i>sweet and sour mango, date orange puree, spring onion relish, kalonji</i>	60
<i>SALONI MACCHI</i> <i>ocean trout tikka, beet korma, sea foam, raw beet</i>	80
<i>MURGH TIKKA MIRZA HASNU</i> <i>chicken tikka, broccoli puree, broccoli heart salad</i>	75
<i>MURGH TIKKA ANGAR</i> <i>tandoori garlic chicken, turmeric puree, arbi chaat, crispy kale</i>	75
<i>KADAK SEEKH</i> <i>crispy lamb kebab, green chili paneer, smoked tamarind raita, red chili chutney</i>	75
<i>LAHORI BOTI</i> <i>tandoori lamb loin, masala parsnip, coriander puree, parsnip crisp</i>	80



FISH

MACCHI MASALA

pan roasted arctic char, green chili coriander marinade, saffron gel

130

TAMILIAN FISH CURRY

turbot, green mango, curry leaf, mustard seed

130

SHRIMP MALAI CURRY

coconut, onion, pommery mustard

195

POULTRY

MURGH SAUNFIYANI

chicken thigh, cashewnut fennel curry, tawa fennel

135

CHETTINAD CURRY

chicken breast, red chili tomato sauce, coconut, fennel seed

135

MURGH LABABDAR

chicken tikka, tomato onion sauce, fenugreek

135

MEAT

BURRAH KEBAB

tandoori lamb chop, sprouted daal, bosc pear chutney, pear achar

175

GOSHT AWEDHI KORMA

lamb leg, caramelized onion, cashewnut, saffron, kewra water

145

SHAHI LAMB SHANK

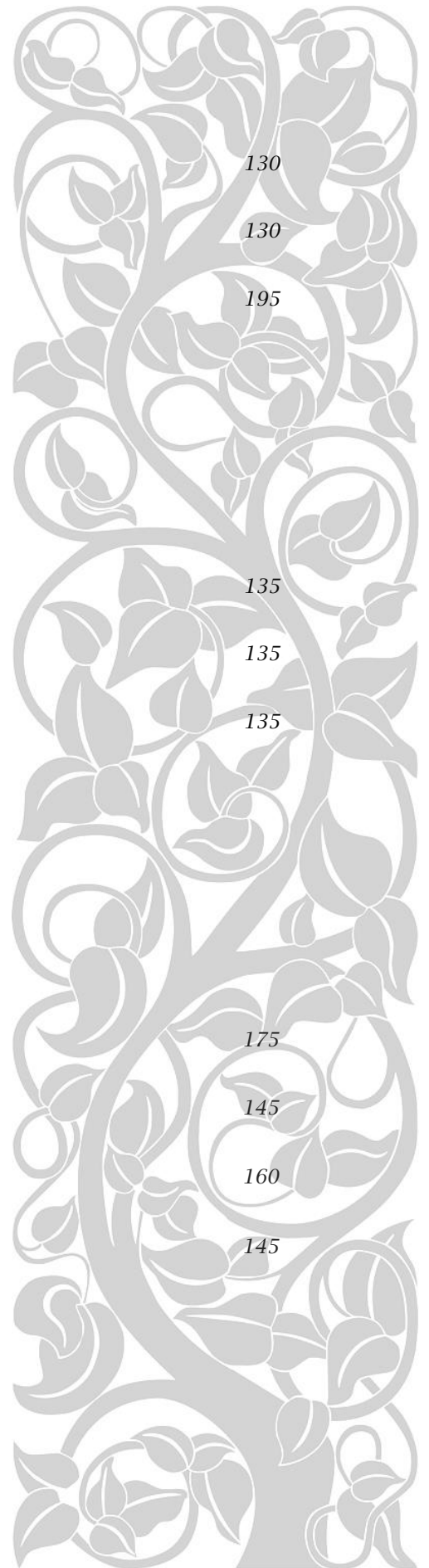
black cumin rose curry, saffron honey foam

160

BHUT JOLOKIA NALI GOSHT

braised nali goat, ghost chili, ginger, onion sauce, green cardamom

145



VEGETABLE

SUKHI ARBI <i>crispy colocasia, ajwain seed, ginger, preserved lemon, coriander leaf</i>	85
BRUSSELS MATAR <i>brussels sprouts, spring onion, green chili, turmeric, sweet peas</i>	85
GOBI AUR SAAG KI BHURJI <i>cauliflower, spinach, tomato, cumin seed</i>	85
NADRU KOFTA <i>lotus root dumpling, paneer, fenugreek cream sauce</i>	85
BHARWAN PEPPERS <i>stuffed tandoori capsicum, green chili, pomegranate, chaat masala, ginger</i>	85
PANEER DUM ANARI <i>spiced paneer, tomato onion sauce, coriander root, yogurt, pomegranate</i>	85
CHANA PINDI <i>chickpea, mango powder, black tea, green chili, mustard oil</i>	85
SEPU WADI <i>crispy black pepper lentil cake, tomato yogurt curry</i>	85

DAAL AND BIRYANI

JUNOON BLACK LENTIL <i>tomato cream sauce, red chili, fenugreek</i>	55	SHRIMP BIRYANI <i>ajwain, kewra water, cardamom, saffron</i>	175
YELLOW DAAL TADKA <i>masoor, channa, and toor daal, green chili, turmeric, cumin</i>	50	MURGH BIRYANI <i>chicken, pistachio, apricot, saffron green cardamom</i>	135
BLACK CHANNA BIRYANI <i>pickled chili, fennel seed, mint, saffron</i>	85	MUTTON ROSE BIRYANI <i>mutton kofta, saffron, mint, rose</i>	130

BREAD, RICE AND ACCOMPANIMENTS

NAAN	15	PARATHA	15
CORIANDER LEAF GARLIC NAAN	15	ROTI	15
PALAK BESAN ROTI <i>spinach, wheat flour, coriander</i>	15	MISSI ROTI (GLUTEN FREE)	15
AMRITSARI KULCHA <i>green peas, roasted coriander, black salt, red chili, amchur, anardana powder</i>	20	BAJRA ROTI <i>pearl millet, coriander seed, potato, green chili, ginger</i>	20
JUNOON SPICED NAAN <i>za'atar, paneer, gruyere</i>	20		
BASMATI RICE	15	RAITA	10
CHUTNEY TASTING	20	HOUSE MADE ACHAR TASTING	20