



Experience a journey of flavour



*Asha's*  
INDIAN CONTEMPORARY CUISINE



## Good food brings us together

I had a magical childhood, moving from town to town with my father's travelling theatre company. "The Company" would always sit down to a meal together. I used to love roaming around the kitchen among the cauldrons of steaming food, but more than anything, I enjoyed seeing the joy on the diners' faces as they savoured the tasty delights. This is where my love of cooking began.

Inspired by a land so rich in culture & influenced by the great chefs that I have met over the years, I hope that you enjoy sharing in my journey & the lovingly prepared recipes presented in this menu.

*Ash a*



# Mocktails

## KING ALPHONSO - AED 55

Fresh passion fruit muddled with lime wedges churned with King Alphonso.

*"The Alphonso is also one of the most premium varieties of mango & is grown mainly in western India. It's no wonder then that the mango is rightfully called the king of fruits."*

## ROSE JAM ICE TEA - AED 55

Rose jam shaken with freshly brewed tea & lemon juice, scented with rose water.

## TRULY BERRY - AED 55

Fresh mixed berries muddled with mint leaves, lengthened with lemonade.

## MANIPUR LEMONADE - AED 55

Homemade rosemary honey shaken with passion fruit served with charred lemon.

*"North eastern region known for its exotic medicinal & aromatic plants."*

## CALCUTTA CRUSH - AED 55

Fresh strawberries muddled with lime wedges & homemade vanilla sugar, lengthened with cranberry juice & Earl Grey tea.

## FRUIT COCKTAIL - AED 49

Strawberry, pineapple & guava blended with mango juice & dash of grenadine syrup.

If you have any allergies or dietary requirements, please notify a member of staff & we will be happy to assist you. Prices are inclusive of service charge, municipality fees & VAT.





# Mocktails

## MASALA CHAI MASTANI - AED 55

Chai syrup, orange juice and mint unite for a palate-pleasing blend, offering warmth of masala chai and the zest of citrus in every sip.

## THE POPCORN FIST - AED 55

Bold espresso with popcorn syrup, caramel, cream and a crispy popcorn garnish – a cinematic delight for your taste buds.

## SPICED PUMPKIN MANGO - AED 55

Savour the fusion of sweet mango, spiced pumpkin syrup, hibiscus and a fiery Tabasco kick in our Pumpkin Spiced Mango drink served over crushed ice.

## SMOKE IN STAR - AED 55

Exotic blend of pineapple, toffee, peppermint, lemongrass and star anise, crowned with burnt marshmallow. Unforgettable.

## CUCUMBER CUDDLES - AED 55

A crisp, refreshing blend of muddled cucumber, basil and pomegranate syrup, topped with zesty lemonade for a delightful relaxation.



# Lassi

## TOFFEE AND POPCORN LASSI - AED 49

Yoghurt blended with popcorn and toffee crunch flavours garnished with caramel popcorn.

## SAFFRON PISTA LASSI - AED 49

Yoghurt blended with pista & saffron.

## STRAWBERRY & COCONUT LASSI - AED 49

Yoghurt blended with strawberry & coconut purée.

## MANGO GINGER LASSI - AED 49

Yoghurt blended with mango purée & fresh ginger.

## MASALA LASSI - AED 49

Yoghurt blended with homemade spices.

## MINT & SALT LASSI - AED 49

Yoghurt blended with fresh mint leaves and salt.



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# Mocktail pitchers

(Serves 3 -4)

## LEMON MINT - AED 85

Fresh mint leaves blended with lemon juice lengthened with lemonade.

## STRAWBERRY PASSION MASH - AED 85

Fresh strawberries muddled with passion fruit & dash of grenadine syrup.

# Detox water

## CUCUMBER COOLER - AED 52

Infused with fresh flavours of cucumber & basil.

## CITRUS & MINT - AED 52

Infused with fresh flavours of citrus & mint.

## GINGER & BASIL - AED 52

Infused with fresh flavours of ginger & basil.

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## Cold press juices

PINEAPPLE - AED 35

CARROT - AED 35

GREEN APPLE - AED 35

BEETROOT - AED 35

*Cold press juices are refreshing & packed with essential vitamins & minerals.  
They carry 50 times as many nutrients as regular juice.*

## Fresh juices

ORANGE - AED 33


WATERMELON - AED 33


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## Soup




**TOMATO DHANIYA SHORBA - AED 62**   
Mildly spiced soup flavoured with fresh coriander.




**DAL SHORBA - AED 62**   
Traditional curried yellow lentil soup.

**MURG NIZAMI SHORBA - AED 65**  
Aromatic chicken soup flavoured with curry leaves, green apple & saffron.

## Salad

**CHICKEN TIKKA SALAD - AED 82**  
Tandoori chicken, mixed lettuce in a homemade honey mustard dressing  
& naan croutons.

**SUMMER SALAD - AED 75**     
Mixed leafy greens, fresh summer berries, feta cheese &  
caramelized pecans in berry vinaigrette.

 VEGETARIAN  GLUTEN FREE  NUTS

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## Appetisers

### PALAK CHAAT - AED 89

Crispy spinach with sweet yoghurt mousse, tamarind sauce & coriander salsa.

### ALOO MATAR KI TIKKI - AED 79

Green peas stuffed potato cutlets, served with tangy chickpeas.

### MUSHROOM KURKURE - AED 82

Battered deep-fried mushrooms stuffed with cheese & bell peppers.

### SAMOSAS SELECTION - AED 85

Choice of homemade samosas  
cheese & corn (v) / vegetable (v) / chicken tikka.  
(Individual option - AED 85)

### CHICKEN 65 - AED 92

Southern-style batter fried chicken spiced with curry leaves.

### KOLIWADA PRAWNS - AED 92

Crispy batter fried prawns tossed with chillies and bell peppers.

### BUTTER CHICKEN SAMOSA - AED 89

Deep fried chicken tikka samosa in makhani sauce.

### CHICKEN WINGS - AED 89

Charred tandoori wings served with makhani mayo.

### ASHA'S SHARING PLATTER - AED 159

Our favourite selection of appetisers to share.

*Koliwada prawns, chicken samosas, aloo tikki, corn & cheese samosas, chicken tikka.*

 VEGETARIAN  NUTS  SHELLFISH  GLUTEN FREE

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# Asha's Street Food Selection

(AVAILABLE FROM 12:30-7:00PM)

## PAPDI CHAAT - AED 62

Crispy flat puri with mashed potatoes, yoghurt and topped with assorted chutneys.

## PANI PURI - AED 62

Bite sized crispy-fried puffed ball filled with potatoes, chickpeas and flavoured with tamarind and mint water.

## SAMOSA CHAAT - AED 65

Crispy samosas smashed & topped with savoury chickpeas, sweet and tangy chutneys, yoghurt and flavourful toppings.

## VADA PAV ( 2 PC) - AED 65

Spiced potato fritters sandwiched in mini buns with tangy & spicy Indian chutneys.

## ONION BHAJI - AED 59

Finely sliced onion dipped in a simple, fragrantly spiced batter and fried to crispy perfection.

 VEGETARIAN  NUTS  SHELLFISH

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# Kebabs

## MURG MALAI KEBAB - AED 145

Plush boneless chicken breast in cheese & cashew nut paste flavoured with cardamom.

## CHICKEN TIKKA - AED 145

Succulent marinated boneless chicken, yoghurt & aromatic spices.

## TANDOORI CHICKEN (ON THE BONE) - AED 159

Classic chicken, marinated overnight in spicy ginger-garlic yoghurt.

## BHATTI KA CHAAP (SMOKY SENSATION) - AED 157

Boneless marinated spicy chicken leg in a flavourful mix of spices.

## BARRAH KEBAB - AED 189

Spicy lamb chops marinated in yoghurt, cumin & home grounded garam masala.

## GOSHT SEEKH KEBAB - AED 157

Traditional minced lamb flavoured with coriander and aromatic spices.



### BHATTI KA CHAAP STORY

*"Movie mogul brothers BR & Yash Chopra threw culinary parties & I had the pleasure of attending some of these. This tandoori offering is from their kitchen with my additions."*

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**TANDOORI SALMON - AED 175** 🌾🥚

Fresh Norwegian salmon marinated with yoghurt, cumin powder & yellow chilli.

**TANDOORI FISH - AED 155** 🌾🥚

Fresh hamour fish marinated with yoghurt, garam masala, cumin powder & yellow chilli.

**KERALA CHILLI GARLIC PRAWNS - AED 249** 🌾🥚

Char-grilled super jumbo tiger prawns with garlic & chilli.

**TANDOORI JAIPURI PRAWNS - AED 249** 🌾🥚

Prawns marinated in fennel, cardamom and saffron, cooked in tandoor.

**TANDOORI LOBSTER - AED 279** 🌾🥚

Whole lobster marinated with spices.

**LOBSTER PANCHPHORAN - AED 289** 🌾🥚🥄

Whole lobster simmered with five spices, peppers & prawns.

🌾 GLUTEN FREE   🥚 SHELLFISH   🥄 NUTS



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# Vegetarian kebabs

TANDOORI BROCCOLI - AED 95  

Mildly spiced broccoli florets marinated in yoghurt, cheese & olive oil.


PANEER KA SOOLA - AED 95  

Shashlik of cottage cheese, capsicum, tomatoes & pineapple flavoured with mustard.


MAKAI SEEKH KEBAB - AED 95  

Corn seekh kebab with home grounded garam masala & cumin.



## Platter

VEGETARIAN KEBAB PLATTER - AED 189 




Paneer ka soola, tandoori broccoli & makai seekh kebab.

KEBAB PLATTER - AED 259 

Chicken tikka, murg malai & lamb seekh kebab.

SEAFOOD PLATTER - AED 359  

Kerala chilli garlic prawn, tandoori salmon & tandoori lobster.

EMPEROR PLATTER - AED 449   

*(AED 545 with lobster)*

Salmon tikka, barrah kebab, gosht seekh kebab, murg malai kebab & tandoori chicken tikka.

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## Creative selection

### GUNTUR CURRY - AED 139

Boneless chicken cooked in mixed whole spices with yoghurt, ginger & garlic.

### ORGANIC RAJMA WITH GHEE RICE - AED 97

Organic red kidney beans & black lentils cooked in onion tomato gravy served with aromatic flavoured ghee rice.




### KING'S PRAWN CURRY - AED 149

Marinated long prawns cooked in chard sever with chettinad curry.

### CORN KOFTA MASALA - AED 112

Deep fried corn, potatoes & cottage cheese balls in a tomato, pepper & onion gravy.



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# Curries

## CHICKEN

### PRESSURE COOKER CHICKEN CURRY - AED 149

Homestyle chicken curry, pressure cooked in onion-tomato gravy & flavoured with aromatic Indian spices.

### KODI CURRY - AED 139

Chef's delicacy - chicken curry slow cooked with yoghurt & coconut milk.

### MURG JHALFREZI - AED 135

Stir fried chicken tikka tossed with onion & mixed bell peppers.

### CHICKEN TIKKA MASALA - AED 139

Chicken tikka cooked with home grounded garam masala in a spicy onion & tomato gravy.

### BUTTER CHICKEN - AED 142

Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

#### GLUTEN FREE



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# Curries


## LAMB

ROGAN JOSH - AED 149  


Boneless lamb curry in a yoghurt & brown onion gravy, flavoured with rose water & saffron.

MUSCAT GOSHT - AED 149 

Boneless tender lamb cooked with clarified butter in a spicy, rich onion & tomato gravy.



PRESSURE COOKER MUTTON CURRY - AED 169 

A classic, home-style lamb curry made extra tender & flavourful in a pressure cooker.



GOSHT VINDALOO - AED 145 

Our take on the classic Goan lamb preparation, cooked with baby potatoes in a spicy onion & tomato gravy, spiked with vinegar.

## SEAFOOD

PRAWN MASALA - AED 149  

Sautéed prawns in a spicy onion & tomato gravy.




MACHLI MASALA - AED 147  

Shallow-fried marinated fish fillet cooked in a spicy tomato gravy.



### MUSCAT GOSHT STORY

*"Sightseeing in the Sultanate of Oman, I stopped for lunch at a small 'dhaba' & had the most wonderful Karahi gosht. This is my presentation of that hot afternoon"*



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# Curries



## VEGETARIAN SPECIALITIES

KADAI PANEER - AED 97  


Premium paneer & green peppers in a spicy tomato & onion gravy.

PANEER MAKHANI - AED 97  




Premium paneer cooked in a makhani gravy flavoured with dry fenugreek leaves.

PALAK PANEER - AED 97  



Premium paneer in a spicy spinach gravy.

PANEER TIKKA MASALA - AED 99  




Tandoori cottage cheese tikka cooked with brown onion, yoghurt & fenugreek gravy.

SUBZ KEHKESHA - AED 95   

Seasonal mixed vegetables cooked in a spicy makhani gravy.

ALOO GOBI - AED 95  

Home-style preparation of potatoes, cauliflower & tomatoes.

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# Curries



## VEGETARIAN SPECIALITIES

**HARE BAINGAN KA BHARTA - AED 95**    
Oven-roasted eggplants tempered with mustard seeds & onions.

**BHINDI MASALA - AED 95**    
Stir-fried okra cooked with onions & tomatoes flavoured with ground spices.

**DAL TADKA - AED 92**    
Yellow lentils tempered with onions, tomatoes & green chillies.

**DAL MAKHANI - AED 97**    
Classic black lentils slow-cooked overnight in a rich tomato gravy.

**GHAR KI DAL - AED 92**    
Yellow moong lentils tempered with fresh coriander, green chillies & cumin in clarified butter.



### HARE BAINGAN KA BHARTA STORY


*"My mother Mai cooked great non-vegetarian cuisine for her family, but remained a pure vegetarian all her life. She simply adored this simple roasted aubergine dish."*

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# Biryani


## OUR SIGNATURE

**PRESSURE COOKER BUTTER CHICKEN PULAO - AED 159** 


Tikka and saffron rice, slow-cooked under pressure.

**CHICKEN TIKKA BIRYANI - AED 159** 


Boneless chicken tikka & eggs in a tomato gravy, slow cooked with ghee rice.

**CHICKEN BIRYANI - AED 149** 

Boneless chicken in true 'Awadhi style' with biryani rice, cardamom & saffron.

**AWADH YAKHNI BIRYANI - AED 169** 

Slow cooked mutton yakhni pulao with aromatic spices.

**KESAR BIRYANI - AED 165** 

Boneless lamb biryani slow cooked in a spicy tomato gravy flavoured with saffron.

**MUTTON BIRYANI - AED 160** 

Tender lamb on bone in true "Awadhi style" with biryani rice, cardamom & saffron.



### KESAR BIRYANI STORY

*"The late actor Prithviraj Kapoor & his illustrious sons Raj, Shammi & Shashi came from Peshawar. This is their kind of 'home cooking', rich in ingredients & taste, just like their contribution to cinema."*



 **GLUTEN FREE**

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# Biryani

PRAWN BIRYANI - AED 169  

Prawns cooked with biryani rice, flavoured with cardamom & saffron.

FISH BIRYANI - AED 165   

Fresh herb biryani slow cooked with scented basmati rice on dum with marinated fish fillet.

SHAHI PANEER BIRYANI - AED 145   

A royal rice preparation with cottage cheese. A vegetarian's delight.





BAHURANGI BIRYANI - AED 139

Colorful mixed vegetables cooked with ghee rice, flavoured with mace, cardamom & saffron.



## FISH BIRYANI STORY

*"My daughter Varsha invented this amazing Biryani. For once she was the master & I the student. In her memory, I have replicated her masterpiece."*

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## Breads

### ROOMALI ROTI - AED 32

A light & thin bread made from refined flour.

### LACCHA PARANTHA - AED 29

Layered bread made from refined flour.

### STUFFED KULCHA (ALOO/ PANEER/ CHEESE/ ONION KULCHA) - AED 35

Bread made from refined flour,  
stuffed with choice of aloo/ paneer/ cheese.

### HOMEMADE NAAN

Garlic - AED 28

Butter - AED 27

Plain - AED 26

### TANDOORI ROTI - AED 25

Bread made from whole-wheat flour.

### BREAD BASKET (CHOICE OF ANY 3 BREADS) - AED 79

Choose three of your favourite breads  
from our breads selection.

## Speciality breads

SAFFRON CHEESE NAAN - AED 35

SUN BLUSHED TOMATO NAAN - AED 35

TRUFFLE NAAN - AED 35

NAAN BURANI - AED 35

EMMENTAL CHEESE NAAN - AED 35

PESHWARI NAAN - AED 35

## Rice

STEAM RICE - AED 47

BIRYANI RICE - AED 55

Saffron flavoured long grain basmati rice.

CHOICE OF PULAO - AED 55


Veg/ peas/ mushroom/ jeera

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## Sides


BAINGAN BHAJA - AED 55 


PINEAPPLE RAITA - AED 49 

POMEGRANATE & MINT RAITA - AED 47 

BOONDI RAITA - AED 47 

CHOLE - AED 65  

CHILLI PANEER - AED 79 

MIX VEGETABLE RAITA - AED 47 

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# Soft drinks

(One refill complimentary)

PEPSI | 7 UP | MIRINDA | TONIC WATER | GINGER ALE AED 32  
(Diet option available)

RED BULL - AED 35

# Mineral water

MINERAL WATER(SPARKLING) - AED 35

MINERAL WATER(SPARKLING)500ML - AED 25

MINERAL WATER(STILL) - AED 35

MINERAL WATER(STILL) LOCAL 500ML - AED 25

MINERAL WATER(STILL)LOCAL - AED 29

MINERAL WATER(STILL) LOCAL 500ML - AED 19





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DUBAI | ABU DHABI | KUWAIT | BAHRAIN | QATAR | BIRMINGHAM


*Asha's*  
INDIAN CONTEMPORARY CUISINE

A perfect blend of craftsmanship





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# Speciality Cocktails

## DEEPAK - AED 129

Cognac with Cointreau, fresh ginger, nutmeg, cloves & cinnamon stick served with flame.

## SHADES OF GREEN - AED 89

Premium Gin & Spiced Rum Liqueur shaken with fennel seeds, basil & mint.

## FRAGRANT SCREWPINE - AED 92

Premium blended Scotch Whisky and Blackberry Liqueur stirred to perfection with pandan leaves.

## AESTHETIC - AED 89

Sous vide Vodka Citron with pear, basil, stirred and filled with raspberry infused Campari.

## THE GREAT SMOKIES - AED 95


Walnut-infused Whisky combined with Coffee Liqueur and smoked with vanilla pods.

## MEXICAN CLOUD - AED 92

Gold tequila shaken with fresh red current, served with blue curacao air.

## FAIRY WINGS - AED 89

Strawberry Sous Vide Rum blended with Lychee Liqueur & served with fruit leather.



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# Infused Martinis

## WATERMELON - AED 87

Vodka shaken with fresh watermelon & balanced with simple syrup.

## PEAR & GINGER - AED 98

Premium Scotch Whisky muddled with fresh pear, ginger & honey shaken with apple juice.

## LYCHEE, RASPBERRY & CHILLI - AED 95

Absolut Blue Vodka and Black Raspberry Liqueur shaken with fresh raspberries & lychee, balanced with a touch of lemon & chilli.

## RASPASSION - AED 89

Bison grass vodka paired with black raspberry liqueur shaken with fresh passion fruit & raspberry, balanced with a hint of lemon & apple juice.

## ESPRESSO - AED 89

Vanilla vodka, chocolate liqueur & fresh brewed espresso shaken, balanced with homemade vanilla sugar.



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# Asha's Short/Rock

## TENNESSEE TIPPLE - AED 92

Sour mash whiskey from Tennessee & raspberry liqueur muddled with fresh blackberries & lime, sweetened with vanilla syrup.

## TAMARIND TIGER - AED 89

Spiced Rum muddled with lime & tamarind, sweetened with brown sugar. Balanced with Angostura bitters.

## PUDINA SURPRISE - AED 89

Citrus flavoured vodka & melon liqueur shaken with fresh mint & lemon juice, balanced with simple syrup.

## KOHINOOR - AED 89

Absolut Citron Vodka muddled with pomegranate & lime, sweetened with castor sugar.



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# Asha's Long Cocktails

## DELHI DEVIL - AED 92

Premium Gin, fresh pomegranate & mint leaves muddled with lemon juice, lengthened with ginger beer.

## ASHA'S SPICED TEA - AED 92

Vodka, gin, spiced rum & tequila shaken with lime juice & homemade chai syrup, Topped with ginger beer.

## PINEAPPLE MOJITO - AED 89

Light rum & Coconut rum stirred into muddled pineapple, mint, lime & castor sugar, lengthened with soda.

## FRUIT COLLINS - AED 85

Vodka or Gin elevate with choice of fresh fruit & flavour, Topped up with Sparkling water.  
Passion fruit | Strawberry



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# Classics

## OLD FASHIONED - AED 79

Bour bon stirred to perfection with Aromatic bitter & sugar.

## CLASSIC MARTINI - AED 89

Your choice of Premium Gin or Vodka stirred to perfection with a hint of dry Vermouth, served straight up in a frozen Martini glass with a choice of lemon zest or olive.

## BLOODY MARY - AED 85

Made to the original recipe. Citrus flavoured vodka paired with tomato juice & shaken with tomato juice, lemon juice & spices.

## MANHATTAN - AED 89

Bourbon Whiskey stirred with your choice of Vermouth; dry, sweet or perfect.

## WHISKY SOUR - AED 89

Bourbon shaken with fresh lemon juice. Angostura bitters & simple syrup.

## CAIPIROSHKA - AED 85

Vodka muddled with fresh lime & castor sugar, served with crushed ice.

## COSMOPOLITAN - AED 85

Citrus flavoured vodka, Cointreau, lime & cranberry juice shaken & strained.



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## Premium Blended Whisky

ROYAL SALUTE 21 YRS - AED 169

JOHNNIE WALKER BLUE LABEL - AED 159

CHIVAS REGAL 18YRS - AED 99

MONKEY SHOULDER - THE ORIGINAL - AED 69

CHIVAS REGAL 12YRS - AED 75

JOHNNIE WALKER BLACK LABEL - AED 75

## Japanese Whisky

NIKKA YOICHI - AED 109

HIBIKI JAPAN - AED 99

THE CHITA - AED 89

## Indian Single Malt

INDRI SINGLE MALT - AED 79

AMRUT SINGLE MALT - AED 85

RAMPUR SINGLE MALT - AED 69

PAUL JOHN (CLASSIC) - AED 69

## Single Malt Whisky

MACALLAN 18YRS - AED 175

MACALLAN 12YRS - AED 95

GLENFIDDICH 18YRS - AED 109

GLENFIDDICH 15YRS - AED 85

GLENFIDDICH 12YRS - AED 75

THE GLENLIVET 15 YRS - AED 89

LAPHROAIG 10YRS - AED 75

## Bourbon Whiskey

WOODFORD RESERVE - AED 89

JACK DANIEL'S (TENNESSEE, USA) - AED 75

JACK DANIEL'S SINGLE BARREL (TENNESSEE, USA) - AED 89

MAKER'S MARK - AED 75



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# White Wine



## KIM CRAWFORD SAUVIGNON BLANC

*Bottle - AED 355 | Glass - AED 75*

Aromatic wine with citrus & tropical fruit flavor.



## PETIT CHABLIS LA CHABLISIENNE

*Bottle - AED 355 | Glass - AED 75*

Fresh white orchid fruit flavor.



## OYSTER BAY SAUVIGNON BLANC

*Bottle - AED 455 | Glass - AED 95*

Zesty & aromatic wine with passion fruit flavor.



## RIFF PINOT GRIGIO DELLE VENEZIE I.G.T. (ORGANIC)

*Bottle - AED 369*

Floral notes of green apple, orange blossom & tropical fruit.



## GAVI LA LUCIANA ARALDICA

*Bottle - AED 365*

Zesty citrus fruit character with hints of pear.



## MATUA VALLEY SAUVIGNON BLANC

*Bottle - AED 395*

Full bodied yet refreshing wine, with aromas of white fruit.



## CHATEAU DU CLERAY MUSCADET SEVRE ET MAINE SUR LIE

*Bottle - AED 385*

Dry & rich with mineral & soft fruit flavours.



## DOMAINE TRIMBACH RIESLING

*Bottle - AED 540*

Seldom dry oaked wine with racy aromatic.



## CHARDONNAY "VILLAGE" KUMEU RIVER

*Bottle - AED 529*

Intense fruity weight on the palate perfect finish.

# Red Wine



## MATUA VALLEY PINOT NOIR

*Bottle - AED 395 | Glass - AED 82*

Sweet red berry with perfumed floral aromas.



## TORRES ATRIUM MERLOT

*Bottle - AED 365 | Glass - AED 75*

Intense aroma with hints of mature fruits and bay leaf.



## SANTA JULIA MALBEC (ARGENTINA)

*Bottle - AED 372 | Glass - AED 78*

Full bodied wine with aromas of ripe fruits and sweet tannins.



## GUIGAL COTES DU RHONE

*Bottle - AED 425 | Glass - AED 85*

Fresh, rich, & complex.



## CASA LAPOSTOLLE MERLOT

*Bottle - AED 385*

Brilliant ruby red color with purple hints of cherries & plums.



## OYSTER BAY MERLOT

*Bottle - AED 455*

Elegant simplicity.



## BEAUJOLAIS GEORGE DUBOEUF

*Bottle - AED 435*

Beautiful, well-rounded Malbec.



## YELLOW TAIL CABERNET SAUVIGNON

*Bottle - AED 325 | Glass - AED 75*

Flavours of blackcurrants, mocha & spice.



## KENWOOD ZINFANDEL

*Bottle - AED 545*

Raspberry, black cherries combine with spicy notes of pepper & coriander.



## AMARONE VALPOLICELLA

*Bottle - AED 630*

Full-bodied, strong & distinguished. It is dry, noble, with a delicate bouquet.



## TERRAZA DE LOS ANDES RESERVA

*Bottle - AED 719*

Beautiful, well-rounded Malbec.



## MARQUES DE RISCAL RESERVA

*Bottle - AED 795*

An iconic Rioja wine from Spain.



Prices are inclusive of service charge, municipality fees & VAT.

# Champagne & Sparkling

## MOET & CHANDON IMPERIAL BRUT

*Bottle - AED 925*

Aromas of peach & white flowers. Lively & fresh.

## ALBERTO NANI ORGANIC & VEGAN PROSECCO

*Bottle - AED 465 | Glass - AED 85*

Light & crisp with good acidity & plenty of bubbles with light golden colour.

## PROSECCO DOC BOTTEGA

*Bottle - AED 419*

Extra dry.



## Rosé



ROSÉ D'ANJOU (FRANCE)

*Bottle - AED 345 | Glass - AED 79*

Delicate sweet roses.

# Signature Spirits

MONKEY 47 (GIN) - AED 89

HENDRICKS (GIN) - AED 75

JAISALMER (GIN) - AED 69

GREY GOOSE (VODKA) - AED 89

BELVEDERE (VODKA) - AED 89

RON ZACAPA (RUM) - AED 109

# Cognac

HENNESSY XO - AED 155

HENNESSY VSOP - AED 99

REMY MARTIN VSOP - AED 99



Prices are inclusive of service charge, municipality fees & VAT.

# International Draft Beer

HOEGAARDEN PINT - AED 69

TIGER PINT - AED 69

# Bottled Beer

ASAHI (JAPANESE) - AED 59

HEINEKEN (NETHERLANDS) - AED 59

CORONA (MEXICO) - AED 59

KINGFISHER (INDIA) - AED 55



Prices are inclusive of service charge, municipality fees & VAT.

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INDIAN CONTEMPORARY CUISINE



Ashas



# 89 TABLE VEG MENU

MONDAY - FRIDAY, 12:30 PM - 4 PM\*

₹89  
per person

## APPETIZER PLATTER

PANEER KA SOOLA &  
ALOO MATAR KI TIKKI

## MAIN COURSE

(Choose one)  
CORN KOFTA | SUBZ  
KEHKESHA | PALAK  
PANEER

## BREADS/ ASSORTMENT

PAPAD/CHUTNEY/  
SALAD/ RAITA

SERVED WITH A STILL  
WATER OR  
SOFT DRINK

## ADD

DESSERTS	₹15
MOCKTAILS	₹15
BOTTLE BEER OR GLASS OF WINE	₹25

If you have any allergies or dietary requirements, please notify a member of staff & we will be happy to assist you.

Prices are inclusive of service charge, municipality fees & VAT.

\*Terms and conditions apply

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# 89 TABLE NON VEG MENU

MONDAY - FRIDAY, 12:30 PM - 4 PM\*

₹89  
per person

## APPETIZER PLATTER

CHICKEN TIKKA & MUTTON  
SEEKH KEBAB

## MAIN COURSE

(Choose one)  
HOME STYLE CHICKEN  
CURRY | BUTTER CHICKEN |  
CHICKEN TIKKA MASALA

## BREADS/ ASSORTMENT

PAPAD/CHUTNEY/  
SALAD/ RAITA

SERVED WITH A STILL  
WATER OR  
SOFT DRINK

## ADD

DESSERTS	₹15
MOCKTAILS	₹15
BOTTLE BEER OR GLASS OF WINE	₹25

If you have any allergies or dietary requirements, please notify a member of staff & we will be happy to assist you.  
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Rare Recipes  
of  
*Asha Bhosle*





Long before Asha's was born, it began with a profound love for sharing food with the innumerable guests who stepped over the threshold of the sanctuary Asha Bhosle called home.

She lived not as the iconic celebrity but as a mother, sister, grandmother and aunt who found profound joy in preparing food for each and every special guest who graced her blessed home.

Over the years, that love quietly became part of these walls. In the dishes perfected over conversations, in flavours she would speak about with familiarity and warmth. Asha inspired us all to treat each and every treasured guest with grace and humility ensuring their experience with us left an indelible mark on their day!

قبل أن يحمل أشاز اسمها، كانت أشا بوسلي تجد سعادتها في جمع الناس حول مائدتها.  
بعيداً عن الأضواء، لم تكن أشا مجرد نجمة استثنائية، بل أمّاً وأختاً وجدّة وخالة وجدت متعتها في إعداد  
الطعام واستقبال ضيوفها بكل ترحاب وكرم.  
ومع مرور السنوات، وجدت تلك المحبة مكانها في أشاز. في الأطباق التي تحمل بصمتها،  
وفي النكهات التي كانت تتحدث عنها بشغف واعتزاز.  
لقد ألهمتنا أشا أن نستقبل كل ضيف كما كانت تستقبل ضيوفها في منزلها، وأن نجعل من كل زيارة ذكرى جميلة!



₹  
109

## Chingri Chaap تشينغري تشاب

Jumbo prawns marinated in spicy ginger, garlic and chili powder, breaded and deepfried.  
وربيان جامبو متبل بالزنجبيل والثوم والفلفل الحار، مغطى بالبقسماط ومقلي.

Asha Bhosle cherished this dish as a tribute to Rahul Dev Burman, the prince of Tripura's royal family and a maestro of Indian popular music. Its northeast flavours remained a fond reminder of their bond.

كانت أشا بوسلي تعترّ بهذا الطبق تكريماً لراهول ديف بورمان، أحد أبرز رموز الموسيقى الهندية. وظلت نكهاته المستوحاة من شمال شرق الهند شاهداً جميلاً على الرابطة التي جمعتهم.

If you have any allergies or dietary requirements, please notify a member of staff & we will be happy to assist you. Prices are inclusive of service charge, municipality fees & VAT. إذا كانت لديكم أي حساسية أو متطلبات غذائية خاصة، يرجى إبلاغ أحد أعضاء فريق العمل، وسنساعدكم بمساعدتكم. الأسعار شاملة لرسوم الخدمة، ورسوم البلدية، وضريبة القيمة المضافة.



₹  
119

## Kebab Sultanpuri كباب سلطانپوري

Minced lamb cutlet stuffed with cheese and mint leaves, cooked on a griddle.  
كباب لحم ضأن مفروم محشو بالجبن وأوراق النعناع، محمّر على سطح ساخن.

Asha Bhosle made this one of her trademark dishes, rooted in Sultanpur, Uttar Pradesh. She always served it with a warm smile, certain her guests would enjoy it.

كان هذا الطبق من أشهر الوصفات التي ارتبطت باسم أشا بوسلي.  
ويعود أصله إلى سلطانپور في ولاية أوتار براديش. وكانت تقدمه دائماً  
بابتسامة، واثقة بأنه سينال إعجاب ضيوفها.



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₹  
185

## Manohari's Leg of Lamb فخذ الضأن على طريقة مانوهاري

On the bone baby leg of lamb flavoured with ginger, garlic, spices, and green chillies.

فخذ ضأن صغير بالعظم، متبل بالزنجبيل والثوم ومزيج من التوابل  
والفلفل الأخضر.

Manohari Singh, a beloved Nepali musician and RD Burman's key collaborator, brought his saxophone and flute to so many of Rahul's songs. This dish was his gift to Asha Bhosle's table, preserved with love as a tribute to his memory.

يُخلد هذا الطبق ذكرى الموسيقي النيبالي مانوهاري سينغ، أحد أقرب المتعاونين مع راهول ديف بورمان،  
والذي ترك بصمة لا تُنسى في العديد من أعماله الموسيقية.

كان هذا الطبق هدية منه إلى مائدة أشا بوسلي، وقد حُفظت وصفته بكل محبة وفاء لذكراه.

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## Tandoori Fish سمك تندوري

A whole fish infused with a vibrant blend of house-ground Arabic spices, olive oil, and smoky flavour.

سمكة كاملة متبلة بمزيج غني من البهارات العربية المطحونة طازجًا،  
وزيت الزيتون، بنكهة مدخنة.

Asha Bhosle loved bold, heartfelt food. During her last visit to Dubai, she casually shared this recipe with the Asha's Wafi team, turning a simple conversation into something worth preserving.

اشتهرت أشا بوسلي بتقديرها للأطباق الجريئة والدافئة بالنكهات. وخلال إحدى زياراتها الأخيرة إلى دبي، شاركت هذه الوصفة بعفوية مع فريق مطعم أشا، فتحوّل حوار بسيط إلى إرثٍ من النكهات يستحق أن يُحفظ.



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## Chandni Chgwk Ka Keema كيما تشاندني تشوك

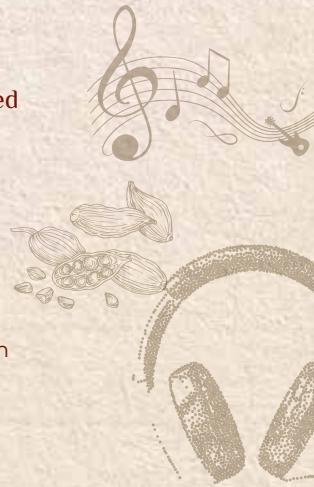
Minced lamb cooked with fresh onions and Asha Bhosle's secret spices, served with two small saffron breads.

لحم ضأن مفروم مطهو مع البصل الطازج وتوابل آشا بوسلي السرية، ويُقدّم مع رغيقين صغيرين من خبز الزعفران.



Asha Bhosle carried with her the soul of Chandni Chowk, bringing its finest North Indian flavours and the warm, generous Punjabi spirit she so deeply embodied.

يجسد هذا الطبق روح تشاندني تشوك، بأشهى نكهات شمال الهند والكرم البنجابي الذي لطالما ارتبط باسم آشا بوسلي.



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129

## Mai's Prawn Curry كاري الروبيان على طريقة "ماي"

Prawns cooked in a coconut and whole turmeric gravy,  
served with ghee rice.

روبيان مطهو في صلصة غنية بجوز الهند والكرم،  
ويقدّم مع أرز بالسمن.

Asha Bhosle learned this recipe at her mother's (Mai) side, tasting each adjustment with care and carrying forward a flavour that was never her mother's to eat, but always hers to give.

تعلمت أشا بوسلي هذه الوصفة إلى جانب والدتها (ماي)، وكانت تتذوق كل تعديل بعناية، لتواصل ما كانت والدتها تجد سعادتها في تقديمه للآخرين.





₹  
129

## Holkar Palace White Chicken Curry كاري الدجاج الأبيض على طريقة قصر هولكار

Boneless chicken cooked in a rich onion and yogurt gravy with almonds, chilli seeds, and korma-inspired flavours that deepen its richness.

دجاج بدون عظم مطهو في صلصة غنية بالبصل والزبادي مع اللوز وبذور الفلفل الحار، بنكهات مستوحاة من الكورما تعزز المذاق.

Born of the friendship between her father and Maharaja Tukojirao Holkar of Indore, this recipe was coaxed from the royal chef by her mother and preserved by Asha Bhosle.

ولدت هذه الوصفة من الصداقة التي جمعت والد أشا بوسلي بالمهراجا توكوجيراو هولكار حاكم إندرور. بعدما أقتنعت والدتها الطاهي الملكي بأن يشاركها هذه الوصفة، وحافظت عليها أشا بوسلي.

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₹  
89

## Ghar Ki Dal دال غار كي

Yellow moong lentils tempered in clarified butter with coriander, green chilies, and cumin.

عدس المونغ الأصفر المطهو مع السمن البلدي والكزبرة والفلفل الأخضر والكمون.



As a child, Asha Bhosle spent her holidays in Indore with her aunt (JEEJI) who taught her this dal - a common preparation of Madhya Pradesh.

في طفولتها، كانت أشا بوسلي تقضي عطلاتها في إنڊور مع خالتها (جيجي)، التي علمتها إعداد هذا الدال، أحد الأطباق التقليدية الشائعة في ولاية ماديا براديش.



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₹  
89

## Haridwar Aloo Puri ألو بوري هاريदوار

Spiced potato curry with aromatic spices, tomatoes, and herbs,  
served with two pieces of puri.

كاري بطاطس متبل بالتوابل العطرية والطماطم والأعشاب، مع  
قطعتين من البوري.

Inspired by the holy ghats of Haridwar, Asha Bhosle always associated this dish with  
pilgrimage, peace, and something deeply familiar.

استلهم هذا الطبق من أجواء هاريدوار، وهي المدينة التي ارتبطت في ذاكرة أشا بوسلي  
بالسكينة والطمأنينة.

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₹  
139

## Varsha Fish Biryani برياني السمك فارشا

Fresh herb biryani slow cooked with scented basmati rice on dum with marinated fish fillet.

برياني بالأعشاب الطازجة وأرز البسمتي العطري المطهو ببطء، مع فيليه السمك المتبل.

Asha Bhosle carried this deeply personal dish as part of her life's story, honouring her daughter Varsha's creativity with tenderness and grace.

يحمل هذا الطبق مكانة خاصة في قصة حياة أشا بوسلي. إذ يجسد ذكرى ابنتها فارشا بكل ما ارتبط بها من رقة وإبداع.



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₹  
139

## Monaji Chicken Pulao بوللو الدجاج مناجي

Succulent chicken layered with saffron, almond, and cardamom rice cooked under pressure.

دجاج طري يُحضَّر مع الزعفران واللوز والأرز بالهيل، ومطهو في قدر الضغط.



Learned from Mona Nayyar, wife of legendary composer O.P. Nayyar, this simple, flavourful pulao became one of Asha Bhosle's cherished recipes.

تعلمت أشا بوسلي إعداد هذا البوللو البسيط والغني بالنكهات من مونا نايار، زوجة الموسيقار الأسطوري أو. بي. نايار، وأصبحت واحدة من أكثر الوصفات العزيزة علي قلبها.



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₪  
85

## Shahi Tukra شاهي توکرا

Crispy fried bread soaked in saffron-infused milk and finished with pistachio.  
قطع خبز مقلية ومقرمشة، تُغمر في حليب معطر بالزعفران وتُزين بالفستق.

A royal classic that Asha Bhosle loved for its indulgence and elegance - as timeless as her voice.



حلوى ملكية كلاسيكية أحببتها أشا بوسلي لما تحمله من فخامة وأناقة، تماماً كالإرث الفني الذي تركته وراءها.



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وصفات نادرة

من

آشا بوسلي

