



ठटकेराबौइ

@ **40**

Kokum Express

(Vodka + Kokum)

Tarbooz with Booz

(Vodka + Watermelon)

High on Chai

(Whisky + tea)

d'Fusion Punch

(TEQUILA + Beer)

Talli Imli

(Tequila + Tamarind)

Teekha Mojito

(Mint + Lime + Twist)

Banaras ki Shaan

(Flavor of Banarasi paan)



लठकेराबौइ

@ **30**

South Bombay Chuski

Desi Mojito

Thandi Kacchi ker

Drink Berry Make Merry

Avocado Delight

Kit-Kat shake

Oreo Shake



Prices are in AED inclusive 5% VAT, 7% Municipality fee and 10% Service charge.

मेनु

इठपप ह इलाक

Rasam Naram garam	25
Coriander and coconut Soup with chicken tempura	25
Tomato Seafood chowder with kafir lime	30
Quinoa Aloo Chana Chat with Avocado	35
Chicken Picatta Garden green Sumac dressing	35

appetizer

Khumbu Khajana	28
Dal Badai Chatter pater	30
Vol Au Vent with Pav Bhaji masala	30
Paneer Mushroom Ghee roast	35
Sarus Broccoli	35
Khaow suey samosa	35
Achari Indonesian Chicken Satay with peanut sauce prawn cracker	40

Chakori Chicken	45
Signature Chicken with Makhni fondue	45
Sourcey Chicken	50
Gohst Ke Kebab	58
Pan-fried Salmon with Mango curry sauce	60
Surkh Thai Jhnga	70

देइइइइइ

Crepes Gajar halwa Potli with Strawberry coquille	25
Gulab Jamun Tiramisu	35
Chocolate dipped Gulab Jamun	35

Prices are in AED inclusive 5% VAT, 7% Municipality fee and 10% Service charge.

Soup

Mulligatawny Soup 20
Traditional Anglo-Indian soup cooked with Lentil & vegetable fresh herbs

Tomato Dhanla Shorba 20
A tomato soup flavored with fresh coriander and royal cumin

Dum Murg Shorba 20
Exotic chicken flavored soup boiled with onion, Indian herbs and spices finished with chicken dices

Salade

Garden Green salad 15
Sliced cucumber, carrots, onion, red radish, lettuce

Aloo Chana Chat 20
Diced potato with chick peas, chat masala and coriander

Murg Pappadam salad 20
Tandoori chicken with chilly mayo rolled in papadam and house salad

Chicken Tikka Caesar Salad 25
Chargrilled chicken cubes, lettuce, croutons, parmesan cheese with caesar dressing

Raita

Cucumber Mint Raita, Boondi Raita, Pineapple Raita

appetizer

Paneer Tikka 40
Cottage cheese cubes marinated in ground Indian spices & fresh herbs cooked in Clay Pot

Bharwan Mushroom 35
Garden fresh mushroom stuffed with cottage cheese, minced vegetables, cooked in charcoal

Kurkuri Bhindi 35
Deep fried gram flour coated okra with seasoned spices

Dahl Ke Kebab 35
Cottage cheese and yoghurt with cardamom flavor

Subz Seekh Kebab 35
Assorted seasonal minced vegetables cooked on skewers

Hara Bhara Kebab 35
Deep fried spinach & fresh vegetable kebab

Aloo Corn Tikki 35
Deep fried potato & corn cake with fresh herbs and spices

d'fusion Kebab Platter 60
Assorted of stuff mushroom, Aloo Corn Tikki, Paneer Tikka, Hara Bara Kebab, Subz seekh kebab

Gulfan seekh Kebab 58
Minced mutton marinated in spices and tamarind grilled on skewers

Galouti Kebab 58
Tender mutton minced kebab served on ultra tawa paratha

Kakori Kebab 58
Minced lamb grilled with a range of Indian seasoning and flavors

Tandoori Lamb Chops 58
Marinated Indian lamb chops skewered cooked in tandoor

Kasturi Murg Tikka 45
Boneless chicken cubes marinated with fenugreek & spices

Bhatti Da Murg 45 half / 80 full
Chicken with bone marinated in yoghurt and spices, smoke roasted in clay pot

Murg Angara Tikka 45
Chicken cubes marinated in yogurt, red pepper, ginger & garlic

Murg Malai Tikka 45
Chicken cubes marinated with cheese Paste & home ground spices

Mahi Tikka Lasooni 45
Delicately flavored cubes of fish in mustard and garlic chargrilled

Fish Amritsari 45
Finger cut boneless fillet of sea fish marinated with lemon, ajwain, coriander, ginger, garlic & yoghurt

Machali Sarson Wali 45
Cubes of fish marinated in spices & mustard oil, cooked in clay oven

Tandoori Pomfret 55
Fresh silver pomfret with aromatic Indian spices cooked in clay pot

Chutney Wala Jhinga 70
Char-grilled prawns dipped in spicy green herbs chutney

d'fusion Kebab Platter 85
Assortment of Malai Murg Tikka, Chutney wala Jhinga, Machali Sarson wali, Mutton Seekh Kebab

لہائی دھانڈہ

Paneer Lababdar 42
Cottage cheese cooked in tomato & cashew gravy

Paneer Tikka Masala 42
Charcoal grilled cottage cheese cooked with tomato & onion gravy

Lasooni Palak Paneer 42
Tender cottage cheese chunks in a mildly spiced spinach puree

Dhingri Mutter Paneer 42
Fresh mushroom green peas, cubes of cottage cheese in a medium spiced creamy brown gravy

Pindi Chole 35
Chick peas cooked Amritsari style

Bhindi Do Pyaza 35
Stir fried okra & onion cooked in piquant spices

Aloo Gobi Aadrakhi 35
Cauliflower florets & potato cubes tempered in cumin & ginger

Subz Miloni 38
Medley of seasonal vegetables simmered in spinach & fenugreek puree

Dal Makhni 30
Black lentils cooked overnight in tandoor, finished with butter and cream

Dal Palak 30
Yellow lentils cooked with spinach

Punjabi Dal Tadka 35
Yellow lentils cooked in onion, tomato and tempered with cumin and garlic

Desserts

Chaos	18	Jalebi with Rabri	25
Fruit Salad	20	Mango Lassi	25
Gulab Jamun with Rabri / flaming	25/35	Lassi sweet or salted	25
Choice of ice cream	20	Desert Platter	50
Gajar Ka Halwa	25		
Kesari Rasmalai	25		
Kulfi Falooda	25		

Mutton Rogan Josh 58
Mutton curry in Kashmiri spices & ratanjot

Keema -e Awadh 58
Mutton mince cooked with green peas and herbs

Bhuna Gosht 58
Tender meat cubes cooked in stirred & browned thick onion gravy

Murg Lahori 45
A tropical north west frontier preparation with Chef's special spices

Murg Lazeez 45
Tender piece of chicken cooked with mild preparation of cashew nut and fresh cream

Methi Murg 45
Chicken with fresh fenugreek, onion, tomato & ground cashew nuts

Butter Chicken 48
Char grilled chicken tikka cooked in creamy tomato gravy

Tawa Murg 48
Succulent boneless chicken marinated in yoghurt and spices cooked in onion and tomato-based gravy flavored with garlic and cumin

Machali Tawa Masala 48
Diced king fish cooked with tawa masala

Goan Fish Curry 48
Tender cubes of Hammour dressed in coconut and red chili

Jhinga Dum masala 58
Succulent juicy prawns cooked in a tomato-based gravy spiced with herbs

Sides

Masala Papad	15
Saada Dahi	15

rice/ biryani

Steam Rice (Plain white rice) 20

Dal Khichadi 40
Medley of yellow lentils and rice flavored with garlic and ginger

Vegetable Terkari Biryani 45
Mixed vegetables cooked on slow fire with basmati rice flavored with Dfusion special spices and saffron

Vegetable Pulao 45
Basmati rice cooked with carrot, beans and green peas

Bombay Masala Biryani 50
Tender chicken cooked with basmati rice and special Bombay spices

Chicken Tikka Biryani 50
Char- grilled chicken cooked with basmati rice and flavored with fresh herbs

Nizami Dum Biryani 55
Tender lamb cooked to perfection with saffron, fresh mint, flavored basmati rice

Jhinga Biryani 60
Prawns and finest basmati rice cooked with Indian spices, condiments and saffron

bread

Plain Naan/ Butter Naan/ Garlic Naan	7/8/10
Khasta Roti/ Missi Roti	7
Roomali Roti	8
Laccha Pratha: Plain Laccha/ Pudina/Aloo	8
Roti/ Tawa roti	10
Stuffed Naan	12
Keema Naan-Mixed Chicken or Mutton	15
Kulcha : Aloo/ Paneer/ onion	12
Assorted Basket	35

draught beer

FOSTER'S	42
AMSTEL	42
CARLSBERG	42
HOEGAARDEN	49
STELLA	49
HEINEKEN	49
BUDWEISER	49
STRONGBOW	49
GUINNESS	52

bottle beer

CORONA	40
HEINEKEN	40
BUDWEISER	40
AMSTEL	40
FOSTER'S	40
ERDINGER	42
MAGNERS	55

ترے

BREEZER/SMIRNOFFICE	40
---------------------	----

blended bottles

J&B RARE	35
JW RED LABEL	35
FAMOUS GROUSE	35
DEWAR'S WHITE LABEL	35
JW BLACK LABEL	42
CHIVAS 12YRS	42
JW DOUBLE BLACK	60
CHIVAS 18YRS	80
JW BLUE LABEL	125

blended bottles

GLENFIDDICH 12YRS	40
GLENLIVET 12YRS	40
GLENMORANGIE	40
GLENFIDDICH 18YRS	70

blended / canadian

JIM BEAM	35
CANADIAN CLUB	35
JACK DANIEL'S	45

brandy / brandy

ST. REMY	40
HENNESSY VSOP	45
REMY MARTIN VSOP	50

tequila

TENAMPA	30
JOSE CUERVO	35

vodka

ABSOLUT	35
SMIRNOFF	35
STOLICHNAYA	35
RUSSIAN STANDARD	35
GREY GOOSE	50
CIROC	50
BELVEDERE	50

rum

BACARDI WHITE	35
BACARDI BLACK	35
BACARDI GOLD	35
CAPTAIN MORGAN	35
CACHACA 51	35

gin

BOMBAY SAPPHIRE	35
GORDON'S	35

liqueur

DRAMBUIE	37
JÄGERMEISTER	37
CAMPARI	37
COINTREAU	37
SAMBUCA	37
BAILEY'S IRISH CREAM	37
KAHLUA	37
AMARETTO	37
TIA MARIA	37
GRAND MARNIER	37
MALIBU	37
BENEDICTINE	37
SOUTHERN COMFORT	37
ABSINTHE	45

cocktails

B-52	45
(Kahlua, bailey's, grand Marnier)	
KAMIKAZE	45
(Vodka, lemon juice, Blue curacao)	
BRAIN DAMAGE	45
(Bailey's, Peach schnapps)	
MOJITO	50
(White rum, Mint, leaves, fresh lime juice, Soda)	
LONG ISLAND ICED TEA	50
(Gin, White Rum, Tequila, Vodka, triple sec Lime Juice, Cola)	
JAGER BOMB	55
(Jägermeister, Energy Drinks)	
BULL FROG	60
(Gin, White Rum, Tequila, Vodka, Blue Curacao)	
FLAMING LAMBORGHINI	60
(Bailey's Irish Cream, Grand Mariner, Blue curacao, Sambuca)	

Prices are in AED inclusive 5% VAT, 7% Municipality fee and 10% Service charge.

White wine

ANTARES CHARDONNAY	35/160
ARCADIAN SAUVIGNON BLANC	35/160
FOOTPRINT SOUTH AFRICA	160
ARGENTO SAUVIGNON BLANC	175
JACOBS CREEK AUSTRALIA	200
DOURTHE RESERVE BORDEAUX FRANCE	220
MONKEY BAY NEW ZEALAND	240
WILD ROCK THE INFAMOUS GOOSE NEW ZEALAND	250
VIOGNIER ALAMOS CATENA ARGENTINA	250
ALBERINO LA VAL RIAS BAIXAS SPAIN	300
CHABLIS WILLIAM FRANCE	350
VOYAGER ESTATE AUSTRALIA	380
CHATEAU DE SANTENAY BLANC FRANC	380

ROSE WINE

MATEUS ROSE PORTUGAL	35/160
FALSE BAY ROSE SOUTH AFRICA	160
ROSE D'ANJOU	160

Red wine

ANTARES MERLOT	35/160
ARCADIAN AUSTRALIA	35/160
ARGENTO SHIRAZ	175
DOURTHE RESERVE FRANCE	220
KAIKEN MONTES ARGENTINA	220
CASILLERO DEL DIABLO CHILE	220
GEORGE DUBOEUF FRANCE	250
JACOBS CREEK RESERVE	300
FOOT BOLT AUSTRALIA	320

champagne sparkling wine

POL REMY	160
MOET CHANDON	888
LAURENT PERRIER	888
DOM PERIGNON	1999

Soft beverages

WATER BOTTLE 500ML	10
WATER BOTTLE 1.5LTR	17
AERATED DRINKS	20
PERRIER SPARKLING WATER	25
CAN JUICE	25
FRESH JUICE	30
ENERGY DRINKS	35
SMOOTHIES	40
(Banana, Mango, Strawberry)	

Cocktails

40



Prices are in AED inclusive 5% VAT, 7% Municipality fee and 10% Service charge.

