



Eid Set Menu عيد مبارك

*The Shawwal crescent is born
and it's the end of the holy Ramadan month.
Amidst the warmth of delectable food,
henna, the sacred salat and celebrations,
Eid is here, and we wish you all
happiness and prosperity.*

*As a heartfelt Eidi from us to you,
our Eid Set Menu features
classic Eid recipes reimagined
with our progressive flair.
With an array of dishes ranging
from delectable Smalls and Street Grills,
aromatic Big Plates and Biryanis
to indulgent Desserts, here's to concluding
the festive month with a fitting feast!*

**Complimentary Welcome Drink
(Choose one)**

Mocktail / Lassi / Fresh Juice

AED 275*
per person

*All prices are in AED, exclusive of 7% authority fee & 5% VAT.

Veg

Amuse

ZARDA PLANTAIN FRY ②③

Plantain chips, spicy plantain mixture, lemon cream

Chaat

🌱 FROYO PAPDI CHAAT ②③④

Home-churned sweet curd, crunchy papdi, chaat chutneys

Salad

PICKLED RAINBOW CARROTS SALAD ②③④

Goloko Farms burrata, arugula, soured rhubarb, aged chilli dressing

Small

SURATI LOCHO CAKE ②③

Mushroom & chilli locho, almond crust, truffle carpaccio

Grills

ANARDANA PANEER ②③④⑤

Cedar wood wrap, pomegranate molasses, Bengal tomato chutney

TANDOORI MOCK MEAT ②③④

Soya chaap, makhn malai, cashew nuts, cheddar, wheat crisp

Sorbet

KHUS AND LEMON ②③

Mains

(Choose one)

(Served with Black Dal, Indian Breads & Raita)

PULLED JACKFRUIT KOFTA ②③④

Andhra koorra, almond crust, toasted sesame peanuts

TRUFFLE METHI MALAI ②③

Wild mushroom seekh, tempered edamame

PANEER SIRKA PYAZ ②③④

Vinegar-soaked pearl onions, onion tomato masala

KASHMIRI WINTER VEGETABLE BIRYANI ②③④⑤

Yakhni style, cashews, pomegranate, birista onion

Desserts

MOONG DAL BAKLAVA ②③

Moong dal halwa, phyllo sheets, mawa hazelnut ice-cream

KAAPI RASGULLA ②③④

Salted caramel ice-cream, cocoa crunch

Non-Veg

Amuse

ZARDA PLANTAIN FRY ① ②

Plantain chips, spicy plantain mixture, lemon cream

Chaat

ਐਬ FROYO PAPDI CHAAT ① ② ③

Home-churned sweet curd, crunchy papdi, chaat chutneys

Salad

MANIPURI SINGJU SALAD ① ② ③

Confit chicken, carrot and red cabbage chiffonade, roasted peanut, tamarind chilli dressing

Small

MANGALOREAN PRAWNS ① ②

Thatte idli toast, gunpowder mayo, tobico

Grills

ਐਬ RAJPUTANA MURG SOOLA ③ ④

Charcoal-roasted chicken kebab, fermented chilli butter, sirka foam, Bhavnagari chilli

ਐਬ KASHMIRI SEEKH KEBAB ③

Minced lamb, doon chetin, roasted walnuts

Sorbet

KHUS AND LEMON ③ ④

Mains

(Choose one)

(Served with Black Dal, Indian Breads & Raita)

CHICKEN TIKKA BUTTER MASALA ① ② ③

Punjabi makhani sauce, dried fenugreek

ਐਬ LAMB CHOP NIHARI ① ② ③

Sous vide grass-fed Australian lamb chops, lamb stew, burnt garlic, lemon oil

KERALA FISH CURRY ① ② ③

European seabass, tamarind-chilli curry, kadumpuli

TIKKA KEBAB DUM BIRYANI ① ②

Chicken tikka kebabs, crusted nuts parda, burhani raita

Desserts

MOONG DAL BAKLAVA

Moong dal halwa, phyllo sheets, mawa hazelnut ice-cream

KAAPI RASGULLA ① ② ③

Salted caramel ice-cream, cocoa crunch