

# MASTI

COCKTAILS & CUISINE

## ELEPHANT BATH BRUNCH

### BRUNCH SET MENU

NON ALCOHOL • AED349  
ALCOHOL • AED449  
BUBBLY • AED499

### COCKTAILS

#### AMELIE SPRITZ

*Elderflower liqueur infused with kaffir lime leaf and lychee, prosecco, soda*

#### EL BANDITO

*Tequila, orange liqueur, lime juice, tropical mix, coriander salt*

#### CALIPSO

*Shiso leaf-infused Vodka, grapefruit and pink pepper cordial, agave, ginger beer*

#### AMARENA BRAMBLE

*Gin, crème de cassis, lemon juice, sugar syrup, mint, amarena cherry brix*

### SPIRITS

VODKA  
RUM  
GIN  
WHISKY

### WINES

WHITE  
ROSE  
RED  
PROSECCO\*

### BEER

LAGER

\*Only available on selection of the Bubbly Package.  
All prices include 5% VAT and 7% Municipality Tax

## TO START

### SUNDRIED TOMATO NAANZA (V)

sourdough, sundried tomato, manchego cheese, arugula, balsamic

### COLD APPS

(choose one per person)

### AVOCADO-MANGO PANI PURI (V)

avocado-mango guacamole, spice chili-coriander dressing

### TEXTURE OF BEETS (V|N)

mustard & jalapeño tossed beetroot, cured yellow beets, goat cheese mousse

### MASTICIOUS NOVA

bagel, smoked salmon, burrata cream fraiche, red onion, dill

### BEEF TARTARE

wagyu beef, tamarind-ginger-jaggery sauce, cured egg yolk

### HOT APPS

(choose one per person)

### TRUFFLE SOUP (V)

spinach-wild mushroom tortellini, truffle caviar, coriander oil

### SOFRITO DOSA (V)

crisp fermented rice & lentil pancake, gruyere cheese

### PASTRAMI SANDWICH

rye bread, beef brisket, marinated onion, pickles, Swiss cheese coleslaw

### BISI BELE OCTOPUS

arborio cooked in mild spice, grilled octopus, chimichurri

### CHICKEN TIKKA GYOZA

pan-seared chicken tikka gyoza, teriyaki sauce

### PULLED LAMB TACOS

pulled lamb legs, seeni sambol, pickled veg

## MAINS

(choose one per person)

### SAAG PANEER LASAGNA (V)

compressed layered cottage cheese, coconut-lime sauce

### SHIMEJI GNOCCHI (V)

four cheese cream, fresh truffle

### SHAKSHUKA

spice tomato-bell pepper sauce, lamb merguez sausage, eggs, crostini

### BEEF RENDANG

slow-cooked beef in a fiery sauce, roti canai

### BURRATA-BUTTER CHICKEN (N)

charcoal roasted chicken tikka, makhani sauce, fresh burrata cheese, plain naan

### CHINGARI MALAI PRAWNS CURRY (SF)

warm spice coconut curry, grilled prawns, steamed rice

## DESSERTS

(choose one per person)

### STICKY-TOFFEE PUDDING

dates-tea pudding, vanilla ice cream, salted caramel

### CHOCOLATE & TRIBE (N)

chocolate sponge, chocolate mou, chocolate ganache, chocolate ice cream, quinoa crisp

### PISTACHIO-ROSE-COCONUT KULFI (N)

saffron basundi

(N) Contains Nuts | (SF) Shell Fish | (V) Vegetarian | (S) Spicy  
Please speak to your server for any allergy related concerns