

AN AMALGAMATION OF PAN ASIAN FLAVOURS INFLUENCED BY GLOBAL CUISINE



APPETIZERS



TO START

TRUFFLE KHAKHRA (V)

wild mushroom- truffle cream, chili oil, truffle caviar & fresh truffle served over a crisp cracker - 32

CRISPY OKRA (V)

air-dried okra, home spice seasoning, masala aioli - 45

COLD PLATES

AVOCADO CEVICHE PANI PURI (V)

guacamole, leche de tigre, coriander-chili-tamarind dressing - 3 pcs 45 OR 5 pcs 72

● BAKED BEETROOT SALAD

beetroot, goat cheese, caramelized walnut, spicy shallot, balsamic vinaigrette - 65

INJIPULLI BEEF TARTARE

tamarind-ginger-jaggery sauce, wagyu beef tartare - 95

TANGY CASSAVA CHAAT (V|N)

arugula, sweet & sour chutney, tomato lace - 65

TUNA TATAKI

thick cut tuna, truffle Goma - 75

● TUNA BHEL TARTARE

chickpea crisp, avocado crema, served in a full moon - 65

THE BURRATA

aromatic tomato, tomato jus, balsamic elixir - 85

GETTING WARMER

CRISPY CHICKEN BAO

grilled bao, Indian fried chicken, tamarind glaze - 65

LOBSTER ROLL (V)

chives, chili, and lime mayo - 119

BEEF FUTARI SANDO

tender & juicy beef, buttered toast, peanut dip - 125

HOT PLATES

CALAMARI 65

crispy, tangy, and with a kick - 55

HEAVENLY EGGPLANT BHARTA (V)

two variations of charcoal-roasted eggplant, pearl millet khakra - 75

● PEPPER BEEF SKEWER

teriyaki sesame sauce - 95

BAKED OYSTERS

spinach hollandaise, gratinated with parmesan - 18/pc

● WASABI PRAWNS (SF)

prawn tempura, sweet wasabi, raw shredded mango - 85

CHICKEN TIKKA


MASALA WAFFLE (N)

pulled chicken tikka masala, pickled onion, crisp dosa waffle - 65

NOT TO BE MISSED

● TRUFFLE DAAL (N)

an Indian classic with a twist. black lentils cooked over coal through the night, warm truffle, topped with goat cheese, served with a fresh sourdough naan - 65

V – Vegetarian | N – Contains Nuts | SF – Contains Shell Fish |  Just a bit spicy | Not to be missed “●”

All prices are in AED. For allergy inquiries, please consult your waitstaff.

All prices are inclusive of 5% VAT, 7% municipality tax & 7% service charge.

MAINS

● **BURRATA BUTTER CHICKEN (N)**

charcoal roasted chicken tikka, makhani sauce, burrata cheese - 120

THE RIBEYE 320g

butter masala gremolata - 320

SAAG PANEER LASAGNA (V)

compressed layered cheese, coconut lime sauce - 95

● **TELLICHERRY PEPPER
& GARLIC PRAWNS (SF)**

tellicherry-inspired marinated grilled prawns, kaffir lime podi - 165

● **WHOLE SEABASS (N)**

wrapped in banana leaf, ginger grenobloise - 195

THE TENDERLOIN 220g

truffle & wild mushroom sauce - 375

BURRATA & TRUFFLE PIZZA (V)

makhani sauce, fresh burrata, black olives - 125

**NEW STYLE DE-CONSTRUCTED
CHICKEN BIRYANI**

*homemade preserved spice, slow-cooked Long-grain rice,
crisp kale and served with raita - 115*



TO SHARE



● **THE FLAMED TOMAHAWK (800g)**

*grilled over charcoal to perfection, sliced and served with chimichurri, vindaloo sauce, red curry dips
and roasted vegetables. best served medium rare - 650*

(For 2-3 people)

● **MASTIFIED PAELLA (SF)**

saffron crisp rice cooked in warm spices, salt water prawns, mussels, served with mint raita - 225

(For 2 people)

SIDES

Grilled padron peppers (V) - 40

Sour dough naan (V) - 20

Refreshing raita (V) - 35

Smashed chaat roast potatoes (V) - 35

Dosa waffle (V) - 25

Plain rice (V) - 25



SWEET TALK



● **SNOWBALL - FIREBALL (N)** 🍷

rum sabayon, chestnut mousse, yuzu gel - 55

RASMALAI COCONUT CAKE (N)

hazelnut-chocolate truffle, raspberry coulis - 55

● **LOTUS SNAP, CRACKLE & POP (N)**

*lotus & white chocolate sandwich, hints of coffee,
saffron basundi snow - 65*

MANGO-CHOCOLATE CHEESECAKE

mango ice cream, passionfruit dust - 55

● **KULFI ROSE FHALOODA (N)**

poached vermicelli, pistachio-cardamom kulfi, rabri, rose snow - 65

CHOCOLATE DELIGHT (N)

pistachio crunch, chocolate mousse, pistachio chantilly - 55

●» **ICE CREAMS & SORBETS** «●

Ice Creams

(two scoops of your choice - 35)

vanilla | coconut | chocolate-hazelnut | strawberry - 30

Sorbet

(two scoops of your choice - 30)

passion fruit | mango | raspberry | lime

🍷 – Contains Alcohol | N – Contains Nuts | Don't miss our favourites marked with "●"
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WARM GOODBYE

•» TEA /COFFEE «•

ESPRESSO | 22

DOUBLE ESPRESSO | 25

CAPPUCCINO | 30

AMERICANO | 25

LATTE | 30 (*soy latte* | 35)

TURMERIC LATTE | 35
coffee, turmeric milk, jaggery, saffron

JING TEA | 28
earl grey | mint | assam | oolong | darjeeling | chamomile

BLOSSOMING TEA | 40

•» LAST SIP «•

HENNESSEY VS | 60

REMY VSOP | 110

•» AFTER DINNER COCKTAILS «•

ESPRESSO MARTINI | 70
vodka, organic arabica, kahlua, vanilla

MODIFIED AMARETTO-SOUR | 70
amaretto, tripple sec, honey orange, citrus, basil, foamee

DIGESTIF | 55
cockburn's tawny, drambuie, sambuca

