

Indo Arab FUSION DINNER

SALAD

Aloo anar chat
Fattoush salad
Basil pesto hammous (N) (SS)
Beet root moutable (SS)
Mohamara (N)
Dahi bhalla
Papdi chat
Green salad (Sliced onions, tomato, cucumber, whole green chili)
olives & pickles on display

SOUP

Tomato shorba with condiments

MAIN COURSE

Murg malai tikka with lamb kebab
Penne Butter chicken (N)
Mutton rogan josh
Shrimp machbous
Seafood harra
Chicken biryani (N)
Mattar paneer
Dal makhani
Jeera rice
Paratha / roti/naan
Arabic bread, bread rolls, baguette,
Whole meal loaf breads

HOT SNACKS

Cocktail samosa
Cheese Roll, onion pakora
Falafel with condiments

Accompaniments

Mixed Indian pickles, papad, yogurt

DESSERT

Kunafa
Gulab jamun
Umm ali
kheer (traditional rice pudding with cardamom, nuts and resins)
Motichoor laddoo
Jalebi
Ras malai
Seasonal cut fruits
Variety of mini cakes
On the house masala chai

(N) - Nuts, (V) - Vegetarian, (SS) - Sesame Seeds

All prices are in UAE Dirhams and include 7% municipality fees, 10% service charge and 5% VAT.

Dear guest, we kindly request you to inform us if you or any of your guests have an allergy or dietary restrictions to any of the menu items in order to accommodate your request.

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