WHISPERS OF A DIWALI SPELL



November 1 to 10

Business Lunch with an Unlimited Chaat Bar

Daily from 12 pm to 3 pm

AED 99

November 7

Bollywood Brunch – Feast, Celebrate & Feel the Diwali Magic

Saturday from 1 pm to 4 pm

For bookings and inquiries,
WhatsApp us on +971 54 996 3324
Ground Floor, Novotel Dubai Al Barsha

FLYING ELEPHANT

MYSTICAL MIXOLOGY

*T&C Apply

CHAAT BAR

TRUFFLE DAHI PURI (G/D/N)
Crisp puris, truffle yogurt & tamarind pearls

GOLD LEAF DAHI BHALLA (D)
Lentil dumplings, saffron yogurt & 24K gold leaf

SMOKED CORN CHAAT (D)
Charred sweet corn, herb crema & truffle dust

PALAK PATTA CHAAT (VG)
Crispy spinach, saffron vegan yogurt & tamarind glaze

BEETROOT YOGURT PAPDI CHAAT (D/N)
Crispy papdi, beetroot yogurt & pomegranate pearls

QUINOA & EDAMAME CHAAT (D)
Quinoa and edamame tossed with tamarind pearls,
pomegranate caviar, micro herbs, and chaat spices

RAJ KACHORI MAHARAJA (D/G/N)
Golden kachori filled with spiced potatoes, lentils,
saffron yogurt, and signature chutneys

SWEET POTATO CHAAT (VG)
Roasted sweet potato, saffron vegan yogurt,
tamarind reduction and candied nuts

COCKTAILS

THE GOLDEN LANTERN
Clarified mango lassi with vodka
saffron air

NOSTALGIA MAIZE
Tequila, charred corn cordial, smoked
chilli, chaat masala saline

KANJI POP
Carrot kanji with gin
chilli pickle, dhokla

SESAME BOULEVARDIER
Sesame washed bourbon
sweet vermouth, campari

HOUSE PACKAGE

Spirits
Tito's, Bombay Sapphire, Bacardi
Superior, Red Label

Wines
Red Wine, White Wine, Rosé Wine

Bottled Beer

PREMIUM PACKAGE

Spirits
Absolut, Jaisalmer Craft, Diplomático
Longitude, Jack Daniel's

Wines
Red Wine, White Wine, Rosé Wine
Sparkling Wine

Bottled Beer

ALLERGENS:
(A) - ALCOHOL | (G) - GLUTEN | (SS) - SESAME SEEDS | (M) - MUSTARD
(N) - NUTS | (D) - DAIRY | (E) - EGG | (V) - VEGETARIAN | (VG) - VEGAN | (S) - SHELLFISH | (SOY) - SOYBEAN