

AMAL DIWALI MENU (Vegetarian)

Amuse bouche

Asparagus Ki Chaat

STARTER - Plated

Shakarkandi ki Tikki | Sweet potato patties served with green peas masala and flavoured chutneys
(D/G)

Bharwan Paneer | Grilled cottage cheese tikka filled with green pea and mawa masala (D)

Achari Kumbh | Stuffed mushroom infused with pickle marination (D/M)

Crispy Tofu Bao | Steamed bao stuffed with crispy tofu, Artichoke salli (D/G)



MAIN COURSE - Sharing Family Style

Paneer Methi Chaman | Cottage cheese cubes tossed with fenugreek and spinach sauce (D/N)

Kacche Kele ka Kofta | Plantain & cottage cheese dumplings stuffed with pine nuts and raisin, served with yoghurt & cashew sauce (D/N)

Subz Jodhpuri | Seasonal vegetables tossed with onion tomato masala

Jeera Aloo | Tempered baby potato with roasted coriander and cumin seeds (D)

Dal Ma Fry | Urad and Channa dal tempered with onion and tomato (D)

Burani Raita (D) | Tandoori breads (D/G) | Pooori (G) | Basmati rice



DESSERT - Plated

Berries cheese cake, rose cremoso, silver pearl and edible flower (D, E, G, N)

Indian Mithai selection give away

AED 399 net per person

*All prices are net, inclusive of 7% Municipality Fee 5% VAT and 10% Service Charge
Prices are subject to change without prior notification*

AMAL DIWALI MENU (Non-Vegetarian)

Amuse bouche

Asparagus Ki Chaat

STARTER - Plated

Shakarkandi ki Tikki | Sweet potato patties served with green peas masala and flavoured chutneys
(D/G)

Malai Cod | Black cod tikka Marinated with Malai marination (D)

Achari Gosht | Lamb fillets infused with pickle marination, Smoked in tandoor (D/M)

Crispy Chicken Bao | Steamed bao stuffed with crispy chicken, Artichoke salli (D/G)



MAIN COURSE - Sharing Family Style

Murgh Methi Chaman | Home style chicken curry cooked with fenugreek and spinach sauce (D)

Junglee Maas | Lamb shank slow cooked with brown onion and whole spices(D)

Allepy Fish Curry | Red mullet cooked with curry leaf, ginger and coconut sauce (S)

Jeera Aloo | Tempered baby potato with roasted coriander and cumin seeds (D)

Dal Ma Fry | Urad and Channa dal tempered with onion and tomato (D)

Burani Raita (D) | Tandoori breads (D/G) | Pooori (G) | Basmati rice



DESSERT – Plated

Berries mousse, rose cremoso, silver pearl and edible flower (D, G, N)

Indian Mithai selection give away

AED 399 net per person

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