

# ARMANI

Hotel Dubai

## SAWAN VEGETARIAN THALI MENU

AED 315 PER PERSON

### LAAL MIRCH KA PANEER TIKKA

Grilled cottage cheese tikka stuffed with chilli and mango chutney (D, M)

### BASIL CORIANDER KI TIKKI

Basil and coriander patties, gooseberry chutney, beetroot yoghurt, kataifi (D, G, N)

### SOYA KI CHAMP

Soya bean chunks marinated with Kashmiri chilli and black pepper (D, G)

### BAINGAN KA BHARTA

Tandoor smoked eggplant cooked with mustard, onion, tomato, garlic and green chilli (M)

### BHINDI DO PYAZA

Carom infused Okra cooked with onion and tomato masala (D)

### SAAG MELONI

Seasonal vegetables cooked with spinach and tempered with cumin and garlic (D)

### DAL MAKHNI

Creamy black lentil enriched with tomato and butter (D)

### PANEER MAKHANI

Diced cottage cheese cubes cooked in rich creamy tomato sauce (D)

### BIRYANI RICE

Cardamom and mace flavored basmati rice (D)

### GULAB JAMUN


Sweetened golden milk dumplings (D, G, N)

### SAFFRON RASMALAI

Saffron and cardamom flavoured milk dumplings (D, N)

### RAITA (D)

### SELECTION OF TANDOORI BREADS (D, G)

Vegetarian (V) Vegan (VG) Sustainable/locally sourced  Nuts (N) Dairy (D) Gluten (G) Seafood (S) Celery (C) Egg (E) Mustard (M)

We should be delighted to assist you with detailed allergen information regarding all dishes & drinks on our menus.

All prices are in AED Dirhams inclusive of 7% municipality fees, 10% services charge and 5% VAT.

ARMANI / AMAL