



Chef's Table Menu @ AED 350 Net Per Person

Amuse Bouche

Kaboocha & Coconut soup

Appetizers

(Any two)

Murgh malai tikka

(Creamy chicken tikka, cooked in tandoor)

Bhatti Prawns

(Pineapple murabba, melon seeds)

24carat lamb chop

(Succulent lamb chop coated with 24 carat gold leaf)

Entrée

(Any two)

Chicken can can

(chicken tikka cooked along with cocktail onions and flavourful Indian spices)

Martabaan ka meat with Garlic naan

(Piquant lamb cooked in pickle jars, chef's special)

Masala sea bass, spinach & Mushrooms

(Pan seared seabass served on the bed of sautéed spinach & mushrooms, garnished with chives)

Desserts

Gold leaf kulfi

(Traditional Indian ice cream flavored with pistachio & cardamom and topped with 24 carat gold leaf)

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ABU DHABI
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