

## Main Courses

### Aloo Bukhara Kofta

Prune and Paneer dumplings braised in a rich spicy sauce flavoured with cardamom

### Crevettes Assadh

Shrimps simmered in a mild coconut curry with green mangoes, turmeric, chillies and ginger

### Poulet Rouge

Chicken marinated in yoghurt and red spices, grilled and served in a creamy sauce

### Boti Korma

Tender lamb stewed with brown onions, yoghurt and cashew nuts and finished with saffron

### Vegetable Biryani

### Accompaniments

Laccha paratha, Onion Garlic Kulcha, Pomegranate raita, Dal Makhani

Le Chef de l`table de Desserts

Chef`s dessert table

## Sample Thali Menu

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### Vegetarian Thali

#### Chaos

#### Samosa Chaat

Samosa topped with yoghurt, chutneys and gram flour crisp

#### Kadhal Subzi

Asparagus, baby corn and water chestnuts stir fried with bell peppers with Kadhal

#### Mushroom Spinach

Button Mushroom braised with spinach, flavoured with roasted garlic

#### Bombay Aloo

Seed potatoes tossed with smoked red chillies, tomatoes and coriander

#### Tadka Dal

Home style tempered yellow lentils

Naan bread, Steamed Rice,  
Kachumber and Papad

#### Saffron Rasmalai

**AED 89/-**

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### Non Vegetarian Thali

#### Chaos

#### Samosa Chaat

Samosa topped with yoghurt, chutneys and gram flour crisp

#### Dhaba Murgh

Exquisite Punjabi country fare of tender chicken thighs braised with tomatoes, red onion, herbs and native spices

#### Kheema Mutter

Minced lamb cooked with green peas, brown onion and coriander

#### Bombay Aloo

Seed potatoes tossed with smoked red chillies, tomatoes and coriander

#### Tadka Dal

Home style tempered yellow lentils

Naan bread, Steamed Rice,  
Kachumber and Papad

#### Saffron Rasmalai

**AED 89/-**