

CHEF TASTING

FIRST

SCALLOP
herb oil
red chili jam

SECOND

PRAWN POORI
gulf shrimp, sweet peppers

THIRD

DUCK CONFIT
duck demi-glace

INTERMEZZO

house-made sorbet

FOURTH

LAMB T-BONE
blackberry demi-glace
aloo methi
garlic naan

FIFTH

PANCHAMRIT
rasmalai, pineapple chutney
vanilla genoise, pistachio rabri

FINALE

**AMARETTO CHAI
& BISCUITS**
Chef's signature blend
house-made cookies

165

LOBSTER TASTING

FIRST

LOBSTER BISQUE
black truffle butter

SECOND

LOBSTER SALAD
poached lobster, baby carrots
mango, avocado

THIRD

LOBSTER RISOTTO
saffron cream

INTERMEZZO

house-made sorbet

FOURTH

LOBSTER CURRY
poached lobster, wild mushrooms
peanut-sesame seed curry
garlic naan

FIFTH

ICE CREAM TRIO
pistachio kulfi
paan
chai

FINALE

MALABAR COFFEE
house-made biscotti

195

SADYA TASTING

FIRST

RASAM
kalonji gougère

SECOND

DAHI PANEER KEBAB
fresh fruit medley

THIRD

MUNG BEAN KICHDI
lime pickle, papad roll

INTERMEZZO

house-made sorbet

FOURTH

KACHORI
mango chutney, dahi pakori

FIFTH

SHRIKHAND
saffron, chai spice
& honey yogurt with
berries & pistachios

FINALE

**AMARETTO CHAI
& SAMOSA**
Chef's signature blend
chocolate ganache samosa

145

The Chef defines her cuisine as a combination of cultures, philosophies and cooking techniques. Sourced from local purveyors and the Gulf waters, our food is inspired by the Awadhi style of cooking – the art of cooking over a slow fire, with the subtle use of spices and herbs to create delicate flavors. Much of the food is cooked in tandoors and wood-burning ovens in the style of the Indian North-West Frontier Province. Our dishes are inventive but authentic to the traditions and style of north Indian cuisine.

Join us on a journey and experience our signature dishes with these tasting menus.

