

## CHEF TASTING

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### FIRST

**SEARED SCALLOP**  
southern succotash

### SECOND

**PRAWN MASALA DOSA**  
coconut chutney

### THIRD

**DUCK CONFIT**  
duck demi-glace  
peshawari naan

### INTERMEZZO

### FOURTH

**RACK OF LAMB**  
blackberry demi-glace  
aloo methi

### FIFTH

**PANCHAMRIT**  
rasmalai, pineapple chutney  
vanilla genoise, pistachio rabri

### FINALE

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

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## LOBSTER TASTING

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### FIRST

**LOBSTER BISQUE**  
black truffle butter

### SECOND

**LOBSTER SALAD**

### THIRD

**LOBSTER RISOTTO**  
saffron cream

### INTERMEZZO

### FOURTH

**LOBSTER CURRY**  
garlic naan

### FIFTH

**HAZLENUT & SPICED  
CHOCOLATE CAKE**  
praline crunch  
chocolate crèmeux & chantilly,  
dark chocolate ice cream

### FINALE

**MALABAR COFFEE**  
biscotti

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## SADYA TASTING

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### FIRST

**RASAM**  
vada  
coconut chutney

### SECOND

**RAVA DOSA &  
CHILI PANEER**  
onion chutney

### THIRD

**GOBI CARPACCIO**  
besan chilla  
mango pickle

### INTERMEZZO

### 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

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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.