

## Mumtaz Mahal - The Inspiration

*Taj Mahal – a symbol of true love built in the memory of beautiful Mumtaz Mahal, this majestic monument of devotion continues to inspire and persevere. Arjumand Banu was the daughter of Asaf Khan, who was married to Shahjahan at an early age of 14 years. She was the third wife of Shahjahan (Prince Khurram) and his most beloved throughout his life. She was named Mumtaz Mahal in 1612 after her marriage and remained as an inseparable companion of her husband till death. As a symbol of her faith and love, she bore Shahjahan 14 children and died during the birth of their last child. For the love and affection she showed to her husband, Mumtaz Mahal received highest honour of the land – with Royal seal – ‘Mehr Uzaz’ from the Emperor - Shahjahan.*

*It is said that Mumtaz Mahal on her deathbed asked Shahjahan to create a symbol of their Love for its posterity. It took Shahjahan 22 years to build a monument befitting the memory of his beloved wife. In the name of his beloved Mumtaz Mahal, now stands a monument of love, purity and unparalleled beauty the “Taj Mahal”.*

*Inspired by this eternal love and devotion; the “Mumtaz Mahal” is an ode to this transcendent bond. At “Mumtaz Mahal” our visitors are welcomed to savour the royal Dastarkhan\*. Offering delicacies from the Mughal era including Mumtaz and Shahjahan’s personally favoured dishes like Jhumka-e-Mumtaz, Shahjahani Tikka, Til Mil Jhinga, Paneer Tikka, Dum pukht Biryani, and Afghani Pilaf. Each meal is skilfully prepared by our speciality Mughlai Chefs, to its utmost precision for our Mehmaan-e-Khaas\**

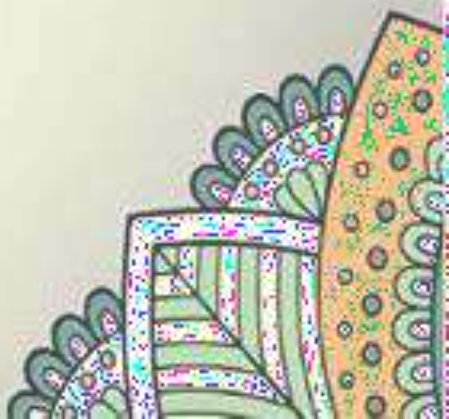
*We invite everyone to experience the Nawabi Dastarkhan at Mumtaz Mahal alongside live entertainment by our talented artists and musicians.*

*\*Dastarkhan: Turkish word meaning great food spread.*

*\* Mehmaan-e-khaas: term used for special guests of Mughal era.*



# FOOD MENU





*Shuruwaat Amrit or Jal*  
*‘Traditional Indian Beverage’*



***Santra Ka Ras***  
*Freshly squeezed orange juice*

***AED 35***



***Tarbuz Ka Ras***  
*Freshly squeezed watermelon juice*

***AED 35***



***Ananas Ka Ras***  
*Freshly squeezed pineapple juice*

***AED 35***



***Gajar Ka Ras***  
*Freshly squeezed carrot juice.*

***AED 35***

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



***Nimbu aur Pudina Ka Ras***  
*Freshly squeezed lemon mint juice*

***AED 35***



***Chukandar Ka Ras***  
*Freshly squeezed Beetroot juice.*

***AED 35***



***Santra aur Gajar Ka Ras***  
*Freshly squeezed orange and carrot juice.*

***AED 35***

***“Smoothie”***



***Strawberry Smoothie***  
*Strawberry, Vanilla Ice cream, Yoghurt, Apple juice*

***AED 35***





### ***Banana Smoothie***

*Banana, Yoghurt, Sugar Syrup, Honey, Milk, Crush Ice*

***AED 35***



### ***Mango Smoothie***

*Mango Pulp, Milk, Banana, Yoghurt, Honey*

***AED 35***



### ***Chocolate & Nut Smoothie***

*Chocolate & Nuts, Coconut Milk, Banana, Coco Powder, Crush Ice*

***AED 35***



### ***Lassi***

***Choice of Salted / Sweet / Mango***

*Popular drink of Punjab made of thick yoghurt*

***AED 28 / AED 30 / AED 32***

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



***Masala Chaas***

***AED 25***

*Soothing yogurt flavored drink infused with ground spices*



***Jal Jeera***

***AED 25***

*Made with Chef Special herbs, pinch of lemon juice, coriander, fresh mint leaves*

***“ Khet Aur Khalyano Se”  
‘Salad’***



***Bahar-e-Bagiya***

***AED 26***

*Array of fresh seasonal garden greens*



***Kachumber Salad***

***AED 24***

*Julians of garden fresh vegetables tossed with lemon juice*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





### ***Fattoush***

***AED 24***

*Crisp lettuce, tomato and a great variety of fresh vegetables and leaves served with fresh lemon juice and olive oil.*



### ***Hummus***

***AED 24***

*Blended chickpeas with sesame paste and fresh lemon juice.*



### ***Babaganoush***

***AED 26***

*Baked eggplant with assorted grilled vegetables served with fresh lemon juice and garlic.*

**“Chatpati Laziz Chaat”**  
**‘Chaat & Chutney’**



***Dahi Bhalla***

**AED 32**

*Stuffed dumpling with loads of nuts and generously poured creamy yoghurt*



***Choice of Raita***

**AED 24**

*Boondi / Mixed Vegetable / Pineapple / Mint and Coriander*



***Masala Papad***

**AED 26**

*Chopped onion and tomato tossed in chaat masala, lemon juice placed  
On the papad*



***Dahi Papdi Chaat***

**AED 29**

*Mini papadi topped with potato served with mint and tamarind chutney*



***Aloo Anardana Chaat***

**AED 29**

*Chick peas and potato mixed with chopped onion, coriander, fresh lemon juice  
flavored with Indian spices, topped with pomegranate seeds*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





***Kadak Palak Chaat***

***AED 32***

*Crispy fried spinach fritters, topped with spicy green chutney, tangy sweet tamarind chutney, and served with sev.*



***Malta Murgh Chaat***

***AED 34***

*Combination of shredded tandoori chicken, onion, bell pepper and orange segments*

***Shorba Handi Se***  
***'From the Soup Pot'***

***Vegetarian Soup***



***Dal Dhaniya Shorba***

***AED 28***

*Lentil soup infused with fresh coriander and crushed black pepper*



***Tamatar Dhania Shorba***

***AED 28***

*For tomato soup lovers, fresh coriander add a healthy touch to the Indian tomato soup*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



***Subz Makki Shorba***

*Creamed sweet corn soup with vegetable*

***AED 28***



***Dhingri (Mushroom Ka Shorba)***

*Blend of mushroom onion, garlic, ginger, and chef-special spices.*

***AED 30***

***Non Vegetarian Soup***



***Nally Ka Shorba***

*Connoisseur's favorite full bodied lamb trotter soup with hint of freshly crushed black pepper.*

***AED 38***



***Murgh Badami Shorba***

*Pre-meal sensation in true Punjabi style enjoying scintillating almond and chicken flavored soup*

***AED 34***



***Murgh Makai Shorba***

*Creamed sweet corn soup with chicken*

***AED 36***

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





***Samundari Shorba (Seafood)***

***AED 38***

*Healthy, yummy seafood soup made with local spices and herbs.*

***Chandani Chawk ki Saugaat & Tandoori Peshkash***

***'Refreshing vegetarian starters from the Indian streets'***



***Karara Subz Roll***

***AED 38***

*Crisp savory rolls with crunchy vegetables, flavored with Indian spices and deep fried*



***Phaldari Kebab***

***AED 38***

*Raw banana and boiled sweet potato mixed with chef special spices with green chili, coriander leaves and golden fried.*



***Kurkuri Bhindi***

***AED 32***

*Baby okra marinated with ajwain and spices deep fried to crispy texture*



***Hara Bara Kebab***

***AED 43***

*A kebab made of green peas and potatoes, ginger, coriander, spinach with aromatic spices and shallow fried*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



### ***Kurkure Paneer Tikka***

***AED 45***

*Fresh Paneer marinated in ginger garlic paste, yogurt, and lemon juice and coated in crispy breadcrumbs baked in tandoor.*



### ***Peshawari Paneer Tikka***

***AED 54***

*Cottage cheese piccata spiced with turmeric and red chili, cooked in clay oven*



### ***Dahi Ke Sholay***

***AED 45***

*Hang curd, khoya, chopped green chili, coriander leaves, Indian spices stuffed with white bread and golden fried.*



### ***Chowk Ki Tikki***

***AED 36***

*Potato patties steeped with fresh ginger chili and coriander fried to perfection*



### ***Tilora Seekh Kebab***

***AED 45***

*Boiled potato and paneer marinated in chopped green chili, ginger, Coriander leaves, Indian spices and coated with sesame seeds baked in Tandoor*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





**Chilli Baby Corn**

**AED 40**

*Baby corn marinated and tossed in onion, chilli and spices*



**Vegetable Kebab Platter**

**AED 70**

*“Family Treat” vegetarian kebab platter which includes selection of four kebabs.*



**Dahi Ke Kebab**

**AED 45**

*An extremely simple and creamy cutlet patty prepared with yogurt and crumbed paneer.*



**Veg Pakora**

**AED 40**

*Assorted vegetables coated and seasoned gram flour batter and deep fried served with mint chutney.*



**Soya Tandoori Chaap Tikka**

**AED 42**

*Fresh soya chaap is marinated in curd, lemon juice, garam masala, and cumin and baked in tandoor.*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



### ***Chili Paneer***

***AED 44***

*Tossed with garlic, onion, celery and spring onion and black pepper.*



### ***Kut Kut Pinda***

***AED 59***

*Chicken drumstick marinated in ginger garlic paste, lemon juice, yoghurt, stuffed with minced chicken tossed in fresh onion tomato masala and baked in tandoor.*



### ***Lamb Shank Masala***

***AED 82***

*A delicious dish with large piece of shank, cooked to perfection in slow flame, tenderized and served in thick gravy.*



### ***Tandoori Chooza***

***AED 64***

*Charcoal grilled spiced chicken served whole.*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





***Soya Malai Chaap Tikka***

***AED 42***

*Boiled potato and paneer marinated in chopped green chili, ginger, Coriander leaves, Indian spices and coated with sesame seeds baked in Tandoor.*

***Tandoori Nazraane***

***‘Rich non vegetarian offerings from the Tandoor’***

**SEAFOOD**



***Samandar Ka Badshah***

***AED 119***

*Boneless whole lobster marinated in Lakhnavi spices and char-grilled served in the shell*



***Khazana - e - Samundari***

***AED 139***

*Mixed grilled seafood platter marinated with Chef's Special spices*



***Jhumke - e - Mumtaz***

***AED 109***

*Gulf water prawn marinated in home spices, yoghurt and pomegranate juice*



***Mumtaz Patrani Fish Tikka***

***AED 75***

*Shrimp marinated in green herbs. Tossed in red chili sauce and lemon juice with Ginger, garlic, bell pepper and onion*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



***Chatpata Prawn***

***AED 95***

*Shrimp marinated in green herbs. Tossed in red chili sauce and lemon juice. with Ginger, garlic, bell pepper and onion.*



***Lahori Zaykedar Machli***

***AED 65***

*Fish marinated with dry coriander, dipped in gram flour, batter and golden fried*



***Machli Ajwani Tikka***

***AED 77***

*Succulent fish tikka marinated in lemon juice, coriander and ajwain*



***Zafrani Machli Tikka***

***AED 67***

*Cubes of hamour matured with olive oil, gram flour and yoghurt*



***Tawa Haryali Machli***

***AED 77***

*Gulf water fish marinated with gram flour, ajwain and Indian spices*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



## L A M B



### ***Adraki Mutton Chaap***

*Tender mutton chops marinated with ginger & spices*

**AED 72**



### ***Chappli Kebab***

*Made with the freshest minced mutton and mixed with pomegranate seed, coriander seed, ginger, garlic and spices*

**AED 69**



### ***Ghost Sheek Kebab***

*A Skewered kebab of lamb flavored with cardamom, cloves, ginger, fresh green coriander and cinnamon*

**AED 75**



### ***Behari Murgh Tikka***

*Marinate in a special Behari spices, soft and succulent Botti of lamb from the charcoal grill.*

**AED 69**



### ***Mutton Galouti Kebab***

*Minced mutton kebab made with Lucknowi famous flavorful aromatic spices*

**AED 72**

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*

## **Chicken**



### ***Banjara Murg***

**AED 62**

*Chicken breast marinated in ginger garlic paste, lemon juice, ajwain seeds and Indian spices baked tandoor.*



### ***Lasooni Murg Tangri***

**AED 56**

*Chicken drumstick marinated in yogurt, garlic paste and Indian spices.*



### ***Zafrani Murgh Tikka***

**AED 59**

*chicken into large cubes add oil, coriander, green chilies, saffron, salt, white pepper, turmeric, cumin, fennel powder, cream*



### ***Gilafi Seekh Kebab***

**AED 62**

*Chicken mince kebab mixed with bell pepper, onion & homemade cottage cheese*



### ***Behari Chicken Seekh Kebab***

**AED 60**

*Boneless, chicken's selective portion marinated in special Behari Kebab Spices freshly served from the charcoal grill.*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





### ***Hazari Murgh Tikka***

***AED 60***

*Succulent chunks of chicken rested overnight with ginger,garlic,green chilli ,lemon juice with flavorful hung yoghurt and special spices*



### ***Seven Pepper Chicken Tikka***

***AED 65***

*Boneless, chicken's selective portion marinated in special Behari Kebab Spices freshly served from the charcoal grill.*



### ***Achari Murgh Tikka***

***AED 54***

*Morsels of chicken marinated in pickled spices*



### ***Lahori Murgh Tikka***

***AED 56***

*Reviving the memories of undivided-punjab, chicken tikka perfected with over-toning of degi mirch' from Lahore*



### ***Murgh Malai Tikka***

***AED 67***

*Succulent chicken morsel blended with cream, cheese, fenugreek, grilled to perfection*



***Murgh Kalimirch Tikka***

***AED 56***

*Chicken supremes marinated in Indian spices and coated with crushed black pepper*



***Mutton Khati Roll***

***AED 69***

*A Skewered kebab of lamb flavored with cardamom, cloves, ginger, fresh green coriander and cinnamon stuffed with kachumber salad and wrapped in rumali roti.*



***Mumtaz Ka Khazana***

***AED 110***

*"Family Treat" non-vegetarian kebab platter which includes selection of Chef's special kebab*

***Bahar-e-Subzar***

***✿ 'Vegetarian Main Course***



***Mumtaz Dum Paneer***

***AED 53***

*Soft melting cottage cheese cubes simmered in mildly spiced gravy cooked in classic dum style*



***Kadai Paneer***

***AED 53***

*Batons of cottage cheese toasted in spice tomato gravy with mélanges of onions, tomatoes and capsicum*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





### ***Paneer Makhanwala***

***AED 53***

*Cottage cheese cooked in tomato gravy, infused with fenugreek seed and cream*



### ***Lababdar Paneer***

***AED 53***

*Bite size paneer tikka cooked in rich creamy gravy with fresh coriander and ginger.*



### ***Adraki Dhaniya Paneer***

***AED 49***

*Bite size paneer tikka cooked dry on a griddle with fresh coriander and ginger*



### ***Mushroom Hara Pyaaz***

***AED 40***

*Button mushroom tossed with onion, tomato and spring onion and Indian spices*



### ***Makai Palak***

***AED 40***

*Home style preparation of fresh Sweet corn and spinach*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



### ***Sarson ka Saag***

*Famous Punjabi greens cooked home style*

***AED 40***



### ***Methi Malai Mutter***

*Green peas & fenugreek cooked in cashew nut gravy finished with cream*

***AED 38***



### ***Milli Juli Subzi***

*Astonishingly tasty preparation of mixed vegetables in brown gravy with homemade garam masala*

***AED 44***



### ***Baghare Baigan***

*A Hydrabadi vegan delicacy, Cajun eggplant, finished with onion, ginger.*

***AED 44***



### ***Sadabahr Kofta Curry***

*Palak dumplings stuffed with homemade cottage cheese floated in chef special makhni gravy*

***AED 44***





***Mirch Baigan Ka Salan***

***AED 44***

*Baby eggplant and chili cooked in gravy made of peanut, coconut and Sesame a delicacy of Hyderabad*



***Gobi Mutter Masala***

***AED 42***

*Florets of fresh cauliflower and green peas stirred with spices and herbs cooked dum Style*



***Aloo Methi***

***AED 38***

*Potato ,fenugreek cooked in onion tomato, ginger garlic paste and our own spices.*



***Baigan Ka Bharta***

***AED 44***

*A Hydrabadi vegan delicacy, Cajun eggplant, finished with onion tomato, ginger, garlic. And Tamarind sauce.*



***Achari Veg Masala***

***AED 42***

*Aromatic lip smacking pickled flavored mixed vegetable curry.*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



### ***Bhindi Do Pyaza***

*Okra cooked with onion, green chili and ground spices*

**AED 44**



### ***Peshawari Chole***

*Chickpeas cooked Peshawari style with dry mango powder, ajwain powder and fenugreek leaves*

**AED 40**



### ***Kadai Chaap***

*Boiled soya chaap mixed with ginger garlic paste, onion tomato masala and Indian spices.*

**AED 40**

## ***Dawat-e-Lazeez 'Non Vegetarian Main Course'***

### **Seafood**



### ***Maharaja Ki Pasand***

*Cubes of succulent lobster cooked with onion, tomato and cashew nut gravy*

**AED 129**



### ***Jhinga Kali Mirch***

*Succulent juicy prawn marinated in exotic spices and cooked with onion and tomatoes and its own juice*

**AED 89**

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





### ***Machli Vindaloo***

***AED 69***

*Tangy gulf fish cooked in browned onions, tomato puree, sugar, vinegar, ginger and garlic*



### ***Tawa Machli***

***AED 79***

*Gulf water hammour marinated in, ajwain, gram flour, garlic ginger paste and Indian spice scooked on tawa*

## **Mutton**



### ***Raan-e-Begum***

***AED 159***

*An absolute delicacy of North- West frontier cuisine lamb shank flavored with Chef's special masala and created after a lot of time and patience.*



### ***Karahi Gosht***

***AED 69***

*A Mutton Karahi also known as Karahi gosht is a popular Indian & Pakistani dish of slow cooked mutton with tomatoes and spices.*



### ***Mutton Rogan josh***

***AED 69***

*Popular Kashmiri's bone-in mutton preparation cooked in thin tomato gravy and finished with rogan.*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



***Lal Maas***

*Fiery boneless mutton gravy cooked with spicy red chili from the Thar desert*

***AED 69***



***Bhuna Gosht***

*Boneless mutton morsel roasted in natural juice with brown onion, black pepper and dry spices*

***AED 69***



***Nawabi Rara Mutton***

*Fresh mutton cubes and minced mutton mixed with onion tomato, ginger garlic paste, cashew nut paste fresh cream, and Indian spices.*

***AED 69***



***Achari Chap Masala***

*Succulent lamb chops cooked with Chef's special whole ground spices*

***AED 69***



***Keema Mutter***

*Choice of mince chicken or mutton cooked with onion, tomato, kadai spices and fresh coriander*

***AED 59***

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





### ***Dalcha (Dal Ghost)***

***AED 65***

*Traditional curry from north India made with slow cooked meat and lentils*

## **C h i c k e n**



### ***Murgh Makhani***

***AED 78***

*Boneless Lahori chicken cooked with butter and dry fenugreek leaves in fiery tomato gravy*



### ***Saagwala Murgh***

***AED 59***

*Boneless chicken in green curry style with puree of fresh coriander, spinach and green chili*



### ***Peshawari Murgh Karahi***

***AED 62***

*Bone-in/boneless chicken preparation with tomatoes, browned sweet onion paste, all cooked to a flavor-rich gravy.*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



***Murgh Angara***

***AED 60***

*Boneless chicken cooked with onion, red chili paste, and homemade spice Angara and tomato gravy*



***Murgh Vindaloo***

***AED 56***

*Boneless tender chicken cooked in browned onions, tomato puree, sugar, vinegar, ginger and garlic*



***Afghani Chicken Kali Mirch***

***AED 62***

*A popular Afghani dish made from tender pieces of chicken with white creamy gravy and black peppers.*



***Panchmel Dal***

***AED 44***

*Mixture of five types of lentil magic perfected with the combination of Onion, cumin and green chilies.*





### ***Murgh Jalfreezi***

***AED 56***

*Boneless chicken morsel tossed with bell peppers and onions, stirred in tomato gravy*



### ***Murgh Handi***

***AED 66***

*Boneless chicken cooked with onion, tomato puree yoghurt cream and homemade spices*

## ***Dawat-e-Aam***

***‘Most popular dishes from the Seeds of Lentil’***



### ***Dal Makhani***

***AED 49***

*Distinguished black lentil preparation of undivided Punjab sautéed with "Degi Mirch" and dry fenugreek.*



### ***Dal Tadka***

***AED 44***

*Homemade masoor and moong dal magic perfected with the combination of onion, cumin and green chilies*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



### ***Rajmah Masala***

**AED 42**

*Red kidney beans cooked semi dry in tomato gravy with onion, ginger and garlic*

### ***Shaan-e-Basmati***

***'King of rice cooked on dum style'***

## **Non Vegetarian**



### ***Jhinga Biryani***

**AED 79**

*Shrimp cooked along with basmati rice and finished with saffron and rose water*



### ***Machli Tikka Biryani***

**AED 62**

*Tandoor marinated fish tikka tossed in long grain aromatic basmati rice*



### ***Mumtaz Mutton Biryani***

**AED 69**

*Free flowing grains of basmati rice cooked with succulent boneless lamb, brown onions, whole spices and saffron in awadh style*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





### **Egg Biryani**

**AED 52**

*Fragrant long grain basmati rice cooked with aromatic biryani spices herbs and boiled eggs flavored with saffron.*



### **Mumtaz Murg Biryani**

**AED 62**

*Long and slender basmati rice layered alternating with boneless chicken cooked in concealed cookware to retain its fragrance*

## **Vegetarian**



### **Tarkari Biryani**

**AED 52**

*Mixture of garden fresh vegetables cooked with Indian spices and herbs*



### **Afghani Pulao**

**AED 52**

*Scented basmati rice cooked with Kabuli channa, done Royal style*



### **Subz Bahar - e- Pulao**

**AED 48**

*Aromatic experience of Mumtaz kitchen in the form of basmati rice cooked with seasonal vegetable and royal touch of saffron and nutmeg*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



### ***Sada Chawal***

***AED 28***

*Long grain aromatic steamed basmati rice from northern Punjab*



### ***Jeera Rice***

***AED 30***

*Long grain aromatic basmati rice from northern Punjab tempered  
within*



### ***Dal Khichdi***

***AED 52***

*Duo of lentils and rice tempered and simmered with onion, garlic and cumin*

***All biryanis will be accompanied with Indian Traditional Raita***



***Zaiqadar Rotiyan***  
***'A delicious selection of Indian Bread'***



***Assorted Indian Breads***

***AED 42***

*Chef's Special selection of four kinds of bread*



***Choice of Naan***

*Leavened bread from clay oven*

*Plain / Butter*

***AED 16***

*Garlic / Cheese*

***AED 18***



***Choice of Kulcha***

***AED 20***

*Leavened bread from clay oven*

*Potato    Cauliflower    Cottage Cheese*

*Onion chilly*



***Choice of Paratha***

***AED 18***

*Layered unleavened bread from the clay oven*



### ***Pyaaaz Mirch Ki Roti***

***AED 14***

*Bread made with whole wheat flour and topping with fresh green chilly and chopped onions*



### ***Roomali Roti***

***AED 14***

*Unleavened paper thin bread cooked in its two variants: plain and spinach*



### ***Makai ki Roti***

***AED 14***

*A flat, unleavened Indian bread made from corn flour and a very good combination with sarson da saag*



### ***Missi Roti***

***AED 14***

*Punjabi flatbread prepared from gram flour and spices.*



### ***Peshawari Nan***

***AED 22***

*Traditional naan stuffed with sweet filling often containing of raisins and desiccated coconut.*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





### ***Tandoori Roti or Chapatti***

**AED 12**

*Unleavened bread made of whole wheat flour served plain or buttered*

### ***Sheer-e-Mehfil***

***“Dessert”***



### ***Faluda Kulfi***

**AED 26**

*A frozen dessert made of condensed milk flavored with saffron garnished with pistachio and served with faluda*



### ***Badami Kulfi***

**AED 24**

*Distinguished black lentil preparation of undivided Punjab saliently spiced. with “Degi Mirch” and dry fenugreek.*



### ***Gulab Jamun***

**AED 22**

*Distinguished black lentil preparation of undivided Punjab saliently spiced. with “Degi Mirch” and dry fenugreek.*



### ***Gajar Ka Halwa***

**AED 26**

*Carrot cooked in milk flavored with green cardamom*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



***Cut Fruit Platter (Small/Large)***  
*Sliced seasonal fresh fruit*

***AED 35 /AED 65***



***Kesari Rasmalai***

***AED 28***

*Cottage cheese dumpling soaked in reduced milk syrup finished with saffron.*



***Choice of Ice-Cream***

***AED 28***

*Vanilla, chocolate, strawberry*

***Tea/ Chai/Coffee***  
***“Indian flavored tea”***

***Masala Chai***

***AED 26***

***Adraki Chai***

***AED 22***

***Zafrani Chai***

***AED 22***

***Green Tea***

***AED 16***

***Karak Chai***

***AED 20***

***Americano***

***AED 18***

***Espresso(single/double)***

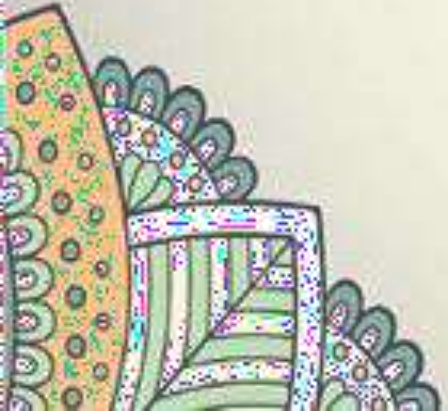
***AED 18/22***

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





# BEVERAGE MENU



## ***Champagne***

*Dom Perignon Brut*

*Moet & Chandon Brut Imperial*

*Bottle*

***AED 3000***

***AED 1500***

## ***Sparkling Wine***

*Pierlant Blanc Brut*

***AED 330***

## ***White Wine***

***France***

***Domain William Fevre Chablis***

***AED 750***

*(Grape: Varietals, Region: Chablis)*

***Andre Dezat & Fils Pouilly-Fume***

***AED 650***

*Grape: Sauvignon Blanc, Region: Loire)*

***Chile***

***Montes, Chardonnay***

***AED 290***

*(Chardonnay)*

***Montes, Sauvignon Blanc***

***AED 290***

*(Sauvignon Blanc)*

***Australia***

***Oxford Landing, Sauvignon Blanc***

***AED 335***

*(Sauvignon Blanc)*





***Oxford Landing, Chardonnay***

***AED 335***

*(Chardonnay)*

***Eaglehawk, Wolf Blass, Chardonnay***

***AED 285***

*(Chardonnay)*

***Rosé Wine***

***Mateus Rosé***

***AED 335***

*(Baga, Bastardo, Touriga Nacional, Tinta Roriz  
and Tinta Pinheira, Region: Portugal)*

***Red Wine***

***France***

***La Collection Saint Emilion,***

***AED 490***

***Robert Giraud***

*(Merlot / Cabernet Sauvignon / Cabernet Franc)*

***M. Chapoutier Chateauneuf-Du-Pape***

***AED 850***

*(Grape: Shiraz/Syrah, Grenache, Mourvedre)*

***Italy***

***Bio Bio Merlot***

***AED 300***

*(Merlot, Region: Veneto)*



*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*

## **Chile**

**Montes, Merlot**

**AED 290**

*(Merlot)*

## **Australia**

**Oxford Landing, Merlot**

**AED 335**

*(Merlot)*

## **House wines**

*House Wine By the Bottle*

**AED 240**

*House Wine By the Glass*

**AED 45**

## **Aperitif**

*Campari*

**Shot**

**AED 39**

*Martini Extra Dry*

**AED 39**

## **Premium Whisky**

*J. W. Blue Label*

**Shot**  
**AED 165**

*J.W. Gold Label*

**AED 79**

*Chivas Regal (18 Years)*

**AED 88**

*J.W. Black Label*

**AED 49**

*Chivas Regal (12 Years)*

**AED 49**

*Dimple*

**AED 49**

*Glenfiddich (12 Years)*

**AED 49**

*Glenfiddich (15 Years)*

**AED 85**

*Glenmorangie (10 Years)*

**AED 49**

*Jack Daniels*

**AED 49**

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*





*Macallan Double Cask (12 years)  
Glenlivet (12 Years)*

*AED 85  
AED 47*

***Regular Whisky***

*J.W. Red Label  
Jim Beam  
Jameson  
Southern Comfort  
J&B Rare  
William Lawson  
Ballantines*

***Shot***  
  
*AED 42  
AED 42  
AED 42  
AED 42  
AED 42  
AED 42*



***Gin***

*Tanqueray No. 10  
Bombay Sapphire  
Gordon*

***Shot***  
  
*AED 46  
AED 42  
AED 42*



***Rum***

*Captain Morgan Spiced  
Bacardi  
Captain Morgan  
Malibu*

***Shot***  
  
*AED 42  
AED 42  
AED 42  
AED 42*



*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*

## ***Vodka***

*Russian Standard*

***Shot***

*AED 39*

***Bottle***

*AED 790*

*Smirnoff*

*AED 39*

*AED 790*

*Absolut*

*AED 39*

*AED 790*

*Absolut (half bottle)*

*AED 360*

*Ciroc*

*AED 45*

*AED 1050*

*Grey Goose*

*AED 55*

*AED 1375*

*Belvedere*

*AED 55*

*AED 1375*

## ***Tequila Shots***

***Shot***

*Sauza*

*AED 39*

*Patron*

*AED 60*

## ***Brandy/Cognac***

***Shot***

*Courvosier VSOP*

*AED 65*

*Courvosier VS*

*AED 48*

*Hennesy VS*

*AED 48*

*Remy Martin VSOP*

*AED 65*

## ***Spirits by the Bottle***

*All bottles to be consumed on the premises only or leave with us for your next visit.*





**Whisky***J. W. Black Label**AED 495**AED 995**Chivas Regal (12 years)**AED 525**AED 1050**Chivas Regal (18 years)**AED 1900**J. W. Gold Label**AED 1500**Dimple**AED 1150**Jack Daniels**AED 550**AED 1075**Glenfiddich**AED 1100**J. W. Red Label**AED 400**AED 790**Glenlivet (12 Years)**AED 1200**Glenfiddich (15 years)**AED 1850**Glenmorangie (10 years)**AED 1050**Macallan Double (12Y)**AED 1850**John Jameson**AED**J.W. Red Label**AED 400**AED 790**Ballantines**AED 790**J&B Rare**AED 870**William Lawson**AED 550***Gin****Bottle***Gordon's**AED 790**Bombay Sapphire**AED 790*

*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



## **Rum**

*Bacardi*

*Captain Morgan*

## **Bottle**

*AED 790*

*AED 790*

## **Shooters & Shots**

### **Bullet Shot**

*Tequila, Sambuca, Absinthe, Dash of Tabasco*

**AED 50**

### **Drink & Die**

*Sambuca, Tequila, Tabasco*

**AED 50**

### **B-52**

*Kahlua, Bailey's, Grand Marnier*

**AED 50**

### **Kamikaze**

*Vodka, Triple Sec, Lemon Juice*

**AED 50**

## **Digestive**

*Jagermeister*

*Amaretto Disaronno*

## **Shot**

**AED 39**

**AED 39**





## ***Liqueur***

*Bailey's*  
*Kahlua*  
*Sambuca*  
*Tia Maria*  
*Grand Marnier*

## ***Shot***

*AED 39*  
*AED 39*  
*AED 39*  
*AED 39*  
*AED 39*



## ***Spirits by the Bottle***

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## ***Beer***

*Corona*  
*Heineken*  
*Budweiser*  
*Kingfisher*

## ***Bottle***

*AED 48*  
*AED 45*  
*AED 45*  
*AED 45*



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## ***Draught Beer***

***Stella***

***Half Pint***

***Pint***

***AED 32***

***AED 55***

***Heineken***

***AED 35***

***AED 55***

***Amstel***

***AED 32***

***AED 55***

## ***Flavored Drinks***

***Bottle***

***Smirnoff Ice***

***AED 42***

***Bacardi Breezer***

***AED 42***

*(Watermelon, Orange, Lime)*

## ***Cocktails***

***Bull Frog***

***AED 75***

*Vodka, Rum, Gin, Tequila, Triple Sec,  
Blue Curacao, Energy Drink*

***Long Island Ice Tea***

***AED 65***

*Vodka, Rum, Gin, Tequila, Triple Sec, Pepsi*

***Mai Tai***

***AED 48***

*White Rum, Dark Rum, Dash of Cointreau,  
Grenadine Syrup, Almond Syrup, Pineapple Juice*

***Mojito***

***AED 55***

*White Rum, Fresh Mint Leaves, Lemon Juice, Crushed  
ice, Sugar Syrup, Soda*



*Prices are inclusive of service charge , municipality fee and subject to 5% VAT*



***Blue Lagoon***

*Vodka, Blue Curacao, 7up*

***AED 55***

***Irish Coffee***

*Irish Whisky, Sugar, Fresh Hot Coffee, Whipped Cream*

***AED 48***

***Dry Martini***

*Gin, Dry Vermouth, Stuffed Olive*

***AED 44***

***Bloody Mary***

*Vodka, Tomato Juice, Fresh Lemon Juice,  
Dash of Salt & Pepper, Tabasco & Worcestershire Sauce*

***AED 44***

***Margarita***

*Tequila, Triple Sec, Fresh Lemon Juice*

***AED 44***

***Screwdriver***

*Vodka, Orange Juice*

***AED44***

***Pinacolada***

*White Rum, Pineapple Juice, Coconut Cream*

***AED 44***



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***Cosmopolitan***

***AED 44***

*Vodka, Triple Sec, Cranberry juice*

***Cuba Libra***

***AED 44***

*Dark Rum, Lime juice, Pepsi*

***Gimlet***

***AED 44***

*Gin, Lime cordial, sugar syrup, Lime juice*

***Daiquiri***

***AED 44***

*White Rum, sugar syrup, Lime juice*

***Rustynail***

***AED 44***

*Scotch Whisky, Drambuie*

***Mocktails***

***Fresh Fruit Punch***

***AED 35***

*Strawberry, Kiwi, Mango, Orange, Watermelon*

***Virgin Island Ice Tea***

***AED 35***

*Tea, Dash of Lime, Energy Drink, Sugar Syrup*

***Cinderella***

***AED 35***

*Orange Juice, Pineapple Juice, Dash of Grenadine,  
Splash of Soda Water and Sour Mix*





**Green Apple**

*Lime, Apple Juice, Blue Curacao Syrup, Cinnamon Powder*

**AED 35**

**Raspberry Cooler**

*Lime, Apple Juice, Raspberry Syrup, Cinnamon Powder*

**AED 35**

**Virgin Colada**

*Pineapple Juice, Coconut cream, Dash of Cream, Dash of Sugar syrup*

**AED 35**

**Virgin Mary**

*Tomato Juice, Dash of Lemon Juice, Tabasco, Worcestershire Sauce*

**AED 35**

**Mint Cooler**

*Mint juice, Dash of Lemon Juice, Dash of Sugar Syrup, Soda Water*

**AED 35**

**Virgin Mojito**

*Fresh Mint Leaves, Lemon Juice, Crushed ice, Sugar Syrup, Soda*

**AED 35**

**Juices**

**Fresh Juices**

*(Orange, Pineapple, Watermelon, Carrot)*

**AED 35**



## ***Water & Aerated Drinks***

***Perrier (Sparkling Water)***

***Mineral Water***

***Energy Drink***

***Aerated Drinks***

*(Pepsi, Diet Pepsi, 7-up, Diet 7-up, Mirinda, Soda Water,  
Tonic Water, Ginger Ale)*

***Small      Large***

***AED 20***

***AED 8      AED 15***

***AED 25***

***AED 15***

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