

THE RITUAL OF FLAVOURS

THE SIGNATURE SET MENU

MONDAY TO FRIDAY

LUNCH: 12 PM - 3 PM | DINNER: 8 PM - 11 PM

AED 89

(3 course set menu with a mocktail)

AED 149

(3 course set menu with 1 signature cocktail)

**FLYING
ELEPHANT**

MYSTICAL MIXOLOGY

STARTER

(Choose any Two)

Tandoori Burrata Ki Chaat (D/V/G)

Charred burrata | Ajwa dates relish | Mint frosting

"Indian street style chat which is made with chickpeas, Flavourful ajwa date sauce and mint frosting"

Paneer Papadi (D/V/G)

Papad coated paneer | Trio sauce (Date, Kiwi & Plum)

"Indian style crisp encrusted paneer served with a medley of flavourful trio sauces"

Watermelon Sandwich (D/V/G)

Watermelon | Feta cheese | Rocca leaves | Pickled onion | Tamarind dressing

"A refreshing fusion of sweet watermelon, tangy feta, peppery Rocca, pickled onion and bold tamarind dressing in every bite"

Stuffed mushroom (D/G)

Button mushroom | Tomato salsa | Grated cheese

"Button mushrooms filled with grated cheese with savory of tomato salsa puree"

Kachumber Salad (D/V/G/N)

Beetroot | Carrot | Cucumber | Pickled onion | Baby spinach |
Pumpkin seed | Mint dressing

"A refreshing Kachumber salad featuring pickled onions, beetroot, carrot, cucumber, baby spinach and crunchy pumpkin seeds"

Open Indian Lamb Taco (D/M/G)

Indian street taco | spiced pulled lamb

"Indian street style tacos featuring spiced pulled lamb in soft flat bread"

Panipuri (F/G)

Tuna | Avocado | ponzu

"Crisp panipuri filled with tuna, avocado, and zesty ponzu drizzle"

Quail Bao (G/SO/N)

Quail pepper fry | Steamed bao

"Steamed bao buns stuffed with quail pepper fry, blending bold and tender flavors"

ALLERGENS:

(AF) Alcohol Free | (C) Celery | (D) Dairy | (E) Egg | (G) Gluten | (M) Mustard | (N) Nuts | (PF) Pork Free | (S) Seafood
(SD) Sulphur Dioxide | (SE) Sesame | (SO) Soy | (V) Vegetarian

All prices are in AED and are inclusive of 10% service charge, 7% municipality fees and 5% VAT.

MAIN COURSE

(Choose any One)

Phanas Kofta (V/N/G)

Jackfruit dumpling | pukhtan sauce

"Tender jackfruit dumplings served in a rich aromatic pukhtan sauce for a hearty plant based delight"

Paneer Lababdar (N/G/D)

Rich gravy and creamy paneer tikka

"Creamy panner tikka served in a rich, indulgent gravy"

Eggplant Lasagna (D/G)

"A bold fusion of smoky eggplant and classic lasagna in a creative reinterpretation"

Dhungaar Chicken Tikka Masala (N/D)

Smoked corn-fed chicken | Full bodied tomato masala

"Tender grilled chicken simmered in a rich, creamy tomato based masala sauce infused with aromatic spices"

Prawn Curry (D/S/M)

Creamy prawn curry | Coconut | Curry leaves

"The south Indian style creamy prawn curry with coconut and aromatic curry leaves"

Beef Spaghetti Keema Masala (D/G)

Italian spaghetti | blended in a rich aromatic masala sauce

"Italian spaghetti tossed in rich Indian spiced bolognese keema sauce with aromatic spices"

SIDES

Jeera Rice

(Choose any One)

Lacha Paratha | Garlic Naan | Butter Naan (G/D)

DESSERT

(Choose any One)

Barfi Tart (D/G/N/V)

"Milk-based sweet from the Indian subcontinent with a fudge-like consistency with chocolate tart"

Gulab Jamun Parfait (D/V/N)

"Gulab jamun parfait is a fusion dessert infused with rabdi whipped cream"

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BEVERAGE

(Non Alcoholic: Choose any One)

Cucumber Collins

Cucumber syrup | basil | Lime juice | Ginger soda

Citrus Veil

Lychee | kaffir lime leaves | elderflower cordial | lime juice

Mango Mist

Aam panna concentrate | lime juice | sparkling

Violet Fizz

Lavender | lime juice | blue pea tea | sparkling

BEVERAGE

(Alcoholic: AED 40)

Bitter Lime Bliss

Tequila | all citrus saccharum | bitter | sparkling

Flora And Fizz

London dry gin | chamomile tea cordial | peach bitter | sonic water

Bombay Blush

Vodka | roasted pineapple | honey syrup | strawberry cordial |
citric acid | sparkling

Dusky Leaf

Whisky | spiced bitter | ginger soda

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