

FLYING ELEPHANT

ON TABLE

PINDI CHOLE HUMMUS(D/G/N)

Punjabi spiced hummus with garlic naan crisp

NORI CRACKERS WITH CITRUS SEGMENTS (D/G/N)

Seaweed crackers served with pahadi nimbu chaat

VEGETARIAN STARTER

CRANBERRY KHURCHAN TART (D/G/N)

Cranberry khurchan served with treacle tart

CORNET WITH AVACADO THECHA (D/G/S/N)

Maharashtrian spicy hass avocado thepla cone

PASSION FRUIT PURI WITH PINE APPLE PACHADI (G/D/N)

Passion fruit flavoured puri served with southern spiced pineapple

TRUFFLE MUSHROOM GALOUTI (G/D/N)

Wild Mushroom Kebab | Kataifi Tart | San Miniato Truffle

MAINS

Paneer Sirka Pyaz

Dal Makhani

Kabuli Pulao

Assorted Breads

DESSERT

HALWA TALES

Trio halwa of carrot, milk and beetroot

ALLERGENS:

G - GLUTEN | SS - SESAME SEEDS | M - MUSTARD | N - NUTS

D - DAIRY | V - VEGETARIAN | S - SHELLFISH | SOY - SOYBEAN | VE - VEGAN | PF - PORK FREE | AF - ALCOHOL FREE

FLYING ELEPHANT

HOUSE BEVERAGE

AED 699

BEER

Heineken

SPIRITS

Absolute | Bombay Sapphire | Bacardi Superior | Jose Cuervo
Paul John Nirvana | Red Label

WINE

Da Luca Nero D'avola | Emotivo Pinot Grigio | Frontera Rose

SPARKLING WINE

Da Luca Prosecco

PREMIUM BEVERAGE

AED 999

BEER

Heineken | Corona Extra

SPIRITS

Absolute | Grey Goose | Bombay Sapphire | Tanqueray | Bacardi Superior
Matusalem | José Gold | José Cuervo | Paul John Nirvana | Jim Beam | Chivas 12

WINE

Da Luca Nero d'Avola | Gerard Bertrand Merlot | Emotivo Pinot Grigio
Jacob's Creek Chardonnay Frontera Rosé

SPARKLING WINE

Da Luca Prosecco | Moët & Chandon

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NORI CRACKERS WITH CITRUS SEGMENTS (D/G/N)

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NON-VEGETARIAN STARTER

CRANBERRY CHICKEN KHURCHAN TART (D/G/N)

Cranberry khurchan served with treacle tart

CORNET WITH TUNA AVACADO THECHA (D/G/S/N)

Maharashtrian spicy bluefin tuna hass avocado thepla cone

PASSION FRUIT PURI WITH PINE APPLE PACHADI (G/D/N)

Passion fruit flavoured puri served with southern spiced pineapple

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MAINS

Murgh Sirka Pyaz

Dal Makhani

Kabuli Pulao

Assorted Breads

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Trio halwa of carrot, milk and beetroot

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