



NON-VEGETARIAN

HARA DANA KEBAB

(two pieces per guest)

Shallow fried patties of mix green peas cooked with Indian Spices

MURGH ANGAAR KEBAB

(two pieces per guest)

Boneless pieces of chicken marinated in red chilies and yoghurt

MAIN COURSE

TAWA MURGH

Boneless chicken in a tomato and onion thick sauce

GOSHT KORMA AWADHI

Mutton cooked overnight with potli masala blended with an extract of almond milk

DAL TADKA

Yellow lentils cooked with caramelized onion and infused with garlic

SUBZ BIRYANI (served with Raita)

Seasonal vegetables and basmati rice cooked in traditional flavours

ASSORTED INDIAN BREAD BASKET

(Main course will be served unlimited on the table while guests are seated)

DESSERTS

GULAB JAMUN WITH ICE CREAM

A pistachio and saffron khoya dumpling dressed in honey syrup

AED 120 NET FOOD AND SOFT BEVERAGES

BEVERAGE SELECTION

WHISKY

Johnnie Walker Red Label, Jim Beam

SPIRITS

Gordon gin, Smirnoff Vodka, Capt. Morgan white rum

BEER

Carlsberg, Becks, Heineken

BRANDY

Fundador

VEGETARIAN

HARA DANA KEBAB

(two pieces per guest)

Shallow fried patties of mix green peas cooked with Indian Spices

PANEER AJWAIN TIKKA

(two pieces per guest)

Paneer marinated with ajwain

MAIN COURSE

SUBZ PANCHMEIL

Seasonal vegetables cooked with coriander seeds and tomato

PANEER BUTTER MASALA

Slow cooked paneer with fenugreek, butter and oven roasted tomato sauce

DAL TADKA

Yellow lentils cooked with caramelized onion and infused with garlic

SUBZ BIRYANI (served with Raita)

Seasonal vegetables and basmati rice cooked in traditional flavours

ASSORTED INDIAN BREAD BASKET

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AED 120 NET FOOD AND SOFT BEVERAGES

WHITE WINE

Gabianno, Pinot Grigio, Italy

Campagnola, Chardonnay, Veneto, Italy

RED WINE

Navajas Rioja, Spain, Reserve Kaiken Montes, Argentina

AED 199 WITH BEER AND WINE

AED 230 WITH HOUSE BEVERAGES

AED 299 WITH PREMIUM BEVERAGES

Above prices are inclusive of 10% service charge & 10% municipality fee.



CHEF'S PEACOCK THALI

ROYAL THALI OF THE DAY ★ AED 80

Available at lunch only

Selection of four specialty Indian curries served with naan, rice, raita and dessert (one serving only) Unlimited mineral water and soft drinks are included in the serving
Vegetarian 🍃 | Non Vegetarian

LIGHT THALI AED 55

Available at lunch only

Selection of two kebabs, one curry, mixed vegetable raita, naan and vegetable biryani (one serving only)
Vegetarian 🍃 | Non Vegetarian

SHURUVAT

STARTERS

ROASTED PAPAD 🍃 AED 15

PAPADI CHAAT 🍃 AED 35

Wafer thin Indian puff, flavoured with ajwain, tangy saunth, yoghurt and mint chutney

TAWA TIKKA ALOO 🍃 AED 35

Shallow-fried potatoes, sautéed with a tangy sweet and sour mint and tamarind dressing

ALOO MATAR KI TIKKI 🍃 AED 50

An Indian delicacy of mashed potatoes with green peas, nutmegs and spices

HARA DANA KEBAB 🍃 AED 50

Shallow fried patties of mix green peas cooked with Indian spices

GALAWAT KE KEBAB ★ AED 85

A speciality of Lucknow - 'melt in the mouth' mutton kebab

GREEN SALAD 🍃 AED 32

Hand picked garden fresh vegetables finely sliced and presented

KACHUMBER SALAD 🍃 AED 32

Hand picked garden fresh vegetables finely chopped and dressed with lemon juice

SHORBA-E-KHAAS

SOUPS

SHORBA TAMATER 🍃 AED 32

Soup of tomatoes, cumin and fresh green coriander

NAWABI SHORBA AED 32

Soup fragrant with the flavours of slow cooked chicken, cloves, cinnamon and saffron

JAHANGIRABADI SHORBA 🍃 AED 32

Traditional Indian lentil soup

ANGARO KI DAWAT

FROM THE CLAY OVEN

PANEER AJWAIN TIKKA 🍃★ AED 57

Paneer marinated with green chilli paste, yoghurt & ajwain

SUBZ SEEKH KEBAB 🍃 AED 50

A Lucknowi speciality of skewered finely chopped seasonal vegetables bound with paneer

JHINGA LASOONI ★ AED 115

Jumbo prawns marinated in fresh minced garlic and olive oil

MAHI TIKKA AED 90

Fresh Hammour marinated in yoghurt and ajwain seeds

MURGH MALAI KEBAB AED 73

Tender pieces of boneless chicken marinated in cream, roasted garlic and exotic Indian spices

MURGH ANGAAR KEBAB ★ AED 73

Boneless pieces of chicken marinated in red chillies and yoghurt

GOSHT AWADHI SEEKH KEBAB AED 85

Finely minced lamb blended with figs, ginger, chillies, coriander, royal cumin and saffron

RAAN SIKANDARI ★ AED 175

Baby lamb leg cooked with exotic Indian spices – Specialty of Lucknow

NON VEGETARIAN PLATTER AED 165

A selection of four of our favorite non vegetarian kebabs (2 pieces each)

VEGETARIAN PLATTER AED 100

A selection of three of our favorite vegetarian kebabs (2 pieces each)

NAZARANE AWADH

CURRIES

MAHI QALIYA AED 85

Fresh Hammour cooked with garam masala, infused with fenugreek seeds and turmeric

JHINGA DUM MASALA ★ AED 115

Jumbo prawns with green chillies, coconut cream and mixed spices

MURGH MAKHNI AED 70

Tender char-grilled chicken, stewed in a tangy sauce, infused with kasoori methi and honey

MURGH KALIYAN AED 70

Tender boneless chicken cooked in smooth cashew nut yoghurt gravy

TAWA MURGH ★ AED 70

Boneless chicken cooked on a tawa or griddle in a tomato and onion thick sauce

voted as best curry in Dubai by what's On Magazine

GOSHT KORMA AWADHI ★ AED 90

Mutton cooked overnight with potli masala blended with an extract of almond milk

GOSHT AUR KEEMA AED 90

Lucknowi speciality dish, a combination of tender bite size cuts and finely minced mutton prepared in garam masala

DAWAT-E-SUBZ

VEGETARIAN SPECIALITIES

MOGHLAI SAAG ★ AED 55

Moghalai spinach cooked with ginger, fennel seeds and garam masala

MALAI KOFTA ★ AED 58

Raisin and paneer dumplings infused with mint and slow-cooked in a cashew and yoghurt sauce

PANEER KADAI AED 60

Cottage cheese stir fried with bell pepper, cherry tomatoes, springonions and seasoned with black pepper

PANEER BUTTER MASALA AED 60

Slow cooked paneer with fenugreek, butter and oven roasted tomato sauce

ALOO ACHARI MASALENDAR AED 55

Potato cubes tossed with pickled flavored Indian spices

SUBZ PANCHMEIL AED 55

Seasonal vegetables cooked with coriander seeds and tomatoes

MAKKAJ MUTTER SHIMLA MIRCH 🍃 AED 55

Baby corn, green capsicum and green pea's sautéed with herbs

KHUMB HARA PYAAZ AED 55

Button mushrooms with fresh spring onions and crushed black pepper

BHINDI MASALA AED 55

Grilled okra cooked with nigella and sesame seeds

DAL MAKHNI ★ AED 50

Qureshi's traditional family recipe of slow-cooked black lentils with fresh tomato puree and spices

DAL TADKA AED 50

Yellow lentils cooked with caramelized onion and infused with garlic

PLAIN RAITA AED 🍃 20

Traditional spiced yoghurt

Optional topping: Mixed vegetables, onion or boondi

CHEF'S SPECIALS

A creative dish from Chef Hasib Qureshis extensive repertoire in Awadhi cuisine. Please ask your steward to explain for today's specials

DAAWAT KI ROTIYA

INDIAN BREADS

LACCHA PARATHA AED 16

Multi-layered bread exotically flavoured with ajwain

PUDINA PARATHA AED 16

Multi-layered bread exotically flavoured with mint

TANDOORI ROTI AED 16

Whole-wheat tandoori bread

NAAN AED 16

Leavened bread made with refined flour

GARLIC NAAN AED 16

BUTTER NAAN AED 16

KULCHA AED 22

Indian bread with optional fillings:

Potato, cheese, onion or a mixture of all three

BASMATI KA KHAZANA

BIRYANIS AND RICE

BIRYANI DISHES ARE COOKED "DUM" SERVED IN A PASTY SEALED HANDI ★

SUBZ BIRYANI 🍃 AED 60

Seasonal vegetables and basmati rice cooked in traditional flavours

GOSHT AWADHI BIRYANI AED 85

Mutton and basmati rice in mace, rose water and kewra

MURGH BIRYANI AED 71

Marinated chicken and basmati rice in mace, ittar and kewra

MASALA PULAO 🍃 AED 71

A perfect blend of Basmati and Channa Dal cooked with mint, ginger, chopped chillies and desi ghee

JEERA RICE AED 35

Basmati Rice tossed with clarified butter and cumin seeds

KHUSKA AED 30

Steamed basmati rice

SAB KI PASAND

DESSERTS

JAMUN-E-GUL AED 40

A pistachio and saffron khoya dumpling dressed in honey syrup

MALAI KULFI ★ AED 42

Traditional saffron and pistachio flavoured Indian ice-cream

RAS MALAI AED 40

Reduced milk khoya cake with a sweet saffron and pistachio sauce

GAJAR KA HALWA AED 40

Shredded carrot slow-cooked with sugar and condensed milk and finished with saffron and roasted nuts

FALAON KA ZAIKA AED 40

Freshly cut fruit platter