

Spice & Spirits

Four-Courses. Bold spices. Perfectly paired cocktails.

Chandni Chowk Ki Aloo Tikki
potato tikki, spiced white peas, honey yoghurt,
tamarind & mint chutney

Buzzy Tonic

*Szechuan gin, ginger, rhubarb
& franklin Indian tonic*

Tandoori Prawns

jumbo prawns, ajwain, chilli spiced yoghurt,
garam masala, coriander & peanut chutney

Khubani Paloma

*pandan tequila, apricot cordial, citrus
& grapefruit soda*

Old Delhi Butter Chicken
char-grilled pulled chicken, fresh tomato & fenugreek

Served with Dal Maharani, Bhindi Singhara,
Pulao Rice & Mixed Bread Basket

Coorg Daiquiri

coco rum, passion fruit, curry leaf cordial & citrus

Chocolate Bounty

Valrhona milk chocolate, coconut, chocolate crumble
& cardamom ice cream

Nocturne Espresso Martini

vodka, cold brew coffee, jaggery syrup & saffron mist

425

Jamavar Tasting Menu Wine Pairing

450
395

Mixed Papads & Chutneys

Tellicherry Pepper & Garlic Soft Shell Crab
plum chutney, garlic chips & homemade garlic pickle
Veuve Clicquot Yellow Label, Champagne, France

Malai Stone Bass Tikka

mace, green cardamom, avocado & mint chutney
Chenin Blanc Simonsig, Cape Town, South Africa

Tulsi Chicken Tikka

sweet basil, pickled radish & radish yoghurt
Tempranillo Torres Coronas, Rioja, Spain

or

Adraki Lamb Chops

royal cumin, fennel, ginger & carrot salad
Casa Ferreirinha Vinha Grande, Douro, Portugal

Malvani Prawn Curry

king prawns, coconut milk, tamarind & homemade
Malvani spice mix
Chardonnay, Chateau Ste. Michelle, Columbia Valley, USA

or

Old Delhi Butter Chicken

char-grilled pulled chicken, fresh tomato & fenugreek
Dolcetto D'Alba, Elio Altare, Piemonte, Italy

Served with Dal Jamavar, Shahi Palak Paneer,
Pulao Rice & Mixed Breads

Kesar Mango Rasmalai

wheat biscuit, Alphonso mango cream & berry chutney
Oremus Tokaji, Vendemia Tardia, Hungary

Signature Jamavar Dishes. V - Vegetarian.

Kindly note our Jamavar Tasting Menu cannot be paired with other menus. Last order by 10pm (Dinner). Our standard wine measure is 90ml per course and 50ml for dessert. Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

All prices are in U.A.E Dirham's and exclusive of 5% VAT, 7% municipality fees and inclusive of 10% service charge.

Spice & Spirits (V)

Four-Courses. Bold spices. Perfectly paired cocktails.

425

Jamavar Tasting Menu (V) Wine Pairing

425
395

Chandni Chowk Ki Aloo Tikki
potato tikki, spiced white peas, honey yoghurt,
tamarind & mint chutney

Buzzy Tonic

*Szechuan gin, ginger, rhubarb
& franklin Indian tonic*

Ajwaini Paneer Tikka
homemade cottage cheese, raw papaya salad
& mint chutney

Khubani Paloma

*pandan tequila, apricot cordial, citrus
& grapefruit soda*

Kofta Lazeez

kale & asparagus dumplings, almonds,
saffron & cream

Served with Dal Maharani, Bhindi Singhara,
Pulao Rice & Mixed Bread Basket

Coorg Daiquiri

coco rum, passion fruit, curry leaf cordial & citrus

Chocolate Bounty

Valrhona milk chocolate, coconut, chocolate crumble
& cardamom ice cream

Nocturne Espresso Martini

vodka, cold brew coffee, jaggery syrup & saffron mist

Mixed Papads & Chutneys

Chandni Chowk Ki Aloo Tikki

potato tikki, spiced white peas, honey yoghurt, tamarind
& mint chutney

Veuve Clicquot Yellow Label, Champagne, France

Dal Chawal Achar

crispy lentils & rice dumplings, mustard yoghurt
& heritage carrot pickle

Chenin Blanc Simonsig, Cape Town, South Africa

Kathal Bhel

jackfruit cutlets on puffed rice, sun-dried tomato
& tamarind-date chutney

*Tempranillo Torres Coronas, Rioja, Spain
or*

Ajwaini Paneer Tikka

homemade cottage cheese, raw papaya salad & mint chutney
Pinot Noir Matua, Marlborough, New Zealand

Baingan Chettinad

baby aubergines, roasted spices, caramelized onions & chillies
*Chardonnay, Chateau Ste. Michelle, Columbia Valley, USA
or*

Gucchi Lababdar

morels, green peas & fresh tomato
Dolcetto D'Alba, Elio Altare, Piemonte, Italy

Served with Dal Jamavar, Shahi Palak Paneer,
Pulao Rice & Mixed Breads

Kesar Mango Rasmalai

wheat biscuit, Alphonso mango cream & berry chutney
Oremus Tokaji, Vendemia Tardia, Hungary

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