

Jamavar Festive Menu Wine Pairing

395
375

A Glass of Perrier-Jouet, Blason Rose, Epernay, France

Jamavar's Jewel Bow

mirchi pakore, masala cashew, mathri, pappads & chutney



Karwari Soft Shell Crab

semolina crusted, roasted coconut, chilli-plum chutney

Simonsig Chenin blanc, Western Cape, South Africa



Salmon Dill Tikka (+ 90 Oscietra Caviar 30gm)

cream cheese, chillies, crushed black pepper & yoghurt

Torrantes, Zuccardi Serie A Familia Zuccardi, Argentina

or

Shahi Galouti Kebab

Silken lamb, mace, cardamom, saffron & methi paratha

Tempranillo, Torres Coronas Catalunya, Spain



Prawn Mappas

Southern spiced coconut, curry leaf & tomatoes

Chardonnay, Chateau Ste. Michelle Columbia Valley, USA

or

Hyderabadi Lamb Korma

leg of lamb, cardamom, yoghurt

& homemade garam masala

Touriga Nacional, Casa Ferreirinha Vinha Grande, Douro, Portugal

Served with Dal Jamavar, Khumb Palak, Pulao Rice & Mixed Breads



Warm Valrhona Chocolate Mousse

Guanaja, sesame seed crisp & vanilla bean ice cream

Cockburn's, Reserve Douro, Portugal

Jamavar Festive Menu (V) Wine Pairing

375
375

A Glass of Perrier-Jouet, Blason Rose, Epernay, France

Jamavar's Jewel Bow

mirchi pakore, masala cashew, mathri, pappads & chutney



Truffle Khichdi

kodo millets, edamame, shimeji mushrooms & black truffle

Simonsig Chenin blanc, Western Cape, South Africa



Palak Akhrot Ka Seekh

chargrilled spinach and walnut kebab & apricot marmalade

Torrantes, Zuccardi Serie A Familia Zuccardi, Argentina

or

Tandoori Kesari Gucchi

wild morels, truffle yoghurt, saffron tuile & mint chutney

Tempranillo, Torres Coronas Catalunya, Spain



Shahi Paneer Makhani

homemade cottage cheese, fresh tomato & fenugreek

Chardonnay, Chateau Ste. Michelle Columbia Valley, USA

or

Kofta Dilkhush

kale and root vegetable dumplings, cashew nuts,

caramelised onions, saffron & chilli

Touriga Nacional, Casa Ferreirinha Vinha Grande, Douro, Portugal

Served with Dal Jamavar, Khumb Palak, Pulao Rice & Mixed Breads



Warm Valrhona Chocolate Mousse

Guanaja, sesame seed crisp & vanilla bean ice cream

Cockburn's Reserve Douro, Portugal



Signature Jamavar Dishes. V - Vegetarian.

Kindly note our Jamavar Tasting Menu cannot be paired with other menus. Last order by 2.30pm (Lunch), 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 inclusive of 5% VAT, 7% municipality fees and 10% service charge.