

New Year's Eve Tasting Menu

995

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Crab Podithol
crab meat, black pepper, chives & roasted spices

Konkan Scallops
roasted spices, mango chilli relish & plantain chips

Salmon Nartanga
cream cheese, pepper, lime leaves and zest
& Oscietra caviar

Murgh Tikka Angaare
char smoked fillets, spiced yoghurt, mint & mooli raita

Lobster Malabar
fresh turmeric, shallots, garlic & kodampulli
or

Safed Maas
kid goat, mace-cardamom
& chilli spiced yoghurt

Served with Dal Jamavar, Asparagus & Beans Poriyal,
Jeera Pulao & Mixed Breads

Valrhona Chilli Chikki Fondant
Guanaja, cinnamon ice cream & vanilla streusel
or

Winter Berries Rasmalai
wheat biscuit, mixed berries cream & chutney

Calcutta Chaap
seasonal vegetables, fennel, grain mustard & tomato chutney

Wild Mushroom Galouti
cashew nuts, saffron and methi puffs

Palak Akhrot Seekh
baby spinach, edamame, broccoli, walnuts
& blueberry ginger chutney

Truffle Paneer Tikka
fig chutney, cream cheese, kale-babycorn salad & fresh truffle

Bharwan Gucchi Kesari
morels, petit pois, cashew nuts, caramelised onions & saffron
or

Kohlapuri Kofta
plantain, winter vegetables, roasted coconut
& cashew nuts sauce

Served with Dal Jamavar, Asparagus & Beans Poriyal,
Jeera Pulao & Mixed Breads

Valrhona Chilli Chikki Fondant
Guanaja, cinnamon ice cream & vanilla streusel
or

Winter Berries Rasmalai
wheat biscuit, mixed berries cream & chutney

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 exclusive of 5% VAT, 7% municipality fees and inclusive of 10% service charge.

New Year's Eve Beverage Selection 600

Wine Selection

Chablis, Henri De Villamont
Burgandy, France

Dolcetto D'alba DOC, Elio Altare
Piemonte, Italy

Cocktails

J&T
Gin, Tropical Cordial, Peppercorn, Franklin Elderflower Tonic

Coorg Daiquiri
Coco Rum, Passion Fruit, Curry Leaf Cordial, Citrus

Khubani Paloma
Pandan Tequila, Apricot Cordial, Citrus, Grapefruit Soda

Kashmiri Old-Fashioned
Walnut Whiskey, Fig Brix, Walnut Bitters, Chocolate Bitters

House Spirits

Bombay Sapphire Premier Cru

Grey Goose

Johnnie Walker Black Label

Bacardi 8 Y.O

Champagne Selection

Laurent-Perrier 'La Cuvée' 1025

Bollinger 'Special Cuvée' 1110

Ruinart, 'Blanc de Blancs' 1750

Perrier-Jouët, 'Belle Époque' 3885

Dom Perignon, Blanc 3995

Beer

Kingfisher

Mocktails

Strawberry Garden
Strawberry Tea, Lyre's Italian Orange 0%, Elderflower, Citrus

Lassis
Mango

Soft Drinks

Sprite | Diet Sprite

Coca Cola | Coca Cola Zero

Juices

Cranberry | Pineapple | Apple

Fresh Grapefruit | Fresh Orange

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