

Jamavar Festive Menu Wine Pairing

395
375

Jamavar Tasting Menu Wine Pairing

450
350

A Glass of Perrier-Jouët, Blason Rosé, Épernay, France

Jamavar's Jewel Box

mirchi pakora, masala cashew, mathri, papads & chutney

Karwari Soft Shell Crab

semolina crusted, roasted coconut, blueberry chutney

Simonsig Chenin blanc, Western Cape, South Africa

Salmon Dill Tikka (+ 550 Oscietra Caviar 30gm)

cream cheese, chilli, crushed black pepper & yoghurt

Torrentés, 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, Kumbh Palak,

Pulao Rice & Mixed Breads

Warm Valrhona Chocolate Mousse

Guanaja chocolate, sesame seed crisp & vanilla bean ice cream

Cockburn's, Reserve Douro, Portugal

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 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.

Jamavar Festive Menu (V)

Wine Pairing

375
375

A Glass of Perrier-Jouët, Blason Rosé, Épernay, France
Jamavar's Jewel Box
mirchi pakora, masala cashew, mathri, papads & chutney

Truffle Khichdi
kodo millets, edamame, shimeji mushrooms & black truffle
Simonsig Chenin blanc, Western Cape, South Africa

Palak Akhrot Ki Seekh
chargrilled spinach and walnut kebab & apricot marmalade
Torrentés, 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 Dil Khush
kale and root vegetable dumplings, cashew nuts,
caramelised onions, saffron & chilli
Touriga Nacional, Casa Ferreirinha Vinha Grande, Douro, Portugal

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

Warm Valrhona Chocolate Mousse
Guanaja chocolate, sesame seed crisp & vanilla bean ice cream
Cockburn's Reserve Douro, Portugal

Jamavar Tasting Menu (V)

Wine Pairing

425
350

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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