

Jamavar Festive Menu Wine Pairing

395
375

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

Jamavar Festive Menu (V) Wine Pairing

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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



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.