

New year tasting menu 795
Sommelier Wine Pairing 450
Unlimited Champagne 950

New year tasting menu(V) 795
Sommelier Wine Pairing 450
Unlimited Champagne 950

Oscietra Caviar

Oscietra quenelles, Paneer Kulcha, onion seed, Chives

Veuve Clicquot Ponsardin Yellow Brut, Champagne, France



Scallop & lotus bhel

Hand dived scallops, edamame, spiced lotus stem, dry masala bhel

Dr. Loosen Urziger Wurzgarten, Riesling Spatlese, Mosel, Germany



Tandoori lamb chops

Lamb chops, cloves, hung curd, kashmiri chili, carrot salad

Marchesi Antinori Pèppoli, Chianti Classico DOCG, Tuscany, Italy



Bhatti Ka lobster

Smoked omani lobster, hung curd, kashmiri chili, coriander peanut chutney

Chateau Suduiraut Lions de Suduiraut Blanc Sec Bordeaux, France



Wagyu sheekh kebab

grain-fed Wagyu, Kashmiri chili, fried onions, corn and sprouts salad & truffle yoghurt

Montes Alpha Merlot, Colchagua Valley DO, Chile



Malabar chicken curry

Chicken morsels, Malabari spices, curry leaf, kashmiri chili, coconut milk.

Served with Dindigul vegetable Kurma, jeera rice, Dal Jamavar, Tandoori breads

Chateau La Fleur Des Rouzes, Pomerol, France



Valrohna equatorial chocolate truffle cake

Criollo bean, Chocolate almond sponge, light chocolate mousse & winter truffle

Paul John XO, India

Palak Patte Ki Chaat

baby spinach, pomegranate, yogurt, mint, date & tamarind chutney

Veuve Clicquot Ponsardin Yellow Brut, Champagne, France



Kathal Bhel

jackfruit cutlets, puffed rice, date & tamarind chutney

Dr. Loosen Urziger Wurzgarten, Riesling Spatlese, Mosel, Germany



Chilgoza Malai Broccoli

Lime zest, cream cheese, parmesan fondue & pine nuts

Chateau Suduiraut Lions de Suduiraut Blanc Sec Bordeaux, France



Subz Mewa Sheekh

Mélange of French beans, peas, carrot, raisins, almond & kebab spices

Marchesi Antinori Pèppoli, Chianti Classico DOCG, Tuscany, Italy



Bikaneri Paneer Tikka

charred cottage cheese, coriander, Kashmiri chili, chili flakes & hung curd

Montes Alpha Merlot, Colchagua Valley DO, Chile



Gucchi Mutter Malai

Kashmiri morels, porcini, green peas, dry fenugreek & fresh almond cashew sauce

Served with Dindigul vegetable Kurma, jeera rice, Dal Jamavar, Tandoori breads

Chateau La Fleur Des Rouzes, Pomerol, France



Valrohna equatorial chocolate truffle cake

Criollo bean, Chocolate almond sponge, light chocolate mousse & winter truffle

Paul John XO, India

 Signature Jamavar Dishes V-Vegetarian  Egg  Dairy  Shellfish  Molluscs  Fish
 Peanut  Sesame  Soya  Nut  Gluten  Celery  Mustard  Lupin

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.
All Prices are in Qatari Riyals.