

## Spice & Spirits (V)

*A four-course feast of spice, soul, and spirits*

625

## Jamavar Tasting Menu (V) Wine Pairing

575  
450

Chandni Chowk Ki Aloo Tikki  
potato tikki, spiced white peas, honey yoghurt,  
tamarind & mint chutney

Rani Royale

*Gin, Fermented apple, Honey, Prosecco*

Ajwaini Paneer Tikka  
homemade cottage cheese, raw papaya salad  
& mint chutney

Cherry Chilli Margarita

*Tequila, Mezcal, Cherry & Chilli Jam, Lime*

Kofta Lazeez

kale & asparagus dumplings, almonds,  
saffron & cream

Served with Dal Maharani, Bhindi Singhara,  
Pulao Rice & Mixed Bread Basket

Kashmiri Old-Fashioned

*Walnut Whiskey, Chocolate Bitters, Fig Brix*

Kesar Mango Rasmalai  
wheat biscuit, Alphonso mango cream & berry chutney

Saffron Silk

*Pistachio Whiskey, Pedro Ximénez, Chocolate Bitters, Agave*

Mixed Papads & Chutneys

Chandni Chowk Ki Aloo Tikki

potato tikki, spiced white peas, honey yoghurt, tamarind  
& mint chutney

*Freixenet Cordon Negro Cava, Spain*

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, Catalunya, 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

*Torres Moscatel, Oro Floralis, Spain*

Signature Jamavar Dishes. V - Vegetarian.

Kindly note our Jamavar Tasting Menu cannot be paired with other menus. Last order by 2pm (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.

## Spice & Spirits

*A four-course feast of spice, soul, and spirits*

🍷 Chandni Chowk Ki Aloo Tikki  
potato tikki, spiced white peas, honey yoghurt,  
tamarind & mint chutney

### Rani Royale

*Gin, Fermented apple, Honey, Prosecco*

### Murgh Malai Kali Mirch

char-grilled chicken, cream cheese, black pepper  
& sun-dried tomato yoghurt

### Cherry Chilli Margarita

*Tequila, Mezcal, Cherry & Chilli Jam, Lime*

🍷 Sindhi Methi Gosht

kid goat simmered with spinach, cinnamon  
& fenugreek leaves

Served with Dal Maharani, Bhindi Singhara,  
Pulao Rice & Mixed Bread Basket

### Kashmiri Old-Fashioned

*Walnut Whiskey, Chocolate Bitters, Fig Brix*

🍷 Kesar Mango Rasmalai

wheat biscuit, Alphonso mango cream & berry chutney

### Saffron Silk

*Pistachio Whiskey, Pedro Ximénez, Chocolate Bitters, Agave*

650

## Jamavar Tasting Menu Wine Pairing

595  
450

### Mixed Papads & Chutneys

🍷 Tellicherry Pepper & Garlic Soft Shell Crab  
plum chutney, garlic chips & homemade garlic pickle  
*Freixenet Cordon Negro Cava, Spain*

### 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, Catalunya, 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  
*Torres Moscatel, Oro Floralis, Spain*

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