



# THALI

## INDIA IN A PLATE

*Discover the unique flavours of India*  
*Available from 18:00pm to 10:00pm*

**695 Dhs per person**

### **MANGO LASSI (D) (N)**

**Traditional Indian drink with mango and yoghurt**

### **SPICY PAPADAM CHIPS**

**Mint and tamarind chutney**

### **SAMOSA (V)**

**Traditional fried Indian pastry with potatoes and peas**

### **MURGH MALAI TIKKA (D)**

**Yoghurt marinated chicken cooked in the tandoor**

### **ROGAN JOSH (D)**

**Kashmiri lamb curry cooked in yoghurt, onion and tomato gravy with aromatic spices**

### **MURGH MAKHANI (N) (D)**

**Chicken tikka cooked in a tomato and cashew nut gravy with aromatic spices**

### **PRAWN MOILEE (S) (D)**

**Kerala style prawn curry with coconut milk and mild spices**

### **YELLOW DAL TADKA (D) (GF) (V)**

**Yellow lentils tempered in cumin and red chilli**

### **JEERA ALOO (GF) (V)**

**Potatoes cooked with cumin, spices and herbs**

### **SAFFRON RICE (GF)**

**Basmati rice cooked with saffron and aromatic spices**

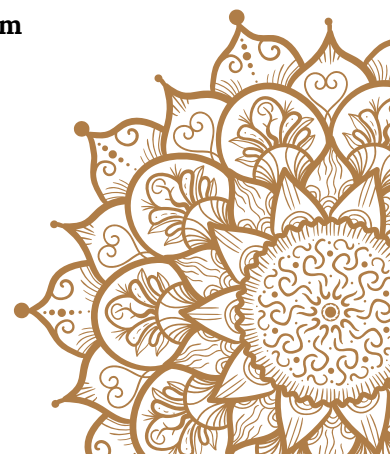
### **BUTTER NAAN (D)**

**Traditional Indian bread cooked in the Tandoor**

### **KULFI (GF) (D)**

**Saffron, pistachio, cardamom and rose water ice cream**

(V) Vegetarian (P) Contains Pork (N) Contains Nuts  
(S) Contains Shellfish (GF) Gluten Free (D) Contains Dairy  
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# VEGETARIAN THALI

## INDIA IN A PLATE

*Discover the unique flavours of India*

*Available from 18:00pm to 10:00pm*

**650 Dhs per person**

**MANGO LASSI (D) (N)**

**Traditional Indian drink with mango and yoghurt**

**SPICY PAPADAM CHIPS**

**Mint and tamarind chutney**

**SAMOSA (V)**

**Traditional fried Indian pastry with potatoes and peas**

**CAULIFLOWER TANDOORI (V) (D)**

**Marinated cauliflower with yoghurt and spices, baked in tandoori**

**BAIGAN BARTHA (V)**

**Eggplant curry with aromatic spices**

**PANEER MAKHANI (N) (D) (V)**

**Cottage cheese cooked in a tomato and cashew nut gravy with aromatic spices**

**VEGETABLES KORMA (V)**

**Vegetables curry**

**YELLOW DAL TADKA (D) (GF) (V)**

**Yellow lentils tempered in cumin and red chilli**

**JEERA ALOO (GF) (V)**

**Potatoes cooked with cumin, spices and herbs**

**SAFFRON RICE (GF) (V)**

**Basmati rice cooked with saffron and aromatic spices**

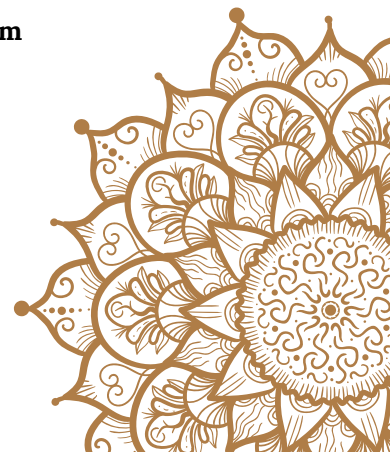
**BUTTER NAAN (D) (V)**

**Traditional Indian bread cooked in the Tandoor**

**KULFI (GF) (D) (V)**

**Saffron, pistachio, cardamom and rose water ice cream**

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# TO BEGIN


## INDIAN

**Samosas (V)** 180  
Traditional fried Indian pastry with potatoes and peas

**Beetroot Tikki (V) (GF)** 180  
Fried beetroot puck with yoghurt raita

**Tandoori King Prawns (GF) (S) (D)** 290  
King prawns marinated in yoghurt and Indian spices, cooked in the tandoor


 **Tandoori Sea Bass (GF) (D)** 280  
Sea bass marinated in yoghurt and saffron, cooked in the tandoor

 **Murgh Tikka Kebab (GF) (D)** 240  
Chicken marinated in yoghurt and Indian spices, cooked in the tandoor

## EAST ASIAN

**Truffle Infused Vegetable Spring Roll (V)** 190  
Deep-fried mixed vegetables with truffle roll

**Dynamite Wasabi Prawns (S) (D)** 240  
Fried prawns tossed in a wasabi mayonnaise sauce

 **Seabream Cebiche** 220  
Marinated with Hibiscus flower, and kumquat

**Fish Cake Tod Man Pla (S) (N)** 240  
Peanuts and cucumber sweet chili sauce


## MEDITERRANEAN


**Andalusian Gazpacho (V)** 180  
Cold Spanish soup with bell peppers, tomatoes, fennel, piquillos sorbet

**Parsnip Velouté (N) (D)** 180  
Fried chickpea and chestnuts

**Selection of Moroccan Salads (V) (N)** 190  
Zaalouk, taktouka, carrot chermoula, beetroot with orange, cucumber with orange blossom, caramelised pumpkin

**Miso Caramelised Eggplant (V) (N)** 240  
Miso and sake lacquered, preserved lemon jelly, radish, snow peas, courgette and pine nuts


 **Fatoush Salad (V) (N)** 190  
Little gem lettuce, radish, pomegranate marmalade, fried pita bread, mint, onions, tomatoes, pine nuts, sumac

 **Blue Lobster Buddha Bowl (GF) (S)** 350  
Quinoa, steamed lobster, mango, onion pickles


**Seafood Pastilla (S)** 220  
Sea bass, prawn, vermicelli, coriander


**Tuna Tartare with Baeri Caviar (GF)** 480  
Avocado, tomatoes, shallots, sesame oil, gluten-free soy sauce, coriander, dill

**Caesar Salad (S) (D)** 230  
Choice of prawns or seared chicken Romaine lettuce, Parmigiano Reggiano, croutons, Caesar dressing with anchovies

 **Nicoise Salad (GF)** 210  
Mesclun greens, seared tuna, anchovies, quail egg, tomatoes, onions, radish, bell peppers, cucumber

**Moroccan Chiwate (D)** 210  
Briouates with ground meat, fish, chicken, cheese and spinach, vegetables

 **Grilled Bone Marrow (D)** 190  
Herb-crusted bone marrow with toast

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# TO CONTINUE

## INDIAN

|   |     |
|---|-----|
| <b>Vegetable Korma (V) (N) (D) (GF)</b><br>Vegetables cooked in yoghurt and aromatic spices                                 | 220 |
| <b>Dal Makhani (V) (D) (GF)</b><br>Black lentils cooked in a rich tomato and cream gravy                                    | 220 |
| <b>Murgh Tikka Makhani (N) (D) (GF)</b><br>Chicken tikka cooked in a creamy tomato gravy with cashew nuts and Indian spices | 370 |
| <b>Dum Parida Murgh Biryani (D) (N)</b><br>Marinated slow-cooked chicken with basmati rice and aromatic spices              | 370 |
| <b>Prawn Moilee (S) (GF)</b><br>Kerala style prawn curry with coconut milk and mild spices                                  | 370 |
| <b>Selection of Indian Bread (V) (D)</b><br>Choice of plain naan, butter naan, garlic naan or cheese naan                   | 60  |

## EAST ASIAN

|   |     |
|---|-----|
| <b>Thai Steamed Sea Bass, Pla Kapong Neung Manao</b><br>Steamed sea bass flavoured with lime and garlic   | 420 |
| <b>Roast Salmon</b><br>Glazed in soy, honey and lemon sauce   | 400 |
| <b>Chicken Satay with Pineapple (N)</b><br>Indonesian chicken skewers, peanut sauce   | 220 |
|  <b>Korean Bibimbap</b><br>Bulgogi marinated Angus beef, bibimbap sauce, rice, soy bean, shiitake mushroom, carrots, fried egg | 480 |

## MEDITERRANEAN

|   |     |
|---|-----|
| <b>Doukkali Vegetable Couscous (V)</b><br>Couscous with vegetables and sweet Tfaya sauce  | 240 |
| <b>Prawn Chermoula (S)</b><br>Moroccan spices marinated roast prawns  | 290 |
| <b>Gnocchi Alla Sorrentina</b><br>Baked gnocchi with smoked scarmoza  | 300 |
| <b>Blue Lobster Risotto (S)</b><br>Roast blue lobster and seafood bisque risotto  | 495 |
|  <b>Tagine of Seabass Chermoula (GF)</b><br>Sweet bell peppers, tomatoes, saffron potatoes | 340 |
| <b>Penne Alla Puttanesca</b><br>Tomato sauce, anchovies, capers, olives   | 200 |
| <b>Linguine Alla Carbonara (P) (D)</b><br>Pork pancetta, pecorino, Parmigiano Reggiano, egg, black pepper   | 290 |
| <b>Beef Tangia Marrakchia (GF)</b><br>Braised beef shank with preserved lemon and saffron   | 340 |

|   |     |
|---|-----|
| <b>Free Range Chicken (A)</b><br>Slow-cooked with champagne and morels mushroom | 380 |
|---|-----|

## SANDWICHES

|  |     |
|--|-----|
| <b>Rustic Croque Monsieur (P) (D)</b><br>Pork ham and bechamel, 36 months affined Comté cheese gratinated                      | 290 |
| <b>Club Sandwich (P) (D)</b><br>Pork bacon, grilled chicken, fried egg, truffle mayonnaise, lettuce                            | 370 |
| <b>Black Angus Beef Burger</b><br>Cooked in a Kamado grill, homemade BBQ sauce, comté cheese, onion marmalade, tomato, lettuce | 530 |



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# FROM THE KAMADO GRILL

*Born from an Asian cooking tradition, kamado-style ceramic grills  
cook using wood and charcoal*

## GRILL

*All grill items include a choice of 1 side dish*

|   |  |            |
|---|--|------------|
|   | <b>Grilled John Dory Filet</b><br>Virgin Sauce                           | <b>380</b> |
|  | <b>Roast Spring Chicken (GF)</b><br>Seasoned with herbs                  | <b>390</b> |
|   | <b>Lamb Filet (GF)</b><br>Marinated with herbs                           | <b>410</b> |
|  | <b>Grilled Black Angus Rib Eye (GF)</b><br>Served with chimichurri sauce | <b>800</b> |

## SIDE DISHES

|  |  |            |
|--|--|------------|
|  | <b>Truffle Mac and Cheese (V) (D)</b>                  | <b>90</b>  |
|  | <b>Mashed Potatoes (V) (D) (GF)</b>                    | <b>80</b>  |
|  | <b>Provençale Ratatouille (V) (GF)</b>                 | <b>70</b>  |
|  | <b>Truffle and Parmesan French Fries (V) (D) (GF)</b>  | <b>120</b> |
|  | <b>French Fries (V) (GF)</b>                           | <b>85</b>  |
|  | <b>Thyme and Garlic Sauteed Baby Potatoes (V) (GF)</b> | <b>75</b>  |
|  | <b>Buttered French Bean with Shallots (V) (D)</b>      | <b>70</b>  |
|  | <b>Sauteed Vegetables from our Garden (V)</b>          | <b>70</b>  |



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# CHILDREN'S MENU

## PARENT'S SIDE MENU

*What they expect the children should eat*

|  |            |
|--|------------|
| <b>Seasonal Vegetable Soup (V) (GF)</b>                      | <b>110</b> |
| <b>Vegetable Crudités with Cream Cheese Dip (V) (D) (GF)</b> | <b>120</b> |
| <b>Petit Tomato and Mozzarella (V) (D) (GF)</b>              | <b>120</b> |
| <b>Steamed Filet of Fish with Vegetables (GF)</b>            | <b>160</b> |
| <b>Green Salad (V) (GF)</b>                                  | <b>60</b>  |
| <b>Fruit Salad (V) (GF)</b>                                  | <b>95</b>  |

## INFANTS MENU

*With our compliments*

**Summer Purée (V) (GF)**  
Carrot, butternut squash, coconut milk

**Healthy Purée (V) (GF)**  
Broccoli, green beans, cabbage

**Little Step Purée (V) (GF)**  
Carrot, leak, potatoes, steamed seabass

## CHILDREN'S SIDE MENU

*What the children really would like to eat*

|  |            |
|--|------------|
| <b>Mini Burgers (D)</b><br>Emmental cheese, tomato             | <b>160</b> |
| <b>Pizza Margherita (D)</b><br>Tomato sauce, mozzarella cheese | <b>140</b> |
| <b>Chicken Nuggets</b><br>Served with French Fries             | <b>160</b> |
| <b>Spaghetti Napolitana (V)</b>                                | <b>140</b> |
| <b>French Fries (V) (GF)</b>                                   | <b>70</b>  |
| <b>Chocolate Fondant (D)</b>                                   | <b>150</b> |
| <b>Ice Cream or Sorbet Scoop (D)</b>                           | <b>95</b>  |

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# DESSERTS



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