

@sofiteldubaipalm

APPETISERS

Choice of one

Ambi Prawn (D, G, N, SH)

Minced prawns Tamil Nadu style, yoghurt, mango, tomato, cashew purée, coconut oil, garam masala, cheese tuille

Chapli Kabab (D, G, N)

Northern India Lucknowi style seared minced lamb, garam masala, ginger garlic paste, papaya, cashew nut, crispy bread

Banger Raj Kachori (D, G, N)

Northwest India Rajasthan style fried puff, onion, tomato, pomegranate, coriander, sev, tamarind, Mint aauce, sweet yoghurt

MAIN COURSES

Choice of one

Chicken Chettinad (D, G, N)

South Chettinad style, parsnip salgham, onion tomato masala, fresh coconut, curry leaves

Bandra Style Lamb Chop (D, G)

Mumbai style Australian lamb chop marinated with yoghurt, aloo garam masala, kasuri methi, brown gravy

Pahadi Artichoke (D, G, N)

North Uttarakhand style slow roast artichoke heart, pistachio, spinach, cheese, spices masala, crispy naan

All food served along with Kashmiri Naan and Homemade Chutney. (D, G, N)

DESSERTS

Choice of one

Khubani-Ka-Meetha (D, G, N)

Hyderabad slow stew tangy apricot, nuts, streusel, vanilla ice cream

Rabdi Khasta Sameya (D, G, N)

North India Mathura style double cooked milk with kunafa, nuts

Karnataka Mysore Pak (D, G, N)

Southwestern Karnataka soft mixture chickpea flour, ghee, cardamom infused syrup

AED195 per person

D: Dairy E: Eggs 🐠: Sustainable Fish G: Gluten N: Peanuts & Tree Nuts
S: Soybeans SE: Sesame Seeds SH: Shellfish V: Vegetarian 🌱: Vegan

All dishes on the menu are prepared in strict compliance with Halal requirements
All prices are in UAE Dirhams inclusive of 10% service charge, 7% municipality fee and 5% value added tax. Subject to change and market availability


Z O Y A
BY MAUI

EPIGURE MENU