"The measure of a dish is not just in its taste, but by how it excites us. Food is love, give generously".
My early childhood was spent moving from one town to another with my father’s travelling theatre company; comprising of over 200 employees, they would perform wonderful musical plays which would continue throughout the night and end at dawn. Exhausted, "The Company" had food together, with my father presiding at the head of the table. Little me would wander through the community kitchen, fascinated by the food being prepared in massive cauldrons. I enjoyed watching the joy on the diners’ faces as they savoured tasty delights. I suppose this was my inculcation into the fine art of cooking.

Over the years I refined my musical talents along with my culinary interests and seriously attempted to learn the diversity in Indian food, which changes from region to region. India is the land of countless religions, cultures, languages, dialects and taste buds, and my attempt to give you a glimpse of a few regional dishes here at Asha’s only scratches the surface of the vast potential of Indian cuisine. The menu is inspired by the offerings of great chefs that I have met over the years and I sincerely hope that you, your family and friends share in my family secrets and enjoy the recipes of my heart.

Asha Bhosle

“Al salam ‘alaikom.” My ancestors were born into the royal kitchens of India. Traditional Indian cooking methods have been handed down to me through generations. I am presenting recipes that have been tasted and perfected over lifetimes. “Shukria” and enjoy your dining experience.

Saleem Qureshi
Speciality Cocktails

Aged Pisco Punch (Pears)  Dhs 85
Pears, kaffir lime leaves and high proof Finlandia vodka are aged in ceramic jars for two weeks to make this punch. Served with infused fruits.

Aged Pisco Punch (Dried Fruits)  Dhs 85
Apricots, figs, dates, black raisins, dark sugar, port wine, sherry and martini rosso are aged in ceramic jars for two weeks to make this punch. Served topped with spiced rum and side of infused fruits.

The Maharaja’s Mistress  Dhs 95
Sweet and aromatic combination of rose jam, curry leaves infused arrack and Bacardi rum, balanced with champagne.

Giddy in Goa  Dhs 58
This gin-based cocktail balances the spice of juniper with the tropical and sweet flavours of Cointreau and coconut water.

Champagne Cocktails

Vanilla Champagne  Dhs 135
Absolut Vodka shaken with butterscotch liqueur and balanced with homemade vanilla sugar, lengthened with champagne.

Maharani  Dhs 135
Bombay Sapphire gin and blackcurrant liqueur shaken with lemon juice, lengthened with champagne.

Infused Martinis

Watermelon  Dhs 58
Finlandia vodka shaken with fresh watermelon and sweetened with sugar syrup.

Lychee, Raspberry and Chilli  Dhs 65
Absolut Blue Vodka and Chambord Black Raspberry Liqueur shaken with fresh raspberries and lychee, balanced with a touch of lemon and chilli.

Pear and Ginger  Dhs 65
Premium scotch whiskey muddled with fresh pear, ginger and honey, shaken with apple juice.

Pineapple and Cardamom  Dhs 75
Jack Daniel’s Sour Mash Whiskey muddled with fresh pineapple and green cardamom, sweetened with smoky maple syrup, balanced with a hint of lemon.

Asha’s Long Cocktails

Lychee and Elderflower  Dhs 65
Bombay Sapphire Gin, lychee liqueur, lychee juice and lemon shaken and balanced with Belvoir Elderflower Cordial.

Elle for Leather  Dhs 125
Premium blended scotch whisky and vanilla liqueur stirred with a hint of lemon juice and honey, lengthened with champagne.

Rikshaw Fizz  Dhs 125
Absolut Raspberry Vodka and pomegranate liqueur muddled with fresh kumquats, raspberries, redcurrants and homemade vanilla sugar, lengthened with champagne.

All prices are inclusive of 10% municipality fees. Prices are subject to 10% service charge.
**Asha’s Short / Rocks**

**Tennessee Tipple** Dhs 58
Jack Daniel’s Sour Mash Whiskey and Chambord Black Raspberry Liqueur muddled with fresh blackberries and lime, sweetened with vanilla syrup.

**Speckled Bangle** Dhs 58
Absolut Mandarin Vodka and spiced rum muddled with fresh mandarin, sweetened with homemade cinnamon syrup.

**Pudina Surprise** Dhs 58
Absolut Citron vodka and melon liqueur shaken with fresh mint and lemon juice. Balanced with sugar syrup.

**Honeysuckle** Dhs 65
Chivas Regal 12 Year old blended scotch whisky muddled with lemon and sweetened with honey.

**Mango Chilli Mai Tai** Dhs 58
Spiced rum and orange liqueur muddled with fresh mango and Holland red chilli, sweetened with almond syrup.

**Minted Kentucky Strawberry** Dhs 58
Fresh strawberries and mint smashed with vanilla sugar, laced with Woodford Reserve Bourbon and crème de fraise, balanced with a hint of lemon. Served short over crushed ice.

**Tamarind Tiger** Dhs 58
Spiced rum muddled with lime and tamarind, sweetened with brown sugar. Balanced with Angostura Bitters.

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**Lassies**

**Saffron and Pista** Dhs 38
Natural yoghurt blended with pistachios and saffron syrup.

**Strawberry and Coconut** Dhs 38
Natural yoghurt blended with strawberry and coconut purée.

**Mango and Caramel** Dhs 38
Natural yoghurt blended with mango purée, laced with caramel syrup.

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**Non-Alcoholic**

**Alchemist** Dhs 38
Fresh lychees muddled with raspberry purée and a hint of vanilla sugar; topped with apple juice.

**Truly Berry** Dhs 38
Fresh strawberries, blackberries and raspberries muddled with mint leaves, lengthened with lemonade.

**Calcutta Crush** Dhs 38
Fresh strawberries muddled with lime wedges and homemade vanilla sugar; lengthened with cranberry juice and Earl Grey tea.

**Passion Fusion** Dhs 38
Vanilla ice cream blended with passion fruit and pineapple juice.

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**All prices are inclusive of 10% municipality fees.**

**Prices are subject to 10% service charge.**
**Soups**

Murg Nizami Shorba  Dhs 48
A rich and aromatic chicken soup flavoured with curry leaves, green apple and saffron.

Tamatar Dhaniya Shorba (V)  Dhs 48
A mildly spiced tomato soup flavoured with fresh coriander.

Dal Shorba (V)  Dhs 48
A traditional curried yellow lentil soup. A timeless classic!

**Salads**

Grilled Paneer Salad (V)  Dhs 55
Paneer grilled to perfection served on a bed of salad.

Chicken Tikka Salad  Dhs 60
Warm chicken tikka salad served on a bed of salad and dressed with coriander dressing.

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**Appetisers**

**Classic Samosa Selection**  Dhs 60
Our timeless selection of curried lamb samosa and the ever-popular potato, green peas, cashew nut and raisin samosa.

**Aloo Matar Ki Tikki (V)**  Dhs 60
Potato cutlets stuffed with green peas, seasoned with nutmeg and spices.

**Chingri Chaap**  Dhs 100
(Rahul Dev Burman Style)
Breadcrumb-coated prawns, marinated in ginger, garlic and spices, fried to golden perfection.

"Rahul Dev Burman was a prince of the royal family of Tripura in North East India and the emperor of Indian popular music. This style of fried prawn comes from his native region and he simply adored it."

**Onion and Potato Pakora (V)**  Dhs 60
Onion and potato pakoras flavoured with cumin.

**Papdi Chaat (V)**  Dhs 60
Deep-fried flour pastries with mashed potatoes, topped with sweetened yoghurt, mint and tamarind chutney. Served chilled.

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Recipe compliments of Asha Bhosle

(V) Vegetarian
**Kebabs**

All dishes are cooked in a traditional Indian clay oven, unless stated otherwise.

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Seafood Kebab Platter</strong></td>
<td>Dhs 225</td>
</tr>
<tr>
<td>A selection of half a tandoori lobster in its shell, hammour tikka and jheenga shan-e-nisha. Perfect for sharing.</td>
<td></td>
</tr>
<tr>
<td><strong>Speciality Platter</strong></td>
<td>Dhs 175</td>
</tr>
<tr>
<td>A selection of our all-time favourite murg malai, chicken tikka and gosht seekh kebabs. Perfect for sharing.</td>
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<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Murg Malai Kebab</strong></td>
<td>Dhs 98</td>
</tr>
<tr>
<td>Delectable boneless chicken breast, marinated in a creamy cheese and cashew nut paste with a touch of cardamom.</td>
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</tr>
<tr>
<td><strong>Tandoori Chicken Tikka</strong></td>
<td>Dhs 98</td>
</tr>
<tr>
<td>Succulent boneless chicken, marinated overnight in yoghurt, ginger, garlic and spices. Yet another classic.</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bhatti Ka Chaap</strong></td>
<td>Dhs 98</td>
</tr>
<tr>
<td>Smoky Sensation</td>
<td></td>
</tr>
<tr>
<td>Boneless chicken leg marinated in a flavourful mix of spices and yoghurt and finished in the tandoor.</td>
<td></td>
</tr>
<tr>
<td><strong>Gosht Seekh Kebab</strong></td>
<td>Dhs 98</td>
</tr>
<tr>
<td>Traditional minced lamb kebab flavoured with ginger, garlic, roasted cumin powder and coriander.</td>
<td></td>
</tr>
<tr>
<td><strong>Barrah Kebab</strong></td>
<td>Dhs 125</td>
</tr>
<tr>
<td>Spicy baby lamb chops marinated in yoghurt, ginger, garlic, cumin and garam masala.</td>
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</tr>
<tr>
<td><strong>Manohari’s Leg of Lamb</strong></td>
<td>Dhs 180</td>
</tr>
<tr>
<td>Shredded baby leg of lamb marinated in ground black pepper, ginger and garlic, spiced with fresh green chillies. Slow cooked for six hours for a mouth-watering finish!</td>
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</tbody>
</table>

"Manohari Singh hailed from Nepal and was Rahul Dev Burman’s key musician. He played the saxophone and flute in almost all of Rahul’s songs. Sometimes, we persuaded him to make his Nepali style leg of lamb and this is his recipe."

All prices are inclusive of 10% municipality fees.
Prices are subject to 10% service charge.

Recipe compliments of Asha Bhosle

(V) Vegetarian
Emperor’s Platter   Dhs 450
A selection of a whole tandoori lobster in its shell, hammour tikka, jheenga shan-e-nisha, gosht seekh kebab, murg malai kebab, tandoori murga. Perfect for sharing.

Duck Seekh Kebab   Dhs 98
Lean minced duck blended with saffron and spices, grilled and served with pineapple relish

Tandoori Salmon   Dhs 130
Fresh Norwegian salmon marinated with yoghurt, garam masala, cumin powder and yellow chilli.

Kerala Chilly Garlic Prawn   Dhs 165
Char-grilled Kerala tiger prawns with garlic and chilli.

Lobster Panchphoran   Dhs 175
Whole Lobster simmered with five spices, peppers and prawns

Jheenga Shan e Nisha   Dhs 165
King prawns marinated in yoghurt, cheese and a touch of cardamom.

Seafood Seekh Kebab   Dhs 100
Finely chopped prawns and fish seekh kebab with cheese and bishop seeds, mildly spiced with green chillies.

Tandoori Machli   Dhs 100
Hammour fillet marinated in yogurt, turmeric and malt vinegar, flavoured with bishop seeds, mace and cardamom powder.

All dishes are cooked in a traditional Indian clay oven, unless stated otherwise.

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TANDOORI SALMON  DHS 130
Vegetarian Kebabs

All dishes are cooked in a traditional Indian clay oven, unless stated otherwise.

Vegetarian Platter  Dhs 125
Tandoori broccoli, aloo matar-ki tikki and paneer ka soola. Perfect for sharing.

Paneer Ka Soola  Dhs 78
Tandoori shashlik of cottage cheese, green peppers, tomatoes and pineapple flavoured with mustard.

Tandoori Broccoli  Dhs 75
Mildly spiced broccoli florets marinated in yoghurt, cheese and olive oil.

Vegetable Seekh Kebab  Dhs 75
Minced vegetable seekh kebab flavoured with roasted cumin powder and garam masala.

Mushroom Kurkure  Dhs 80
Battered and deep-fried mushrooms stuffed with cheese, bell peppers and crushed black pepper.

All prices are inclusive of 10% municipality fees. Prices are subject to 10% service charge.
Main Course Curries

Chicken

Murg Makhani (Butter Chicken)  Dh 98
Classic chicken tikka in a tomato and cream gravy flavoured with dry fenugreek leaves.

Dhaniya Murg  Dh 95
Chef’s delicacy; Chicken cooked in a yoghurt and cashew nut gravy with fresh coriander.

Murg Jhalrezi  Dh 95
Chicken tikka sautéed with onions, tomatoes and green peppers, spiced with garam masala.

Murg Kheema  Dh 95
Skillfully hand-chopped chicken cooked with potatoes, onions and tomatoes, finished with Ashaji’s garam masala.

“This is a recipe by the six feet plus actor, Ashah Pukhhtar. I was intrigued when I had this at his house because usually kheema is made with mutton mince. This was chicken and I immediately copied it down, with his permission of course.”

Murg Begmathi  Dh 95
Boneless chicken cooked with spring onions, tomatoes, coriander, turmeric powder and garam masala.

Kodi Curry Dh 95
Hyderabadi chicken curry made with yoghurt and coconut milk, topped with crispy fried spinach.
Main Course Curries

Lamb

Rogan Josh  Dhs 98
Boneless lamb curry from Lucknow in a yoghurt and brown onion gravy, flavoured with rose water and saffron.

Muscat Gosht  Dhs 98
Boneless tender lamb cooked with clarified butter in a spicy, rich onion and tomato gravy.

“Sightseeing in the Sultanate of Oman, I stopped for lunch at a small ‘dhaba’ and had the most wonderful Karahi gosht. This is my presentation of that hot afternoon.”

Nally Gosht  Dhs 98
Braised lamb shanks cooked with ginger and garlic in a brown onion gravy.

Gosht Vindaloo  Dhs 98
Our take on the classic Goan lamb preparation, cooked with baby potatoes in a spicy onion and tomato gravy, spiked with vinegar.

Chandni Chowk Ka Kheema  Dhs 95
Spicy minced lamb cooked with onions, almonds and Ashaji’s garam masala.

Seafood

Prawn Masala  Dhs 110
Prawns cooked with red chillies in a spicy onion and tomato gravy.

Boatman Prawn Curry  Dhs 100
Prawns cooked with ginger, spring onions, turmeric in a coconut gravy.

Machli Masala  Dhs 98
Hammour fillet cooked with garam masala in a spicy onion and tomato gravy.

“Sightseeing in the Sultanate of Oman, I stopped for lunch at a small ‘dhaba’ and had the most wonderful Karahi gosht. This is my presentation of that hot afternoon.”

The Chandni Chowk area in old Delhi has an array of old and traditional restaurants serving some of the best North Indian cuisine. The food reflects the attitude of the Punjabi people, who are extremely hospitable, affectionate and generous.”

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### Main Course Vegetarian

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td>Paneer Makhani Dhs 78</td>
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<tr>
<td>Cottage cheese cooked in a tomato and cream gravy, flavoured with dry fenugreek leaves.</td>
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<tr>
<td>Palak Paneer Dhs 78</td>
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<tr>
<td>Cottage cheese in a spicy spinach gravy.</td>
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<tr>
<td>Kadahi Paneer Dhs 78</td>
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<tr>
<td>Cottage cheese and green peppers in a spicy tomato and onion gravy.</td>
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<tr>
<td>Paneer Kurchan Dhs 78</td>
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<tr>
<td>Cottage cheese, trio of peppers in a spicy tomato and onion gravy, flavoured with kasoori methi.</td>
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<tr>
<td>Subz Kehkesha Dhs 68</td>
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<tr>
<td>Mixed vegetables cooked in a spicy makhni, onion and tomato gravy.</td>
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<tr>
<td>Bhindi Do Pyazaa Dhs 68</td>
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</tr>
<tr>
<td>Okra cooked with onions and flavoured with cumin and bishop seeds.</td>
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<tr>
<td>Malai Kofta Dhs 78</td>
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</tr>
<tr>
<td>Cottage cheese and vegetable dumplings stuffed with almonds and dates in a rich cashew nut gravy.</td>
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<tr>
<td>Aloo Masala Dhs 68</td>
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<tr>
<td>Baby potatoes in a spicy onion and tomato gravy, tempered with cumin, mustard and fennel seeds.</td>
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<tr>
<td>Aloo Matar Gobi Dhs 70</td>
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<tr>
<td>A traditional home style preparation of potatoes, green peas and cauliflower cooked with cumin, green chilies and spices.</td>
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<tr>
<td>Mushroom Mutter Dhs 68</td>
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<tr>
<td>Mushrooms and green peas cooked in an onion, tomato and cashew nut gravy.</td>
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<tr>
<td>Hare Baingan Ka Bharta Dhs 68</td>
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<tr>
<td>(Mai’s favourite) Oven-roasted and mashed eggplants tempered with mustard seeds, onions, garlic, green chilies and fresh coriander in clarified butter.</td>
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</tbody>
</table>

"A great recipe is like an immortal tune, it happens but only a few times in one’s life."

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"By mother Mai cooked great non-vegetarian cuisine for her family, but remained a pure vegetarian all her life. She simply adored this simple roasted aubergine dish."

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Recipe compliments of Asha Bhosle
Main Course Vegetarian

Home Style Spinach  Dhs 68
Fresh spinach cooked with ginger, garlic, onions, turmeric and cumin.

"Usually spinach in Indian cuisine is combined with Paneer (cottage cheese) and often has cream, ghee and butter, which makes it quite rich and heavy. However, this dish is light, easy and brings out the true taste of spinach."

Amritsari Chole  Dhs 68
Yellow chickpeas and baby potatoes cooked in a light onion and tomato gravy.

Dal Makhani  Dhs 78
Classic black lentils slow-cooked overnight with tomatoes, cream and butter.

Dal Tadka  Dhs 65
Yellow lentils tempered with onions, tomatoes and green chillies.

Ghar Ki Dal  Dhs 65
Yellow moong lentils tempered with onions, cumin and green chillies in clarified butter.

"As children we spent our holidays in Indore with my aunt. She taught me this dal, which is a common preparation of Madhya Pradesh in Central India!"

Vegetarian Speciality of the Day  Dhs 65
Please ask your server for details.

Recipe compliments of Asha Bhosle

All prices are inclusive of 10% municipality fees. Prices are subject to 10% service charge.
Biryani and Rice

All biryanis are slow cooked individually 'Dum' style

Jheenga Dum Biryani   Dhs 120
Prawns cooked with biryani rice, flavoured with mace, cardamom and saffron.

Murg Biryani Awadh   Dhs 105
Boneless chicken cooked in true 'Awadhi style' with biryani rice, cardamom and saffron.

Gosht Dum Biryani   Dhs 110
Tender lamb cooked with biryani rice, flavoured with mace, cardamom and saffron.

Kesar Biryani   Dhs 110
Boneless lamb biryani with a rich saffron flavour.

Calicut Gosht Biryani   Dhs 115
A Grand Indulgence
Our take on the traditional Calicut Biryani: home style lamb with onion and yoghurt, spice with star anise and cinnamon, dum-cooked with ghee rice.

Subz Biryani (V)   Dhs 90
Fresh vegetables cooked with biryani rice, flavoured with mace, cardamom and saffron.

Choice of Palao Rice   Dhs 45
Vegetable / peas / mushroom / cumin

Saffron Rice   Dhs 45
Biryani Rice   Dhs 45
Steamed Rice   Dhs 34

Recipe compliments of Asha Bhosle

“The late actor Prithviraj Kapoor and his illustrious sons Raj, Shammi and Shashi came from Peshawar. This is their kind of home cooking, rich in ingredients and taste, just like their contribution to cinema.”

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(V) Vegetarian
Breads and Accompaniments

Naan   Dhs 20
Classic bread made from refined flour.

Roti   Dhs 20
Bread made from whole-wheat flour.

Romali   Dhs 20
A light, thin bread made from refined flour.

Lacha Parantha   Dhs 20
Layered bread made from refined flour and butter.

Stuffed Kulcha   Dhs 22
Bread made from refined flour; stuffed with a choice of:
Onions / cottage cheese / cauliflower / potato / chicken / minced lamb

Sides and Condiments

Vegetable Raita   Dhs 28
Plain yoghurt with chopped cucumber, tomato and onion.

Boondi Raita   Dhs 28
Gram flour pearls in a spicy yoghurt.

Plain Yoghurt   Dhs 22

Fresh Salad Sliced or Tossed   Dhs 30
Sliced or tossed with a choice of dressing. Please ask your server for details.

"Cooking is a lot like singing it brings joy and pleasure to my audience; or as I choose to think of them as my special guests."

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Desserts

Chilli Chocolate Mousse  Dhs 58
A light mousse served infused with chillies.

Ginger Créme Brule  Dhs 58
Irrestible créme brule, flavoured with candied ginger.

Gulab Jamun  Dhs 58
Classic milk reduction and cottage cheese dumplings served with ‘rabri’ (sweet milk reduction).

Rasmalai  Dhs 58
A milk-based sweet dessert served cold with sweetened milk.

Gajar Ka Halwa  Dhs 58
Grated carrots cooked in milk and sugar.

Mango Kulfi  Dhs 58
A delicious homemade indian ice-cream made with reduced milk and mango purée.

Pistachio Kesar Kulfi  Dhs 58
Homemade indian ice cream made with reduced milk, pistachios and saffron.

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"I believe there are three things needed for a good life: friends to engage the mind, a song to warm the heart, and good food for the soul."