



Asha's

Set Menu - Cinnamon

200 DHS PER PERSON

WELCOME DRINK

Cucumber lemonade

AMUSE BOUCHE

Papdi chaat | Sev

STARTERS

Charcoal roasted tender cheesy broccoli | Extra virgin olive oil

Tandoori chicken tikka roasted cumin | Yogurt

Tender mutton seekh kebab mint and fried onions | Coriander

MAIN COURSE

Cottage cheese makhani | Fenugreek leaves

Sautéed okra do pyaza | Ajwain seeds

Locally caught hamour fish masala | Green chili

Butter chicken jhalfrezi | Peppers and onions

Lucknow style tender chicken biryani cooked in dum | Cucumber raita

COMES WITH A VARIETY OF SIDES

Classic black dal makhani, assorted indian breads
tossed tomato and grated carrot salad

DESSERT

Classic gulab jamun with rabdi sauce &

Seasonal berries | Chocolate

SERVED TO SHARE

Minimum of 8 guests per booking. No discount is applicable on set menus.
All prices inclusive of service charge, 10% municipality tax & 5% vat





Asha's

Set Menu - Saffron

258 DHS PER PERSON

WELCOME DRINK

Cucumber lemonade

AMUSE BOUCHE

Papdi chaat | Sev

STARTERS

Sweet peas and cumin stuffed potato cutlets | Chickpeas masala

Smoke infused tandoori chicken bhatti chaap | Yellow chilli

Tender mutton seekh kebab mint and fried onions | Coriander

MAIN COURSE

Cottage cheese makhani | Fenugreek leaves

Sautéed okra do pyaza | Ajwain seeds

Sea grown prawn masala spring onion | Green chili

Butter chicken jhalfrezi | Peppers and onions

Calicut style tender lamb biryani cooked in dum | Cucumber raita

COMES WITH A VARIETY OF SIDES

Classic black dal makhani, assorted indian breads
tossed tomato and grated carrot salad

DESSERT

Rasmalai , Chilli chocolate mousse &
Shortbread crumble



SERVED TO SHARE

Minimum of 8 guests per booking. No discount is applicable on set menus.
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Asha's

Set Menu - Turmeric

172 DHS PER PERSON

WELCOME DRINK

Cucumber lemonade

AMUSE BOUCHE

Papdi chaat | Sev

STARTERS

Creamy tomato and coriander shorba | Coriander oil

Fennel spiced onion potato pakora | Mint chutney

Charcoal roasted tender cheesy broccoli | Extra virgin olive oil

MAIN COURSE

Cottage cheese makhani | Fenugreek leaves

Sautéed okra do pyaza | Ajwain seeds

Masala tossed aloo gobi matar | Cumin seeds

Seasonal vegetable with biriyani rice cooked in dum style | Cucumber raita

COMES WITH A VARIETY OF SIDES

Classic black dal makhani, assorted indian breads
tossed tomato and grated carrot salad

DESSERT

Classic gulab jamun with rabdi sauce

& Seasonal berries | Rose petals

SERVED TO SHARE

Minimum of 8 guests per booking. No discount is applicable on set menus.
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