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.
All prices inclusive of service charge, 10% municipality tax & 5% vat.
Asha’s

Set Menu - Turmerics

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.
All prices inclusive of service charge, 10% municipality tax & 5% vat.