

Jain Menu

AED 130

Amuse Bouche

— Choose Any One —

Halloumi Fries & Yuzu Cream

Crisp Cypriot Cheese | Yuzu-Citrus Infusion | Zesty Chili Cream

Double-dredged, golden Halloumi batons paired with a vibrant yuzu-citrus emulsion, elevated by a bright green chili infusion for a sharp, citrusy finish.

Allergens  

Paneer 65 Arancini

Crisp Risotto Spheres | Temper-Spiced Cottage Cheese | Minted Emerald Coulis

Golden-crusted Arborio rice spheres centered with a piquant Paneer 65 ragout, accompanied by a vibrant mini-cilantro infusion for a refined interpretation of Indo-Italian fusion.

Allergens  

Appetizer

— Choose Any Two —

Bhutta Ribs & Masala Chaas

Crisp Corn Batons | Spiced Buttermilk Glaze | Cultured Foam

Precision-cut sweet corn batons tossed in a tempered buttermilk cumin glaze, crowned with curry leaf foam and served with a chilled masala chaas shot.

Allergens 

Gujarati Khandvi Cannelloni

Gram Flour Velouté | Aerated Coconut-Curd Core | Mustard Seed Tempering

Translucent, hand-rolled gram flour sheets filled with a weightless hung curd and coconut mousse, finished with a fragrant mustard seed tempering and emerald curry leaf oil.

Allergens 

Rajma Vindaloo Taco

Tamarind-Glazed Red Kidney Beans | Zesty Goan Spice Reduction | Handcrafted Corn Shell

Kashmiri red beans simmered in a sharp tamarind and Goan vinegar reduction, nestled within a delicate, hearth-fired corn tortilla for a sophisticated play on Indo-Mexican fusion.

Salads

— Choose Any One —

Pomelo & Charred Pineapple Sundal

Ruby Pomelo | Tandoor-Roasted Pineapple | Curry Leaf Tempering | Spiced Peanut Soil

A sophisticated play on South Indian beach snacks, offering a balance of sweet, smoky, and citrus notes.

Allergens 

Roasted Plum Tomato & Makhani Shorba

Charred Vine Tomatoes | Smoked Butter Foam | Cilantro Stem Dust

A velvet vine tomato and ginger-honey reduction topped with aerated smoked-butter foam and herbal cilantro stem dust.

Allergens 

Mains

— Choose Any One —

Desi Vegetable Paella

Bomba Rice | Fennel Broth | Sautéed Vegetables

Heirloom Bomba rice is gently cooked in a fragrant fennel-infused broth, paired with jammy Romano peppers and a smoked paprika-infused sofrito, presenting an elegant balance of garden-fresh herbs and savory depth.

Allergens 

Kofta au Kesar

Velvet Cottage Cheese Dumplings | Saffron-Cashew Reduction | Fragrant Spice Infusion

Hand-pressed paneer spheres immersed in a decadent, saffron-threaded cashew velouté, elevated by a bouquet of toasted aromatics for a sophisticated, silk-textured finish.

Allergens  

Dessert

— Choose Any One —

Nutella Jalebi Cheesecake

White Velvet Cream Cheese | Saffron Jalebi "Confetti" | Biscoff Cookie Base

A buttery Biscoff biscuit base supporting a saffron-infused jalebi confetti cheesecake, finished with Nutella piping and a crisp, golden jalebi centerpiece.

Allergens



Arancini Kheer-e-Badam

Saffron Basmati Pearls | Panko-Crust | White Chocolate Velouté

Cardamom-scented rice spheres with a molten saffron heart, encased in a crisp panko shell and served in a golden vermicelli nest with a silken white chocolate Rahri.

Allergens



Saffron-Infused Poached Pear

Crimson Bosc Pear | Saffron-Cardamom Reduction | Salted Pistachio Soil

A tender Bosc pear precision-poached in a fragrant saffron and cardamom infusion, complemented by the savory crunch of a handcrafted salted pistachio crumble for a sophisticated, textured finish.

Allergens



Palate Cleanser

The Crystal Paan

Translucent Rice Paper Veil | Gulband Heart | White Mukhwas

A modern digestive encased in a dissolving edible rice paper film, featuring a lush heart of Gulband and desiccated coconut balanced by the delicate crunch of white mukhwas.



Gluten



Dairy



Peanuts



Nuts