

Expedition ~ Signature

AED 350 (Add Wine Pairing AED 295)

Amuse Bouche

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**Soft Shell Crab ~ Chickpea** (G,M,C)  
Telicherry pepper, garlic, mustard  
(Moët & Chandon Impérial, Champagne, France)

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Salmon ~ Mooli (F,M,L)
Tandoori tikka, dill raita, pickle
(Laurenz V Singing Grüner Veltliner, Austria)

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**Lamb ~ Black Cumin** (M)  
Tandoori chop, kachumber, yoghurt  
(Dindori Reserve Shiraz, Sula, Nasik)

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Chicken Tikka ~ Masala (M,L)
Fenugreek, tomato, Kashmiri chilli
(La Vendimia, Alvaro Palacios, Rioja, Spain)

or

Sea Bass ~ Mappas (F)
Pan Seared, curry leaf, Coconut
(M. De Minuty, Provence, France)

Served with Tadka Dal, Steamed Rice & Breads

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**Chocolate ~ Banana** (E,G,L)  
Valrhona chocolate, chilli, crisp  
(Taylors Fine Ruby, Port)

or

**Malpua ~ Rabri** (G,L)  
Pancake, saffron, reduced milk, berries  
(Emotions De La Tour Blanche, Sauternes)



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## Expedition ~ Vegetarian

AED 275 (Add Wine Pairing AED 265)

### Amuse Bouche

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Aloo Tikki ~ Honey Yoghurt (G,M,L)
Crispy potato cake, tamarind, mint chutney
(Moët & Chandon Impérial, Champagne, France)

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**Dhokla ~ Apple** (M)  
Gram flour cake, sesame, peanut  
(Kapuka Sauvignon Blanc, Marlborough, New Zealand)

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Morels ~ Broccoli (L)
Wild mushrooms, white turmeric, crisps
(Marius, M. Chapoutier, Terret-Vermentino,
South of France, France)

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**Paneer ~ Pomegranate** (G,P,L)  
Cottage cheese, fried onion, cashew nut  
(Alamos, Catena – Malbec, Mendoza, Argentina)

or

**Lotus Seeds ~ Palak**  
Dumplings, sautéed kale, vine tomatoes  
(Alamos, Catena – Malbec, Mendoza, Argentina)

Served with Tadka Dal, Steamed Rice & Breads

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Chocolate ~ Banana (E,G,L)
Valrhona chocolate, chilli, crisp
(Taylors Fine Ruby, Port)

or

Malpua ~ Rabri (G,L)
Pancake, saffron, reduced milk, berries
(Emotions De La Tour Blanche, Sauternes)