

Expedition ~ Signature
AED 350 (Add Wine Pairing AED 300)

Amuse Bouche

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

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

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

Chicken Tikka ~ Masala (M,L)
Fenugreek, tomato, Kashmiri chilli
(Marques De Riscal, Viña collada, Rioja, Spain)

or

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

Served with Tadka Dal, Steamed Rice & Breads

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)



SCAN FOR ARABIC MENU

Expedition ~ Vegetarian
AED 275 (Add Wine Pairing AED 300)

Amuse Bouche

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

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

Broccoli-Samosa (L)
Wild mushrooms, white turmeric, crisps
(Vinuva, Pinot Grigio, Italy)

Paneer ~ Pomegranate (G,P,L)
Cottage cheese, fried onion, cashew nut
(Gerard Bertrand, Pinot Noir, South of France)

or

Lotus Seeds ~ Palak (G, L)
Dumplings, sautéed kale, vine tomatoes
(Gerard Bertrand, Pinot Noir, South of France)

Served with Tadka Dal, Steamed Rice & Breads

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)

Please speak to your server for allergens information.
All Prices are Inclusive of %5 VAT & %7 Municipality Tax.

