



## Mumtaz Mahal - The Inspiration

Mumtaz Mahal or Arjumand Banu was the woman in whose memory the Taj Mahal was built. Perhaps, there is no better and grand monument built in the history of human civilization dedicated to love. Arjumand Banu was daughter of Asaf Khan and when she married Shahjahan at the age of 14 years, imperial city of Agra was already agog with the stories of her beauty. She was the third wife of Prince Khurram or Shahjahan and the favorite one throughout his life. She became Mumtaz Mahal in 1612 after her marriage and remained an inseparable companion of her husband till her death. As a symbol of her faith and love, she bore Shahjahan 14 children and died during the birth of their last child. For the love and affection she showed to her husband, Mumtaz Mahal received highest honor of the land - the royal seal - Mehr Uzaz from Shahjahan, the emperor. According to the legends, stories of her virtue spread all over the Mughal Empire.

The emperor and his pregnant empress moved towards Maharashtra or Deccan in the year 1630 to suppress the Lodi Empire that was gaining strength at the time. This was going to be the last journey that Mumtaz Mahal ever took. She breathed her last after delivering their 14<sup>th</sup> child (a daughter) in the city of Burhanpur on June 17, 1631. It is said that Mumtaz Mahal on her deathbed asked Shahjahan to create a symbol of their love for posterity and her loyal husband accepted it immediately. Though many historians do not agree with this story saying that it was the grief-stricken emperor himself who decided to build the most memorable symbol of love in the world.

It took her husband 22 years and most of his royal treasury to build a monument befitting the memory of his beloved wife. In the name of Mumtaz Mahal stands the most beautiful building in the world, that monument of love, purity and unparalleled beauty called the “Taj Mahal”.

Enjoy the complete royal experience and cherish the feel of Mughal era with Indian herbs and spices exclusively used in the wide range of vegetarian and non-vegetarian dishes, lovingly prepared by our expert team of chefs to the perfection and taste of every guest.

Discover the essence of royalty with Mumtaz and Shahjahan’s favorite delicacies - Jhumke Mumtaz, Shahjahani Tikka, Til Mil Jhinga, Paneer Tikka, Dum Ki Biryani are just to name a few - with the touch of personalized service and Mughal hospitality.

**Shuruwaat Amrit**  
**Aur Jal**  
**‘Traditional Indian Beverage’**

<b>Santra Ka Ras</b>	<b>AED 37</b>
<i>Freshly squeezed orange juice</i>	
<b>Tarbuz Ka Ras</b>	<b>AED 36</b>
<i>Freshly squeezed watermelon juice</i>	
<b>Ananas Ka Ras</b>	<b>AED 37</b>
<i>Freshly squeezed pineapple juice</i>	
<b>Peru Pyala</b>	<b>AED 37</b>
<i>Guava juice with hint of lemon juice and mint syrup</i>	
<b>Choice of Lassi</b>	<b>AED 30</b>
<i>Popular drink of Punjab made of thick yoghurt with choice</i>	
<b>Masala Chaas</b>	<b>AED 27</b>
<i>Soothing yogurt flavored drink infused with ground spices</i>	
<b>Jal Jeera</b>	<b>AED 27</b>
<i>Made with Chef Special herbs, pinch of lemon juice, coriander, fresh mint leaves</i>	

**Khet Aur Khalyano Se**  
**‘Salad and Yoghurt’**

<b>Dahi Bhalla</b>	<b>AED 31</b>
<i>Stuffed dumpling with loads of nuts and generously poured creamy yoghurt</i>	
<b>Bahar-e-Bagiya</b>	<b>AED 29</b>
<i>Array of fresh seasonal garden greens</i>	
<b>Papaya and Cashew nut</b>	<b>AED 31</b>
<i>Juliennes of green papaya, cucumber, carrot, onion tossed with roasted cashew nut and lemon juice</i>	
<b>Mix vegetable Raita</b>	<b>AED 26</b>
<i>Creamy yoghurt preparation with mix vegetable to smoothen your palate</i>	
<b>Boondi Raita</b>	<b>AED 26</b>
<i>Deep fried gram our boondi mixed with creamy yoghurt</i>	
<b>Mixed Fruit Raita</b>	<b>AED 30</b>
<i>Cubes of seasonal melon, pineapple, grapes and apple, tossed with black salt and roasted cumin</i>	
<b>Masala Papad Pindi Salad</b>	
<i>Julienne of onion and tomato tossed in chaat masala, lemon juice placed in a papad basket topped with boiled chick peas</i>	

**Shorba Handi Se**  
**‘From the Soup Pot’**

<b>Zafrani Badami Murgh Shorba</b>	<b>AED 32</b>
<i>Pre-meal sensation in true Punjabi Style enjoyed scintillating saffron flavored, almond and chicken soup</i>	

<b>Paaya Ka Shorba</b>	<b>AED 32</b>
<i>Connoisseur's favorite full bodied lamb trotter soup with hint of freshly crushed black pepper</i>	
<b>Dal Lemongrass Marag</b>	<b>AED 28</b>
<i>Lentil soup infused with lemongrass and crushed black pepper</i>	
<b>Tamatar Dhaniya Ka Shorba</b>	<b>AED 29</b>
<i>A vegetarian delight of delicate tangy tomato and, freshened with coriander</i>	
<b>Tomato Basil Shorba</b>	<b>AED 30</b>
<i>For tomato soup lovers, fresh basil add a healthy touch to the Indian tomato soup</i>	

### **Chowpatty Ki Chat-Pataein**

***'Refreshing vegetarian starters at the outset of a delicious meal'***

<b>Kasoori Paneer</b>	<b>AED 42</b>
<i>Malai paneer coated in crushed black pepper, dry fenugreek leaves, cream cheese and grilled in tandoor</i>	
<b>Karara Subz Roll</b>	<b>AED 36</b>
<i>Crisp savory rolls with crunchy vegetables, flavored with Indian spices and deep fried</i>	
<b>Chatpata Aloo</b>	<b>AED 38</b>
<i>Escallops of potato deep fried and tossed with Chef's Special spices</i>	
<b>Bhatti ke Badami Aloo</b>	<b>AED 40</b>
<i>Potato stuffed with banana, chili and dry prunes, flavored with almonds and finished in tandoor</i>	
<b>Crispy Chili Baby Corn</b>	<b>AED 39</b>
<i>Baby corn marinated and tossed in onion, chili and spices</i>	
<b>Kurkuri Bhindi</b>	<b>AED 46</b>
<i>Baby okra marinated with Ajwain and spices deep fried to crispy texture</i>	
<b>Hara Kebab</b>	<b>AED 39</b>
<i>A kebab made of green peas and potatoes, ginger, coriander, spinach with aromatic spices and shallow fried</i>	
<b>Bhutte de Kebab</b>	<b>AED 39</b>
<i>Corn and potato pattie marinated in sumptuous Indian spices and shallow to a crisp</i>	
<b>Chatpati Rawa (Batata Tiki)</b>	<b>AED 37</b>
<i>Crispy Semolina coated spiced cottage cheese &amp; potato patties infused with ginger, chili &amp; fresh coriander and golden fried</i>	
<b>Aloo Channa Chaat (served cold)</b>	<b>AED 32</b>
<i>Chick pea and potato mixed with chopped onion, coriander and bell pepper flavored with Indian spices and lemon juice</i>	
<b>Lobia ke Kebab</b>	<b>AED 34</b>
<i>Black eye bean mash, roasted gram flour, fresh coriander, Indian spices, formed in an egg shaped roll breaded and shallow fried</i>	
<b>Dahi (Papdi Chaat) (served cold)</b>	<b>AED 32</b>
<i>Wafer thin Indian puff, flavored with Ajwain, tangy sauce, yoghurt and potato</i>	

## Khidmat-e-Noush

*'Refreshing non Vegetarian Starters at the Outset of Delicious meal'*

-  **Chatpata Prawns** AED 56  
*Shrimp marinated in green herbs and lemon juice, ginger garlic sautéed with bell pepper onion and chili deep fried in a fennel flavored butter*
-  **Tandoori Mint Prawns** AED 56  
*Marinated, grilled in a tandoor and finished with creamy yogurt and fresh mint*
-  **Lahori Machi** AED 46  
*Hammour marinated with dry coriander, dipped in gram flour, butter and golden fried*
-  **Nimbu Mirch Tawa** AED 46  
*Fillet of fish dipped in a lemon and chili marinade and grilled till crisp*
-  **Murgh Kolawadi** AED 44  
*Strips of chicken sautéed with onion, bell pepper and Chef's Special spices*
- Murgh Kasoori Methi** AED 46  
*Chicken Supremes coated with kasoori methi, crushed black pepper and grilled in a tandoor*
- Lemongrass Chicken Tikka** AED 46  
*Chicken tikka accentuated in lemongrass and grilled in a tandoor*
- Chapli Kebab** AED 48  
*Made with the freshest minced mutton and mixed with pomegranate seed, coriander seed, ginger garlic and spices*

*All dishes will be accompanied with Juliennes of green papaya, cucumber, carrot and onion drizzled with light cream cheese*

## Tandoori Nabatiyat Ki Paishkash

*'Rich vegetarian offerings from the tandoor'*

- Mumtaz Mahal Vegetarian Kebab Platter** AED 71  
*"Family Treat" vegetarian kebab platter which includes selection of four kebabs*
-  **Haripppa Paneer Tikka** AED 52  
*Cottage cheese taken to the next gourmet level coated with chili, tomato and garlic*
- Haldi Mirch Ka Paneer Tikka** AED 52  
*Cottage cheese piccata spiced with turmeric and Kashmiri red chili, cooked in clay oven*
- Malai Hari Phool Gobi** AED 44  
*Broccoli florets topped with home-made cream*
- Til Mil Kebab** AED 42  
*Garden fresh vegetables and paneer skewered topped with sesame and grilled*
- Shabnam ki Moti** AED 47  
*Mushroom caps coated in cheese and deliciously grilled to golden brown hue*

**Aatish-e-Aloo** **AED 44**  
*Stuffed potato with cottage cheese with nuts and khoya (condensed milk) cooked in tandoor*

*All dishes will be accompanied with Juliennes of green papaya, cucumber, carrot and onion drizzled with light cream cheese*

**Tandoori Nazraane**  
**‘Rich non vegetarian offerings from the tandoor’**

<b>Samandar ka Badsha</b>	<b>AED 139</b>
<i>Tender lobster marinated in Lakhvani spices and char grilled</i>	
<b>Samundari Khazana</b>	<b>AED 132</b>
<i>Mixed grilled seafood platter marinated with Chef’s Special spices</i>	
<b>Jhumke - e –Mumtaz</b>	<b>AED 99</b>
<i>Gulf water prawn marinated in home spices, yoghurt and pomegranate juice</i>	
<b>Ginga dum Nisha</b>	<b>AED 99</b>
<i>Gulf water prawns marinated in cheese and yogurt and spices</i>	
<b>Mahi Afghani</b>	<b>AED 76</b>
<i>Succulent fish tikka marinated in lemon juice and coriander and Afghani spices</i>	
<b>Hammour Ka Tikka</b>	<b>AED 76</b>
<i>Chunk of hammour matured in a marinated with mustard oil, gram flour and yoghurt</i>	
<b>Tawa Machi</b>	<b>AED 76</b>
<i>Gulf water hammour marinated with gram flour, Ajwain and Indian spices</i>	
<b>Mumtaz Mahal Kebab Platter</b>	<b>AED 94</b>
<i>“Family Treat” non-vegetarian kebab platter which includes selection of Chef’s Special kebab</i>	
<b>Adraki Mutton Chap</b>	<b>AED 69</b>
<i>Tender mutton chops marinated with ginger &amp; spices</i>	
<b>Afghani Mutton Kebab</b>	<b>AED 69</b>
<i>Mutton mixed with onion tomato, green chili, eggs, spices and corn flour coked in char coal</i>	
<b>Golati Kebab</b>	<b>AED 69</b>
<i>Minced mutton marinate in Mughlai spices and shallow fried</i>	
<b>Kakori Kebab</b>	<b>AED 69</b>
<i>Lamb mince skewer famous for its softness and flavor, blended with almonds, melon seeds, rose-petals and saffron</i>	
<b>Tandoori Chooza (Tandoori Murgh)</b>	<b>AED 65</b>
<i>Charcoal grilled spiced chicken served whole</i>	
<b>Zafrani Murgh Kebab Afghani</b>	
<i>Minced chicken marinated in Afghani spices and saffron</i>	
<b>Gilafi Seekh Kebab</b>	<b>AED 65</b>
<i>Chicken mince kebab mixed with bell pepper, onion &amp;homemade cottage cheese</i>	
<b>Achari Murgh Tikka</b>	<b>AED 65</b>
<i>Morsels of chicken marinated in pickled spices</i>	
<b>Lahori Murgh Tikka Lal</b>	<b>AED 65</b>
<i>Reviving the memories of undivided-Punjab, chicken tikka perfected</i>	

*with over toning of 'Degi Mirch' from Lahore*

<b>Murgh Malai Tikka</b>	<b>AED 59</b>
<i>Succulent chicken morsel blended with cream, cheese, fenugreek, grilled to perfection</i>	
<b>Murgh Behari Kebab</b>	<b>AED 59</b>
<i>Succulent chunk of chicken marinated with brown onion, papaya and spices</i>	
<b>Choukandari Tangri Kebab</b>	<b>AED 65</b>
<i>Chicken drumstick marinated in beetroot, cheese, cashew nut and Indian spices</i>	

### **Bahar-e-Subzar** **Vegetarian Main Course**

<b>Mumtaz Ka Dum Paneer</b>	<b>AED 52</b>
<i>Soft melting cottage cheese cubes simmered in mildly spiced gravy cooked in classic dum style</i>	
<b>Kadai Paneer</b>	<b>AED 52</b>
<i>Batons of cottage cheese toasted in spice tomato gravy with mélanges of onions, tomatoes and capsicum</i>	
<b>Paneer Makhani</b>	<b>AED 52</b>
<i>Cottage cheese cooked in tomato gravy, infused with fenugreek seed and cream</i>	
<b>Paneer Taka Tak</b>	<b>AED 52</b>
<i>Bite size paneer tikka cooked dry on a griddle with tomato, onion and garlic</i>	
<b>Paneer Shimla Mirch Bhaji</b>	<b>AED 52</b>
<i>Homemade cottage cheese tossed with mild spicy Kashmiri chili</i>	
<b>Motiyo Ki Curry</b>	<b>AED 52</b>
<i>Home style preparation of mushroom and green peas in a rich tomato and onion gravy with cashew nuts</i>	
<b>Baigan ka Bharta</b>	<b>AED 48</b>
<i>Tandoor roasted eggplant, finished with onion, ginger, garlic and spices</i>	
<b>Aloo Sialkoti</b>	<b>AED 49</b>
<i>Cubes of roasted new potato tossed in Chef's special sweet and sour sauce</i>	
<b>Subzi Kofta</b>	<b>AED 49</b>
<i>Vegetable dumplings cooked in tomato and brown onion gravy</i>	
<b>Baoli Handi</b>	<b>AED 49</b>
<i>Astonishingly tasty preparation of mixed vegetables in brown gravy with homemade garam masala</i>	
<b>Mirch Baigan Ka Salan</b>	<b>AED 49</b>
<i>Baby eggplant and chili cooked in gravy made of peanut, coconut and sesame. A delicacy of Hyderabad</i>	
<b>Sarson Da Saag</b>	<b>AED 39</b>
<i>Famous Punjabi greens cooked home style</i>	
<b>Tawa Subzi</b>	<b>AED 46</b>
<i>Stir fried vegetables sautéed with Indian spices</i>	
<b>Gobi Mutter Masala</b>	<b>AED 51</b>
<i>Florets of fresh cauliflower and green peas stirred with spices and herbs cooked dum Style</i>	
<b>Bhindi Do Pyaza</b>	<b>AED 49</b>
<i>Okra cooked with onion, green chili and ground spices</i>	
<b>Masaladar Bhuna Aloo</b>	<b>AED 49</b>
<i>Crispy cubes of potato tossed with cumin, green chili and Chef's Special spices</i>	

<b>Methi Malai Mutter</b>	<b>AED 49</b>
<i>Green peas &amp; fenugreek cooked in cashew nut gravy finished with cream</i>	
<b>Peshawari Chole</b>	<b>AED 49</b>
<i>Chickpeas cooked Rawalpindi style with dry mango powder, pomegranate seeds, Ajwain powder and fenugreek leaves</i>	
<b>Rajmah Masala</b>	
<i>Red kidney beans cooked semi dry in tomato gravy with onion, ginger and garlic</i>	

### **Dawat-e-Aam**

#### **'Round at Seed of Lentil'**

<b>Dal Makhani</b>	<b>AED 45</b>
<i>Distinguished black lentil preparation of undivided Punjab saliently spiced with "Degi Mirch" and dry fenugreek</i>	
<b>Dal Tadka</b>	<b>AED 42</b>
<i>Homemade masoor &amp; moong dal magic perfected with the combination of onion, cumin and green chilies</i>	
<b>Dal Khichidi</b>	<b>AED 47</b>
<i>Duo of lentils and rice tempered and simmered with onion, garlic and cumin</i>	

### **Dawat-e-Lazeez**

#### **'Non Vegetarian Main Course'**

<b>Maharaja Masala</b>	<b>AED 135</b>
<i>Cubes of succulent lobster cooked with onion, tomato and cashew nut gravy</i>	
<b>Jhinga Kali Mirch</b>	<b>AED 94</b>
<i>Succulent juicy prawn marinated in exotic spices and cooked with onion and tomatoes and its own juice</i>	
<b>Machi Mazedar</b>	<b>AED 69</b>
<i>Fresh hammour fillet cooked in spicy yellow gravy with a splash of coconut milk and garam masala</i>	
<b>Goan Fish Curry</b>	<b>AED 69</b>
<i>Tangy spicy fish curry cooked in Goan way</i>	
<b>Machi Amritsari Masala</b>	<b>AED 69</b>
<i>Deep fried fish cooked the Punjabi way with spices tomato gravy</i>	
<b>Murgh Tikka Makhanwala</b>	<b>AED 64</b>
<i>Lahori chicken tikka cooked with butter and dry fenugreek leaves in fiery tomato gravy</i>	
<b>Murgh Kadhai</b>	<b>AED 64</b>
<i>Chicken cooked with crushed black pepper, coriander seeds and tomatoes</i>	
<b>🚫 Murgh Angara</b>	<b>AED 64</b>
<i>Boneless chicken cooked with onion, red chili paste, and homemade spice Angara and tomato gravy</i>	
<b>Murgh Vindaloo</b>	<b>AED 64</b>
<i>Boneless tender chicken cooked in browned onions, tomato puree, sugar, vinegar, ginger and garlic</i>	

<b>Murgh Dhaniawala</b>	<b>AED 64</b>
<i>Boneless chicken cooked with green coriander and spices</i>	
<b>Murgh Jalfrezi</b>	<b>AED 64</b>
<i>Chicken morsel tossed with bell peppers and onions, stirred in tomato gravy</i>	
<b>Murgh Handi</b>	<b>AED 64</b>
<i>Cubes of chicken cooked with onion, tomato puree yoghurt cream and homemade spices</i>	
<b>Chef Special Murgh Sham -e-Awadh</b>	<b>AED 64</b>
<i>Chicken cooked in mild spice saffron flavored cashew gravy finished with hardboiled egg</i>	
<b>Rogani Murgh</b>	<b>AED 64</b>
<i>Tender chicken pieces cooked in red aromatic gravy with homemade spices</i>	
<b>Raan-e-Begum</b>	<b>AED105</b>
<i>An absolute delicacy of North- West Frontier cuisine flavored with Chef's Special masala and created after a lot of time and patience</i>	
<b>Shikandari Raan</b>	<b>AED 105</b>
<i>Baby lamb shank marinated in Chef's special marination grilled in a tandoor and served on a sizzler with vegetables</i>	
<b>Mutton Rogan josh</b>	<b>AED 69</b>
<i>Popular Kashmiri's mutton preparation cooked in tomato gravy and finished with rogan</i>	
<b>Lal Maas</b>	<b>AED 69</b>
<i>Fiery mutton gravy cooked with spicy red chili from the Thar Desert</i>	
<b>Bhuna Gosht</b>	<b>AED 69</b>
<i>Mutton morsel roasted in natural juice with brown onion, black pepper and dry spices</i>	
<b>Chef Special Dhaba Masala</b>	<b>AED 69</b>
<i>A traditional sumptuous mutton and egg dish cooked with Chef's Special masala</i>	
<b>Achari Mutton Masala</b>	<b>AED 69</b>
<i>Fresh mutton marinated in our own special masala and finished tomato, onion pickled gravy</i>	
<b>Nawabi Korma</b>	<b>AED 69</b>
<i>Choice of chicken or mutton cooked in yoghurt, onion paste and brown gravy</i>	
<b>Keema Mutter</b>	<b>AED 69</b>
<i>Choice of mince chicken or mutton cooked with onion, tomato, kadai spices and fresh coriander</i>	
<b>Kadai Masala ka Champ</b>	<b>AED 69</b>
<i>Succulents lamb chops cooked with Chef's special kadai spices</i>	

### **Shaan-e-Basmati** **'King of rice cooked on dum style'**

<b>Jhinga Biryani</b>	<b>AED 90</b>
<i>Shrimp cooked along with basmati rice and finished with saffron and rose water</i>	
<b>Machi Tikka Biryani</b>	<b>AED 70</b>
<i>Tandoor marinated fish tikka tossed in long grain aromatic basmati rice</i>	
<b>Murgh Dum Biryani</b>	<b>AED 64</b>
<i>Long and slender basmati rice layered alternating with chicken cooked in concealed cookware to retain its fragrance</i>	
<b>Awadhi Mutton Biryani</b>	<b>AED 69</b>
<i>Free flowing grains of basmati rice cooked with succulent lamb, brown onions, whole spices and saffron in Awadh style</i>	
<b>Mutton Afghani Pulao Afghan</b>	<b>AED 65</b>
<i>Afghani special pulao with lamb</i>	



- Biryani Subzbahar** AED 58  
*Mixture of garden fresh vegetables cooked with Indian spices and herbs*
- Afghani Pulao** AED 58  
*Scented basmati rice cooked with Kabuli channa, done Royal style*
- Pulao Bahar** AED 51  
*Aromatic experience of Mumtaz kitchen in the form of basmati rice cooked with seasonal vegetable and royal touch of saffron and nutmeg*
- Steamed Rice** AED 30  
*Long grain aromatic basmati rice from Northern Punjab cooked with cumin and butter or steamed*
- Jeera Rice** AED 32  
*Long grain aromatic basmati rice from Northern Punjab tempered with cumin*

*All biryanis will be accompanied with Chef/s special raita*

### **Zaiqadar Rotiyan** *'A delicious selection of Indian Bread'*

- Assorted Indian Breads** AED 49  
*Chef's Special selection of four kinds of bread*
- Choice of Naan** AED 12  
*Leavened bread from clay oven with the choice of plain or butter or garlic and coriander or saffron and sesame or cheese*
- Peshawari Naan** AED 15  
*Leavened bread from tandoor available with the filling of fruits and savory nuts*
- Kulcha** AED15  
*Leavened bread from tandoor available with the filling of cottage cheese or cauliflower or potatoes or onions*
- Parata** AED 12  
*Layered unleavened bread cooked in tandoor as plain laccha or with smearing of mint*
- Stuffed Parata** AED15  
*Layered unleavened bread cooked in tandoor with the filling of cottage cheese or cauliflower or potatoes or onion*
- Taftan or Rogani Naan** AED 12  
*Soft fluffy bread of white wheat flour*
- Roomali Roti** AED 12  
*Unleavened paper thin bread cooked in its two variants: plain and spinach*
- Missi Roti** AED 12  
*Fenugreek flavored gram flour bread*
- Makkai Di Roti** AED 12  
*A flat, unleavened Indian bread made from corn flour*
- Puri** AED 12  
*Traditional Lahori fried bread*
- Tandoori Roti or Chapatti** AED 11  
*Unleavened bread made of whole wheat flour served plain or buttered*

***Sheer-e-Mehfil***  
***“Dessert”***

<b>Faluda Kulfi</b> <i>A frozen dessert made of condensed milk flavored with saffron garnished with pistachio and served with faluda</i>	<b>AED 30</b>
<b>Gulab Jamun</b> <i>Fried dumpling of reduced milk served warm in rose flavored sugar syrup</i>	<b>AED 30</b>
<b>Kesari Rasmalai</b> <i>Cottage cheese dumpling soaked in reduced milk syrup finished with saffron</i>	<b>AED 30</b>
<b>Shahi Rabri</b> <i>Sweetened milk with enriched cardamom and pistachio</i>	<b>AED 30</b>
<b>Gajar Ka Halwa</b> <i>Carrot cooked in milk flavored with green cardamom</i>	<b>AED 30</b>
<b>Jelabi</b> <i>Served with Rabri</i>	<b>AED 30</b>
<b>Cut Fruit Platter</b> <i>Sliced seasonal fresh fruit</i>	<b>AED Sm 60, AED lg 120</b>
<b>Choice of Ice-Cream</b> <i>Vanilla, chocolate, strawberry,</i>	<b>AED 30</b>

***Tea***  
***“Indian flavored tea”***

<b>Masala Chai</b> <i>Cardamom flavored</i>	<b>AED 31</b>
<b>Adraki Chai</b> <i>Black tea with ginger and mint</i>	<b>AED 26</b>
<b>Kahwa Afghani</b> <i>Afghani green tea</i>	<b>AED 26</b>

