

SHARE THE MAGIC OF दीवाली



Share the magic of Diwali with specially crafted
bespoke menus by Chef Bobby Geetha.

Asha's

WELCOME DRINK

Cucumber lemonade.

AMUSE BOUCHE

Mini aloo tikki.

STARTERS

Charcoal roasted tender cheesy broccoli and extra virgin olive oil.

Tandoori chicken tikka roasted cumin and yogurt.

MAIN COURSES

Cottage paneer cheese jalfrezi and fenugreek leaves.

Asha's all time classic butter chicken.

Lucknowi style tender chicken biriyani cooked in dum and cucumber raita.

Comes with a variety of sides

Our signature dal makhani.

Assorted Indian breads.

Tossed tomato, cucumber and carrot salad.

DESSERTS

Classic gulab jamun, rabdi and dark chocolate crumble.

Traditional diwali mithai.

Tea/Coffee.

one hundred and seventy five dirhams

VEGETARIAN

WELCOME DRINK

Cucumber lemonade.

AMUSE BOUCHE

Papdi chaat.

STARTERS

Aloo tikki, chole masala.

Charcoal roasted tender cheesy broccoli and extra virgin olive oil.

MAIN COURSES

Cottage paneer cheese makhni and fenugreek leafs.

Masala tossed aloo gobi matar and cumin seeds.

Seasonal vegetable with biriyani rice cooked in Dum style and cucumber raita.

Comes with a variety of sides

Our signature dal makhani.

Assorted Indian breads.

Tossed tomato, cucumber and carrot salad.

DESSERTS

Classic gulab jamun & rabdi sauce with seasonal berries and rose petals.

Tea/Coffee.

Traditional diwali sweets.

one hundred and fifty dirhams