

Asha's

INDIAN CONTEMPORARY CUISINE



SET MENU CINNAMON
AED 200 PER PERSON



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WELCOME DRINK

MINT LEMONADE

AMUSE BOUCHE

PAPDI CHAAT

STARTERS

GOSHT SEEKH KEBAB

Traditional minced lamb flavoured with coriander and aromatic spices.

TANDOORI CHICKEN TIKKA

Succulent marinated boneless chicken, yoghurt & aromatic spices.

TANDOORI BROCCOLI

Mildly spiced broccoli florets marinated in yoghurt, cheese and olive oil.

MAIN COURSE

MACHLI MASALA

Shallow-fried marinated fish fillet cooked in a spicy tomato gravy.

BUTTER CHICKEN

Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

KADAI PANEER

Premium paneer & green peppers in a spicy tomato & onion gravy.

SUBZ KEHKESHA

Mixed vegetables cooked in a spicy makhani, onion and tomato gravy.

DAL TADKA

Yellow lentils tempered with cumin, onions, tomatoes and green chillies.

CHICKEN BIRYANI

'Awadh style' biryani flavoured with cardamom & saffron.

BREADS/ ASSORTMENT

PAPAD/CHUTNEY/ SALAD/ RAITA

DESSERT

CLASSIC GULAB JAMUN WITH RABDI

JALEBI WITH VANILLA ICE-CREAM

Included with a soft drink and bottle of mineral water.

SERVED TO SHARE

Minimum of 8 guests per booking.
No discount is applicable on set menus.

Please note: If you have any allergies or dietary requirements, please notify a member of staff & we will be happy to assist you. Prices are inclusive of service charge, municipality fees & VAT.