

Asha's

INDIAN CONTEMPORARY CUISINE



SET MENU SAFFRON
AED 269 PER PERSON



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WELCOME DRINK

STRAWBERRY PASSION

AMUSE BOUCHE

PAPDI CHAAT

STARTERS

GOSHT SEEKH KEBAB

Traditional minced lamb flavoured with coriander and aromatic spices.

BHATTI KA CHAAP

Boneless marinated spicy chicken leg in a flavourful mix of spices.

MAKAI SEEKH KEBAB

Corn seekh kebab with home grounded garam masala & cumin.

ALOO MATAR KI TIKKI

Green peas stuffed potato cutlets, served with tangy chickpeas.

MAIN COURSE

PRAWN MASALA

Sautéed prawns in a spicy onion & tomato gravy.

CHICKEN TIKKA MASALA

Chicken tikka cooked with home grounded garam masala in a spicy onion & tomato gravy.

PANEER MAKHANI

Premium paneer cooked in a makhani gravy flavoured with dry fenugreek leaves.

BHINDI MASALA

Stir-fried okra cooked with onions & tomatoes flavoured with ground spices.

DAL MAKHANI

Classic black lentils slow-cooked overnight with tomatoes, cream and butter.

MUTTON BIRYANI

'Awadh style' biryani flavoured with cardamon & saffron.

BREADS/ ASSORTMENT

PAPAD/CHUTNEY/ SALAD/ RAITA

DESSERT

RASMALAI

CLASSIC GULAB JAMUN WITH RABDI

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.

www.ashasrestaurants.com



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