

Asha's
INDIAN CONTEMPORARY CUISINE



SET MENU TURMERIC
AED 179 PER PERSON



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WELCOME DRINK

CUCUMBER LEMONADE

AMUSE BOUCHE

PAPDI CHAAT

STARTERS

VEG SAMOSA

Crispy pastry filled with bell peppers and cheese.

MAKAI SEEKH KEBAB

Corn seekh kebab with home grounded garam masala & cumin.

TANDOORI BROCCOLI

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

MAIN COURSE

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.

ALOO GOBI

Home-style preparation of potatoes, cauliflower & tomatoes.

DAL TADKA

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

BAHURANGI VEG BIRYANI

Colorful mixed vegetables cooked with ghee rice, flavoured with mace, cardamom & saffron.

BREADS/ ASSORTMENT

PAPAD/CHUTNEY/ SALAD/ RAITA

DESSERT

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.