

*Asha's*  
INDIAN CONTEMPORARY CUISINE



**SET MENU CINNAMON**  
AED 200 PER PERSON



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### WELCOME DRINK

FRUIT COCKTAIL

### AMUSE BOUCHE

PAPDI CHAAT

### STARTERS

GOSHT SEEKH KEBAB

Traditional minced lamb flavoured with coriander & aromatic spices.

TANDOORI CHICKEN TIKKA

Succulent marinated boneless chicken, yoghurt & aromatic spices.

TANDOORI BROCCOLI

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

ALOO MATAR KI TIKKI

Green peas stuffed potato cutlets, served with tangy chickpeas.

### 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 & tomato gravy.

DAL MAKHANI

Classic black lentils slow-cooked overnight in a rich tomato gravy.

CHICKEN BIRYANI

Boneless chicken in true 'Awadhi style' with biryani rice, cardamom & saffron.

### BREADS/ ASSORTMENT

PAPAD/CHUTNEY/ SALAD/ RAITA

### DESSERT

CLASSIC GULAB JAMUN WITH RABDI

JALEBI WITH VANILLA ICE-CREAM

Included with a soft drink & 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.

