

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 & aromatic spices.

BHATTI KA CHAAP

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

CHILLI PANEER

Cubes of fried crispy cottage cheese tossed in a spicy sauce.

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.

BUTTER CHICKEN

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

CORN KOFTA MASALA

Deep fried corn, potatoes & cottage cheese balls in a tomato, pepper, & onion gravy.

BHINDI DO PYAZA

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

DAL MAKHANI

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

MUTTON BIRYANI

Tender lamb on bone in true "Awadhi style" with biryani rice, cardamom & saffron.

BREADS/ ASSORTMENT

PAPAD/CHUTNEY/ SALAD/ RAITA

DESSERT

RASMALAI

CLASSIC GULAB JAMUN WITH RABDI

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.

www.ashasrestaurants.com



ashasoriginal



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DUBAI • ABU DHABI • KUWAIT • BAHRAIN • QATAR • MANCHESTER • BIRMINGHAM