



HOST YOUR PRIVATE EVENT IN STYLE at Asha's Wafi City



ASHA'S GARDEN AND ROOFTOP
50-600 GUEST

DUBAI · ABU DHABI · KUWAIT · BAHRAIN · QATAR · BIRMINGHAM



Established in the year 2002, Asha's Dubai is a flagship restaurant serving an authentic north-western contemporary Indian cuisine built around the legendary Indian artist Asha Bhosle, and her passion for cooking.

It is the world's first international Indian restaurant group, with a series of successful award-winning restaurants across the Middle East and United Kingdom currently operating in 14 locations across five countries that includes Dubai, Abu Dhabi, Bahrain, Kuwait, Qatar, Birmingham.

Asha's has garnered numerous accolades and awards throughout its history, this year alone, the restaurant awarded as "Best Dinner Venue" and "Best Fine Dining Indian Restaurant of Dubai". Its popularity extends beyond culinary circles, as Asha's has become a favored destination for celebrities around the world such as Tom Cruise, Ed Sheeran, Rolling Stones, Brett Lee and the iconic American superstar PINK.



PER PERSON @ AED 150

MOCKTAIL

FRUIT COCKTAIL
MINT LEMONADE

STARTERS

PAPDI CHAAT

Crispy papdi layered with potatoes, chickpeas, yoghurt, and chutneys.

TANDOORI CHICKEN TIKKA

Boneless chicken, marinated in yoghurt, ginger, garlic & spices.

VEG SAMOSA

Veg Samosa stuffed with potato, green peas & raisin.

ACHARI PANEER TIKKA

Chargrilled cottage cheese infused with a tangy, spiced achari marinade.

MAIN COURSE

BUTTER CHICKEN MASALA

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

SUBZ KEHKESHA

Seasonal mixed vegetables cooked in a spicy makhani gravy.

DAL MAKHANI

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

CHICKEN BIRYANI & JEERA RICE

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

BREADS/ ASSORTMENT

NAAN, TANDOORI ROTI, LACCHA PARANTHA

PAPAD/HOMEMADE CHUTNEY/TOSSED

SALAD/RAITA

DESSERT

GULAB JAMUN WITH RABDI

JALEBI WITH ICE CREAM

BEVERAGES

SOFT DRINKS

WATER

T&C apply, please contact our management team for prices and availability.

+971 4 324 4100 | +971 52 990 8707

SERVED TO SHARE: Please contact us at +971 52 990 8707 for more details. **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.



PER PERSON @ AED 175

MOCKTAIL

FRUIT COCKTAIL
MINT LEMONADE

STARTERS

BHATTI KA CHAAP

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

VEG SAMOSA

Veg Samosa stuffed with potato, green peas & raisin.

MAKAI SEEKH KEBAB

Corn seekh kebab with home grounded garam masala & onion.

MAIN COURSE

BUTTER CHICKEN

Tender chicken cooked in a rich tomato and butter gravy

MUTTON CURRY

Lamb curry in a yoghurt & brown onion gravy, flavored with rose water & saffron.

KADAI PANEER

Premium Paneer & green peppers cooked in a spicy 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.

VEG PULAO RICE

Fragrant basmati rice cooked with mixed vegetables and mild spices.

BREADS/ ASSORTMENT

NAAN, TANDOORI ROTI, LACCHA PARANTHA
PAPAD/HOMEMADE CHUTNEY/TOSSED
SALAD/RAITA

DESSERT

GULAB JAMUN WITH RABDI

KESAR KHEER

Traditional rice pudding slow-cooked with milk, saffron, and cardamom.

BEVERAGES

SOFT DRINKS
WATER

T&C apply, please contact our management team for prices and availability.

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PER PERSON @ AED 190

MOCKTAIL

FRUIT COCKTAIL
MINT LEMONADE

STARTERS

TANDOORI CHICKEN TIKKA

Boneless chicken, marinated in yoghurt, ginger, garlic & spices.

VEG SAMOSA

Veg Samosa stuffed with potato, green peas & raisin.

MUTTON SEEKH KEBAB/

PANNEER TIKKA

Minced mutton blended with aromatic spices and grilled on skewers.

ACHARI PANNEER TIKKA

Chargrilled cottage cheese infused with a tangy, spiced achari marinade.

MAIN COURSE

MUTTON CURRY

Lamb curry in a yoghurt & brown onion gravy, flavored with rose water & saffron.

GUNTUR CHICKEN CURRY

Boneless Chicken cooked in mixed whole spices with yoghurt, ginger & garlic.

PUNCH PURAN ALOO

Slow-cooked baby potatoes infused with spice, simmered in a tomato-mustard gravy.

DAL MAKHANI

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

CHICKEN BIRYANI/ JEERA RICE

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

BREADS/ ASSORTMENT

NAAN, TANDOORI ROTI, LACCHA PARANTHA
PAPAD/HOMEMADE CHUTNEY/TOSSED SALAD/RAITA

DESSERT

GULAB JAMUN

Served with rabri- sweet milk reduction.

JALEBI

Classic Indian deep fried crunchy crust sweet.

KESAR KHEER

Traditional rice pudding slow-cooked with milk, saffron, and cardamom.

BEVERAGES

SOFT DRINKS

WATER

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PER PERSON @ AED 225

MOCKTAIL

FRUIT COCKTAIL
MINT LEMONADE

STARTERS

PAPDI CHAAT

Crispy papdi layered with potatoes, chickpeas, yoghurt, and chutneys.

TANDOORI CHICKEN TIKKA

Boneless chicken, marinated in yoghurt, ginger, garlic & spices.

AMRITSARI FISH TIKKA

Fresh fish marinated with yogurt, garam masala, cumin & yellow chilli.

VEG SAMOSA

Veg Samosa stuffed with potato, green peas & raisin.

ALOO MATTAR KI TIKKI

Green peas stuffed potato cutlets, flavored with Indian spices.

MAIN COURSE

PRAWN MASALA

Juicy prawns simmered in a spiced tomato and onion masala.

HOMESTYLE CHICKEN CURRY

Home style chicken curry cooked in onion tomato gravy & Indian spices.

PANEER TIKKA MASALA

Cottage cheese cubes cooked in a creamy tomato and onion gravy.

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.

VEG PULAO

Fragrant basmati rice cooked with mixed vegetables and mild spices.

BREADS/ ASSORTMENT

NAAN, TANDOORI ROTI, LACCHA PARANTHA
PAPAD/HOMEMADE CHUTNEY/
TOSSED SALAD/RAITA

DESSERT

GULAB JAMUN

Served with rabri- sweet milk reduction.

RAS MALAI

Soft cottage cheese dumplings soaked in saffron-infused, sweetened milk.

BEVERAGES

SOFT DRINKS

WATER

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PREMIUM ADD ONS



- LUXURY SET UP
- ICE CARVING
- LIVE STATIONS (CHAAT & TANDOOR)
- UNLIMITED ALCOHOL BEVERAGE PACKAGE
- ENTERTAINMENT (LIVE SINGER, DANCERS, VIOLINIST, DHOL, DJ ETC)
- THEMED EVENT DECOR
- AED 30 ADDITIONAL FOR BANQUETING SET-UP

OUR LOCATIONS



ABU DHABI



KUWAIT



BAHRAIN



QATAR



BIRMINGHAM, UK



www.ashasrestaurants.com [ashasoriginal](#) [ashasrestaurant](#)

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