

TASTING MENU

AED 250 PER PERSON

Chaat Counter

Posh aloo puri: Crisp semolina shell, truffled potatoes, soured yoghurt, caviar

Tuna bhel: Seared yellowfin tuna, puffed rice and chutney potatoes (DF)

Kale bhel: Crisp kale with puffed rice, spiced potato and chutneys (V)

Watermelon chaat: Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (V)

Main Course family style-Sharing plates

Future 50 kofta:

Chickpea, kale, quinoa and dried fruits, tomato fenugreek sauce

Sea bream fillet with Malabar kokum crust green mango chutney (GF)

House black dal (V, GF)

Tandoori chicken malai tikka and cardamom (GF)

Sides

Plain & Garlic Naan, Roti
Steamed rice

Desserts

Carrot halwa roll with clove flavoured iced double cream (N)
Strawberry golguppa, chilli chocolate sauce