

Martabaan

BY HEMANT OBEROI

Chef's Table Week Menu @ AED 350 Net Per Person

Amuse Bouche

~~~~~

*Kaboocha & Coconut soup*

~~~~~

Appetizers

(Any two)

Murgh malai tikka

(Creamy chicken tikka, cooked in tandoor)

Bhatti Prawns

(Pineapple murabba, melon seeds)

24carat lamb chop

(Succulent lamb chop coated with 24 carat gold leaf)

~~~~~

## *Entrée*

(Any two)

*Chicken can can*

(chicken tikka cooked along with cocktail onions and flavourful Indian spices)

*Martabaan ka meat with Garlic naan*

(Piquant lamb cooked in pickle jars, chef's special)

*Masala sea bass, spinach & Mushrooms*

(Pan seared seabass served on the bed of sautéed spinach & mushrooms, garnished with chives)

~~~~~

Desserts

Gold leaf kulfi

(Traditional Indian ice cream flavored with pistachio & cardamom and topped with 24 carat gold leaf)

=====



ABU DHABI
CULINARY
SEASON

