

Martabaan

BY HEMANT OBEROI

Amuse Bouche

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### *Appetizers* (Choose any two)

#### *Murgh malai tikka*

(Creamy grilled chicken, garlic chips)

#### *Lamb seekh kebab*

(Spiced lamb minces cooked in tandoor)

#### *Ambi prawn*

(Prawns flavoured with raw mango)

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Entrée

Dum ki sunehari nalli

(Slow cooked lamb shank, gold leaf)

Murgh makhani palak

(Chicken tikka, butter sauce, spinach)

Bhuna gosht, berry pulao

(Long grained basmati rice, roasted lamb, berries)

Dal makhani

(Overnight cooked black lentils, tomato, cream and butter)

Assorted Indian breads

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## *Desserts*

#### *Orange basundi*

(Reduced milk, orange, saffron, nutmeg)

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ABU DHABI  
CULINARY  
SEASON

