

EXPERIENCE A JOURNEY OF FLAVOUR



AS CONTEMPORARY INDIAN CUISINE



GOOD FOOD BRINGS US TOGETHER

I had a magical childhood, moving from town to town with my father's travelling theatre company. "The Company" would always sit down to a meal together. I used to love roaming around the kitchen among the cauldrons of steaming food, but more than anything, I enjoyed seeing the joy on the diners' faces as they savoured the tasty delights. This is where my love of cooking began.

Inspired by a land so rich in culture & influenced by the great chefs that I have met over the years, I hope that you enjoy sharing in my journey & the lovingly prepared recipes presented in this menu.

Asha



MOCKTAILS

KING ALPHONSO - AED 43

Fresh passion fruit muddled with lime wedges churned with King Alphonso.

"The Alphonso is also one of the most premium varieties of mango & is grown mainly in western India. It's no wonder then that the mango is rightfully called the king of fruits."

ROSE JAM ICE TEA - AED 43

Rose jam shaken with freshly brewed tea & lemon juice, scented with rose water.

TRULY BERRY - AED 43

Fresh mixed berries muddled with mint leaves, lengthened with lemonade.

MANIPUR LEMONADE - AED 47

Homemade rosemary honey shaken with passion fruit served with charred lemon.

"North eastern region known for its exotic medicinal & aromatic plants."

CALCUTTA CRUSH - AED 43

Fresh strawberries muddled with lime wedges & homemade vanilla sugar, lengthened with cranberry juice & Earl Grey tea.

FRUIT COCKTAIL - AED 43

Strawberry, pineapple & guava blended with mango juice & dash of grenadine syrup.







LASSI

SAFFRON PISTA LASSI - AED 44

Yoghurt blended with pista & saffron.

STRAWBERRY COCONUT LASSI - AED 44

Yoghurt blended with strawberry & coconut purée.

MANGO GINGER LASSI - AED 44

Yoghurt blended with mango purée & fresh ginger.

MASALA LASSI - AED 39

Yoghurt blended with homemade spices.

MOCKTAIL PITCHERS

(SERVES 3 - 4)

LEMON MINT - AED 69

Fresh mint leaves blended with lemon juice lengthened with lemonade.

STRAWBERRY PASSION MASH - AED 69

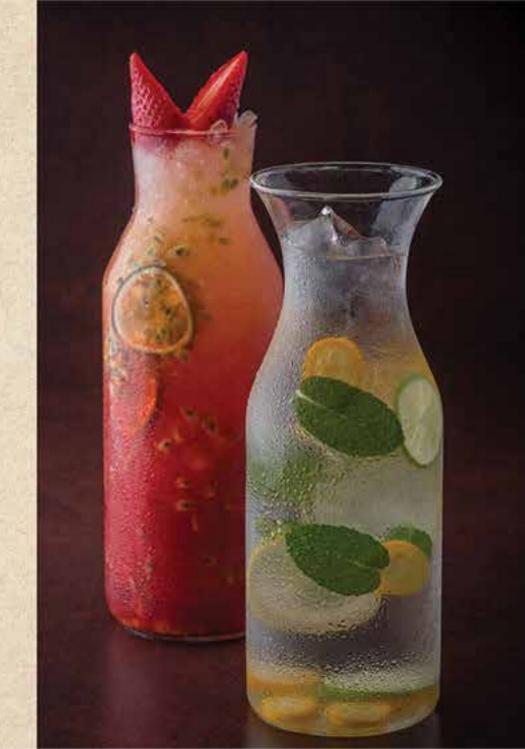
Fresh strawberries muddled with passion fruit & dash of grenadine syrup.

DETOX WATER

CUCUMBER COOLER - AED 32
Infused with fresh flavours of cucumber & basil.

CITRUS & MINT - AED 32
Infused with fresh flavours of citrus & mint.

GINGER & BASIL - AED 32
Infused with fresh flavours of ginger & basil.





COLD PRESS JUICES

PINEAPPLE - AED 27

CARROT - AED 27

GREEN APPLE - AED 27

BEETROOT - AED 27

Cold press juices are refreshing & packed with essential vitamins & minerals.

They carry 50 times as many nutrients as regular juice.

FRESH JUICES

ORANGE - AED 25

WATERMELON - AED 25

SOUP

DAL SHORBA - AED 52 Traditional curried yellow lentil soup.

MURG NIZAMI SHORBA - AED 52

Aromatic chicken soup flavoured with curry leaves, green apple & saffron.

SALAD

CHICKEN TIKKA SALAD - AED 79

Tandoori chicken, mixed lettuce in a homemade honey mustard dressing & naan croutons.

SUMMER SALAD - AED 69 @ @

Mixed leafy greens, fresh summer berries, feta cheese & caramelized pecans in berry vinaigrette.





APPETISERS

PALAK CHAAT - AED 74

Crispy spinach with sweet yoghurt mousse, tamarind sauce & coriander salsa.

VADA PAV SLIDERS - AED 72 🐼

Spiced potato fritters sandwiched in mini buns with tangy & spicy Indian chutneys.

ALOO MATAR KI TIKKI - AED 74

Green peas stuffed potato cutlets, served with tangy chickpeas.

MUSHROOM KURKURE - AED 77

Battered deep-fried mushrooms stuffed with cheese & bell peppers.

SAMOSA SELECTION - AED 79

Choice of homemade samosas cheese & corn (v) / vegetable (v) / chicken tikka (Individual option - AED 69)

CHICKEN 65 - AED 82

Southern-style batter fried chicken spiced with curry leaves.

KOLIWADA PRAWNS - AED 89 💿

Crispy batter fried prawns served with a chilli mango salsa.

ASHA'S SHARING PLATTER - AED 139 💿 🕢

Our favourite selection of appetisers to share.

Koliwada prawns, chicken samosas, aloo tikki, corn & cheese samosas, chicken tikka.

KEBABS

MURG MALAI KEBAB - AED 129 2

Plush boneless chicken breast in cheese & cashew nut paste flavoured with cardamom.

CHICKEN TIKKA - AED 129

Succulent marinated boneless chicken, yoghurt & aromatic spices.

TANDOORI CHICKEN (ON THE BONE) - AED 131 Classic chicken tikka, marinated overnight in spicy ginger-garlic yoghurt.

BHATTI KA CHAAP (SMOKY SENSATION) - AED 139

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

BARRAH KEBAB - AED 169

Spicy lamb chops marinated in yoghurt, cumin & home grounded garam masala.

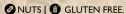
GOSHT SEEKH KEBAB - AED 139

Traditional minced lamb flavoured with roasted cumin & coriander.



BHATTI KA CHAAP STORY

"Movie mogul brothers BR & Yash Chopra threw culinary parties & I had the pleasure of attending some of these. This tandoori offering is from their kitchen with my additions."







KEBABS

TANDOORI SALMON - AED 159 🚳 💿

Fresh Norwegian salmon marinated with yoghurt, cumin powder & yellow chilli.

TANDOORI FISH - AED 139 (1)

Fresh hamour fish marinated with yoghurt, garam masala, cumin powder & yellow chilli.

KERALA CHILLI GARLIC PRAWNS - AED 209 🔮 💿

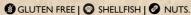
Char-grilled super jumbo tiger prawns with garlic & chilli.

TANDOORI LOBSTER - AED 239 🔮 💿

Whole lobster marinated with spices.

LOBSTER PANCHPHORAN - AED 239

Whole lobster simmered with five spices, peppers & prawns.



VEGETARIAN KEBABS

TANDOORI BROCCOLI - AED 89
Mildly spiced broccoli florets marinated in yoghurt, cheese & olive oil.

PANEER KA SOOLA - AED 89 🐼 🚳

Shashlik of cottage cheese, capsicum, tomatoes & pineapple flavoured with mustard.

MAKAI SEEKH KEBAB - AED 89
Corn seekh kebab with home grounded garam masala & cumin.

PLATTER

VEGETARIAN KEBAB PLATTER - AED 179 Paneer ka soola, tandoori broccoli & makai seekh kebab.

KEBAB PLATTER - AED 229 Chicken tikka, murg malai & lamb seekh kebab.

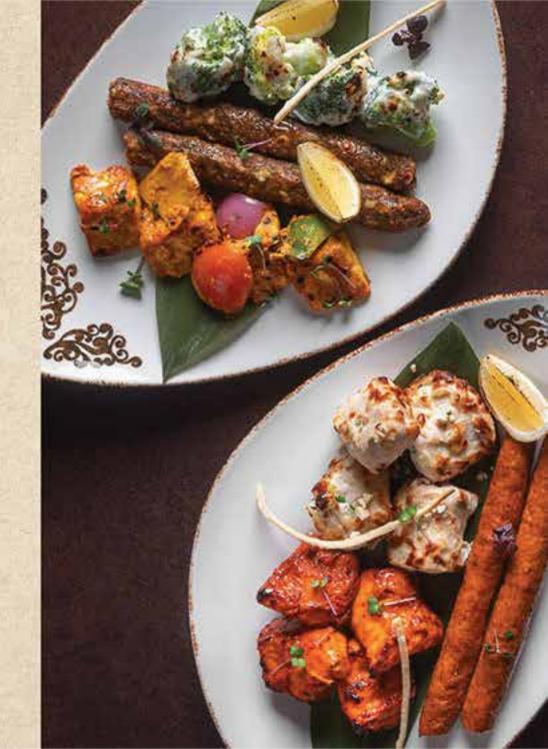
SEAFOOD PLATTER - AED 319

SEAFOOD PLATTER

EMPEROR PLATTER - AED 419 @ @ 🚱

(AED 106 additional for lobster)

Salmon tikka, barrah kebab, gosht seekh kebab, murg malai kebab & tandoori chicken tikka.



VEGETARIAN | S GLUTEN FREE | NUTS | SHELLFISH.



CREATIVE CURRIES

GUNTUR CURRY - AED 119

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

SHAHI CHICKEN KORMA - AED 119

Marinated boneless chicken cooked in an onion yoghurt gravy, flavoured with saffron & rosewater - Awadh emperor's favourite.

KING'S PRAWN CURRY - AED 129 ()





Marinated long prawns cooked in chard sever with chettinad curry.

CORN KOFTA MASALA - AED 99

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

CURRIES

KODI CURRY - AED 123

Chef's delicacy - chicken curry slow cooked with yoghurt & coconut milk.

MURG JHALFREZI - AED 123

Stir fried chicken tikka tossed with onion & mixed bell peppers.

CHICKEN TIKKA MASALA - AED 125

Chicken tikka cooked with home grounded garam masala in a spicy onion & tomato gravy.

BUTTER CHICKEN - AED 129

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







CURRIES LAMB

ROGAN JOSH - AED 129 @

Boneless lamb curry in a yoghurt & brown onion gravy, flavoured with rose water & saffron.

MUSCAT GOSHT - AED 139

Boneless tender lamb cooked with clarified butter in a spicy, rich onion & tomato gravy.

PRESSURE COOKER MUTTON CURRY - AED 149

A classic, home-style lamb curry made extra tender & flavourful in a pressure cooker.

GOSHT VINDALOO - AED 129

Our take on the classic Goan lamb preparation, cooked with baby potatoes in a spicy onion & tomato gravy, spiked with vinegar.

SEAFOOD

PRAWN MASALA - AED 139

Sautéed prawns in a spicy onion & tomato gravy.

MACHLI MASALA - AED 142 @

Shallow-fried marinated fish fillet cooked in a spicy tomato gravy.



MUSCAT GOSHT STORY

"Sightseeing in the Sultanate of Oman, I stopped for lunch at a small 'dhaba' & had the most wonderful Karahi gosht. This is my presentation of that hot afternoon"

NUTS | SHELLFISH | GLUTEN FREE.

CURRIES VEGETARIAN SPECIALITIES

KADAI PANEER - AED 89 🐼 🚳

Premium paneer & green peppers in a spicy tomato & onion gravy.

PANEER MAKHANI - AED 89 🐼 🚳

Premium paneer cooked in a makhani gravy flavoured with dry fenugreek leaves.

PALAK PANEER - AED 89 🐼

Premium paneer in a spicy spinach gravy.

PANEER TIKKA MASALA - AED 95 🗑 🚱

Tandoori cottage cheese tikka cooked with brown onion, yoghurt & fenugreek gravy.

SUBZ KEHKESHA - AED 89 0 0

Seasonal mixed vegetables cooked in a spicy makhani gravy.

ALOO GOBI - AED 89 🐼 🚳

Home-style preparation of potatoes, cauliflower & tomatoes.



CURRIES VEGETARIAN SPECIALITIES

HARE BAINGAN KA BHARTA - AED 89 🐼 😵

Oven-roasted mashed eggplants tempered with mustard seeds & onions.

BHINDI MASALA - AED 89 🐼 🕄

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

DAL TADKA - AED 89 🚱 🚳

Yellow lentils tempered with onions, tomatoes & green chillies.

DAL MAKHANI - AED 89 🕼 🚯

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

GHAR KI DAL - AED 89 🐼

Yellow moong lentils tempered with fresh coriander, green chillies & cumin in clarified butter.



HARE BAINGAN KA BHARTA STORY

"My mother Mai cooked great non-vegetarian cuisine for her family, but remained a pure vegetarian all her life. She simply adored this simple roasted aubergine dish."

BIRYANIS

The modern day biryanis were developed in the lavish royal kitchens of the Mughal Empire between 1526 - 1857.

Since then this historic dish is celebrated daily across India, with every region claiming to serve the finest! Asha's Executive Chefs bring the most innovative & authentic selection to your table.







BIRYANI

CHICKEN TIKKA BIRYANI - AED 139

Boneless chicken tikka & eggs in a tomato gravy, slow cooked with ghee rice.

CHICKEN BIRYANI - AED 135
Boneless chicken in true 'Awadhi style'

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

AWADH YAKHNI BIRYANI - AED 149 Slow cooked mutton yakhni pulao with aromatic spices.

KESAR BIRYANI - AED 149 🚳

Boneless lamb biryani slow cooked in a spicy tomato gravy flavoured with saffron.

MUTTON BIRYANI - AED 149

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



KESAR BIRYANI STORY

"The late actor Prithviraj Kapoor & his illustrious sons Raj, Shammi & Shashi came from Peshawar.This is their kind of 'home cooking', rich in ingredients & taste, just like their contribution to cinema."

BIRYANI

PRAWN BIRYANI - AED 149 🚳 😭

Prawns cooked with biryani rice, flavoured with cardamom & saffron.

FISH BIRYANI - AED 149 🕖 🔮 💿





Fresh herb biryani slow cooked with scented basmati rice on dum with marinated fish fillet.

SHAHI PANEER BIRYANI - AED 129 🕢 🚱



A royal rice preparation with cottage cheese. A vegetarian's delight.



FISH BIRYANI STORY

"My daughter Varsha invented this amazing Biryani. For once she was the master & I the student. In her memory, I have replicated her masterpiece."



BREADS

ROOMALI ROTI - AED 25
A light & thin bread made from refined flour.

LACCHA PARANTHA - AED 25 Layered bread made from refined flour.

STUFFED KULCHA (ALOO/ PANEER/ CHEESE) - AED 29

Bread made from refined flour,

stuffed with choice of aloo/ paneer/ cheese.

HOMEMADE NAAN Garlic - AED 24 Butter - AED 23 Traditional - AED 22

TANDOORI ROTI - AED 19
Bread made from whole-wheat flour.

BREAD BASKET (CHOICE OF ANY 3 BREADS) - AED 59 Choose three of your favourite breads from our breads selection.

SPECIALITY BREADS

SAFFRON CHEESE NAAN - AED 29

SUN BLUSHED TOMATO NAAN - AED 25

TRUFFLE NAAN - AED 25

NAAN BURANI - AED 25

EMMENTAL CHEESE NAAN - AED 25

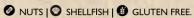
PESHWARI NAAN - AED 29

RICE

BASMATI RICE - AED 39 Standard Long grain basmati rice.

BIRYANI RICE - AED 45 Saffron flavoured long grain basmati rice.

CHOICE OF PULAO - AED 45
Veg/ peas/ mushroom/ jeera



SIDES

BAINGAN BHAJA - AED 39

BANANA CHILLI RAITA - AED 39

POMEGRANATE & MINT RAITA - AED 39

BOONDI RAITA - AED 39

CHOLE - AED 49 🔮 🕟

ONION BHAJJIA - AED 45



VEGETARIAN | S GLUTEN FREE.

COLD DRINKS

PEPSI / 7 UP / MIRINDA / TONIC WATER / GINGER ALE / BITTER LEMON - AED 25 (Diet option available)(One refill complimentary)

RED BULL - AED 30

MINERAL WATER

SAN PELLEGRINO - SMALL AED 18 / LARGE AED 27

ACQUA PANNA - SMALL AED 18 / LARGE AED 27

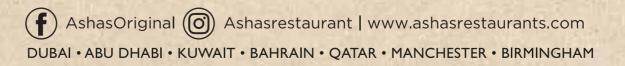
AQUAFINA - SMALL AED 16 / LARGE AED 25





DID YOU FIND OUR FOOD PHOTOGENIC?

TAG & FOLLOW TO PARTICIPATE IN ASHA'S "PHOTOGRAPHER OF THE MONTH".



AS O'S
CONTEMPORARY INDIAN CUISINE