

Mann Marzi

EXPRESSIVE INDIAN CUISINE BY CHEF NIMISH BHATIA

MANN MARZI ELEGANCE

In the quietness of desert winds and the soft echo of a merchant's solitary steps, memories awaken, rising gently from hand-beaten brass vessels, drifting like rose petals through syruped musings, and unfolding in the slow simmer of fire-kissed clay. Welcome to the fragrant, soulful world of Mann Marzi, where culinary craftsmanship courts nostalgia, and every creation carries the gentle mischief of memory, retold.

Rooted in the scented pages of Chef Nimish Bhatia, infused with the aromatic tales of the ancient Silk Route, our menu is a delightful ode to times passed and palates remembered. Mann Marzi is not merely a menu, it is an ever-evolving folio of epicurean folklore, where nitro-kissed fruits, floral effervescence, and scrolls of sweetspice theatrics bring forgotten tales to the table.

Each dish is a sensory chapter—aromatic, textured, and timeless. A souk of longing where the past pirouettes with the present, and every bite stirs the embers of a thousand journeys.

Chef Nimish Bhatia

LUNCH MENU

3 COURSE
(AED 110)

VEGETARIAN

Mustard paneer bites

Hyderabadi Veg Biryani
salan and Raita

O Honey

NON VEGETARIAN

Ananas ember bass

Murgh Dum Biryani

O Honey



4 COURSE
(AED 169)

VEGETARIAN

Rubys Chest Salad

OR

Bhutte Ki Rassa Soup

Muradabadi Chaat

Paneer Methi Makkhan
with Baby Butter Naan

OR

Indori Soya Chaap
with Paratha

Beach Banana Dessert

NON VEGETARIAN

Rubys Chest Chicken Salad

OR

Lavender Chicken Soup

Muradabadi Chaat

Mazzedar Sultan
with Chur Chur Naan

OR

Coastal Fish Curry
with Steamed Basmati Rice

Beach Banana Dessert



5 COURSE (AED 200)

VEGETARIAN

Rubys Chest Salad

OR

Pimento Popcorn Soup

Paneer Mustard Bites

Paneer Methi Makkhan
with Chur Chur Naan

OR

Coastal Vegetable Curry
with Steamed Basmati Rice

Hyderabadi Veg Biriyani

Chocolate Sesame Ice Cream

NON VEGETARIAN

Ruby's Roasted Chicken Salad

OR

Pimento Popcorn Soup

Charmoula Chicken Tikkklets

Mazzedar Sultan
with Chur Chur Naan

OR

Coastal Fish Curry
with Steamed Basmati Rice

Kolkata Lamb Biriyani

Chocolate Sesame Ice Cream

