

Mann
Marzi

EXPRESSIVE INDIAN CUISINE BY CHEF NIMISH BHATA

AED 799 PER COUPLE

along with a mocktail

COURSE 1

CHERRYWOOD SMOKED JAR

Smoked garden salad in a jar, delicately cold-smoked with nuts and a hint of orange.

COURSE 2

DESERT CORN RAAB

Charred corn finished with curry oil and lemon zest for a warm, comforting flavor.

COURSE 3

PURPLE CHICKEN TIKKA

Mann Marzi's signature inked chicken tikka.

OR

MUSHROOM EDAMAME CHAPLI & TRUFFLE

Hand-pounded mushroom and edamame kebab, pan-seared with truffle.

COURSE 4

KASHMIRI GOGJI MUTTON N NAAN BATASHA

New Zealand lamb rack and turnip in rich Waza-style curry, served with demi-sphere naans.

OR

ZAFRANI LIFAF

Laccha paneer in creamy fenugreek sauce with raisins and pine nuts, served with pudina paratha.

COURSE 5

DESSERT ROSE

Kannauj rose-infused silken custard over cardamom crumble with atta cookie crisp.