



RESTAURANT  
**RASAM**  
BY AVINASH MOHAN

Embark on a remarkable culinary odyssey, blending time-honored tradition with innovative excellence! Prepare to tantalize your taste buds with our progressive cuisine menu, a masterful fusion of beloved culinary treasures originating from both North & South India. This gastronomic adventure is the brainchild of the ingenious Chef Avinash Mohan, whose culinary journey has been nothing short of remarkable. In this culinary masterpiece, Chef Avinash Mohan has breathed new life into age-old recipes, reimagining their essence with a modern twist that will leave you spellbound.

As you dine with us, be prepared to rediscover the genuine flavors of India, thoughtfully envisioned to reflect a contemporary culinary perspective. In each meticulously crafted dish, you will witness the harmonious union of tradition & innovation, where the heritage of Indian cuisine converges with cutting-edge techniques. The result is a symphony of taste, texture, & presentation that tells the story of how tradition & innovation can coexist harmoniously on every plate.

Whether you are a seasoned connoisseur of Indian cuisine or an adventurous food enthusiast, our menu promises a delectable journey that transcends the boundaries of expectation. It's a celebration of India's rich culinary heritage, infused with the vibrant spirit of innovation that is sure to captivate your senses & leave an indelible mark on your palate. Join us in savoring this unforgettable culinary experience where tradition meets innovation, & every bite tells a story of India's rich gastronomic tapestry.



## SMALL PLATES - VEGETARIAN

© RAMESWARAM PODI IDLI	AED 22
3 Chutney, Drumstick Sambhar, Ghee, Super Grains Baharat	
AVOCADO, CHICKPEA & QUINOA TIRUNELVELI SUNDAL	AED 18
Pomegranate, Cilantro, Dukkah Phulka	
PURANI DILLI KI ALOO TIKKI	AED 18
Potato Tikki, Yoghurt, Saunth, Pomegranate & Mint Quennelle, Achappam	
CHENNAI BUHARI STYLE BABYCORN & GOBI 65	AED 18
Crispy, Deliciously Spicy & Tangy, Zhug	

## TAWA - TANDOOR- GRILLS

SUNEHARA JHINGA	AED 32
Smoky Char Prawns, Raw Mango Salad, Boli Pappadum	
ADRAKI LAMB CHOPS	AED 28
Royal Cumin, Fennel, Ginger & Carrot Salad, Chimichurri	
MURGH ASSIETTE - JALANDHARI - AFGHANI - TIKKI	AED 26
Chilli, Pickled Onion & 3 Dip, Mini GOC	
PEPPER X PANEER TIKKA 🌶️	AED 22
Guinness World Record Spiciest Chilli Marinated, Cashew & Almond Crumble	
DO PHOOL - BROCCOLI AUR GOBHI	AED 22
Malai Aur Theeki, Gun Powder, Pachadi	

## SMALL PLATES - NON VEGETARIAN

SEA CRAB RASAM	AED 28
Cashew & Keerai Vadai	
PRAWNS COCONUT FRY 🌶️	AED 26
Tapioca, Madras Shallots, Kanthari	
THOOTHUKUDI FISH & CRISPS	AED 24
Chilli Lime Mayonnaise, Harissa, Orange & Cucumber Salad, Tapioca Crisps	
© ROWDY FRIED CHICKEN 🌶️	AED 18
Mango & Kasundhi Mustard, Chilli Pickle, Plutonium Sauce	
© KL-07 WINGS	AED 18
Chicken Wings, Puli Inji Sauce, Appallam With Himalayan Spice	

## BIG EATS - VEGETARIAN

SHAHI PALAK PANEER	AED 28
Homemade Cottage Cheese, Spinach, Tomato, Fenugreek & fresh Chilli	
LAUKI AUR PISTA MALAI KOFTA	AED 28
Old fashioned, Garlic Naan	
CHETTINAD MURUNGAKAI & BAINGAN	AED 26
Moringa, Baby Aubergines, Roasted Spices, Caramelised Onions & Chillies	
PACHAKARI KURMA	AED 24
Spring Vegetables Cooked In Kerala Style Rich Coconut & Cashew Curry	
AWADHI PHOOL MAKHANA AND MUSHROOM LABABDAR	AED 24
Lotus Flower & Mushroom, Green Peas & Fresh Tomato	

## BIG EATS - MEATS, FISH & SEAFOOD

- Ⓜ **SEABASS KANTHARI TAWA** AED 58  
Birds Eye Chilli, Lime ,Thattu Dosa
- Ⓜ **FORT KOCHI PAAL KONJU** AED 52  
Chef Avinash's Prawn Delicacy Influenced From Fort Cochin's Culinary Legacy
- Ⓜ **KUNDAPURA KING PRAWN GHEE ROAST** AED 48  
Peri Peri Spice, Toasted Coconut Rice, Ginger & Curry Leaves
- JODHPURI LAAL MAAS** 🌶️ AED 48  
8 Hours Slow-Cooked Indian Lamb Shank & Rajasthani Chilli
- KOTTAYAM SPICY KODUMPULI FISH CHATTY CURRY** 🌶️ AED 46  
Seabream, Kodumpuli, Brown Rice
- GOAN POMFRET RECHEADO** AED 46  
Portuguese Chilli & Cabbage Salad, Sannas
- SPICY NELLORE CHEPALA PULUSU** 🌶️ AED 48  
Sea Bass, Fenugreek, Tamarind & Appam
- Ⓜ **CHEFS STYLE KINGFISH POLLICHATHU** AED 42  
Speacility Kingfish Cooked In Banana Leaf, Coconut Milk
- Ⓜ **OLD DELHI BUTTER CHICKEN** AED 34  
Char-Grilled Chicken, Fresh Tomatoes & Fenugreek
- Ⓜ **GOAN CHICKEN CAFREAL** AED 34  
Signature Spice Blend, Cilantro, Kallappam
- SPICY KERALA POTH FRY** AED 32  
Spiced Red Onion, Coconut Slivers, Nool Porota
- HARI MIRCH DHANIYA MURGH** 🌶️ AED 32  
Corn-Fed Chicken, Green Chillies, Coriander & Caramelised Garlic
- KOTTAYAM STYLE NAADAN KOZHI CURRY** AED 32  
Pepper, Sarvasuganthi, Spiced Cucumber

## BIRYANIS - RICE - PULAO

- DUM NALLI BIRYANI** AED 52  
Indian Mutton, Basmati Rice, Crispy Onions, Fresh Mint & Raita
- THALASSERY CHICKEN BIRYANI** AED 18  
Jeerakashala, Appalam, Home Made Raw Mango Pickle
- PULAO RICE** AED 16  
Saffron Basmati Rice
- STEAMED BASMATI RICE** AED 8

## LASSI

- KESARI LASSI** AED 15  
Saffron, Yoghurt
- MANGO LASSI** AED 12  
Fresh Mango Juice, Yoghurt

## Chilled

Coke / Thumps Up / Pepsi / 7 Up  
Sprite / Mirinda / Diet Coke

AED 4

- Sparkling Water AED 12  
Water AED 5  
Soda AED 5

## ON THE SIDE

- ALL SIDES ARE AVAILABLE AS MAINS FOR AED 22
- DAL MAKHNI** AED 18  
24 hour Slow-Cooked Black Lentils
- LASOONI DAL PANCHMEL** AED 12  
Tempered Lentils, Sun-Dried Chillies, Ginger & Tomato
- ALOO PODIMAS )** AED 8  
Baby Potatoes, Mustard Seeds, Chillies, Curry Leaves

## BREADS, RICE & OTHERS

- CHOICE OF NAAN** AED 14  
Chilli & Paneer / GOC / Butter
- ASSORTED BREAD BASKET** AED 14  
Ask Your Server To Suggest
- NAAN/BUTTER NAAN/ GOC/CHILLI & PANEER** AED 6
- ROTI / MALABAR POROTA / TATTU DOSA / APPAM** AED 3
- EGG APPAM** AED 8
- CUCUMBER RAITA (V)** AED 5
- CUCUMBER & SPROUT SALAD** AED 8

## SWEET ENDINGS

- Ⓜ **JAMUN KA GHOSLA** AED 28  
Fenni, Rose, Pistachio
- INDIAN MANGO DELIGHT** AED 28  
Vanilla Ice Cream, Mint & Cardamom
- JAIPURI MALAI KULFI** AED 28  
Malai Kulfi, Basil Jelly, Strawberry & Rose Caviar
- RASMALAI TRELECHES** AED 28  
Saffron, Pistachio, Rose Petal Powder
- AMBALAPUZHA NEI PAYASAM** AED 18  
Sesame Tuille
- JALEBI AND SHREEKHAND ICE CREAM** AED 18  
Ginger crisp

## MOCKTAILS

- AAM RASAM** AED 16  
Fresh Mango Juice, Kaffir Lime, Lemongrass, Ginger
- PASSION FRUIT MOJITO** AED 16  
Passion Fruit Juice, Lime, Mint
- VIRGIN MOJITO** AED 16  
Lime Juice, Fresh Mint
- TROPICAL NIMBU PAANI** AED 12  
Mint, Ginger, Sugar, Salt

## Kappi & Chaai

Mysore Filter Coffee / Village Kattan Kaapi /  
Samavar Tea / Special Sulaimani  
Adrak Wali Chaay

AED 4

- Chocolate Tea AED 6  
RASAM Masala Chaay AED 5