



ARCADIA

BY AMALA

Curated by Chef Patron Pravish

Welcome to an interactive dining experience
that takes you on a sensorial journey,
combining traditional Indian cuisine
with modern sustainability.

The journey begins at 19:00
Thursdays to Saturdays

Curated by Chef Patron Pravish

Arbi, Garlic & Pav Bun (V, D)

Crispy Paniyaram, Chicken Ghee Roast & Quail Egg (D, GF, E)

Lamb Shoulder & Yakini Shorba Momo (LF)

Kekda Puchka, Moong Sprouts, Wheat Puff (SF)

Salt Dough Turmeric Prawn (SF, D)
Pickled Narthangai, Octopus Thecha

Mysore Lobster Masala Dosa (SF, D)
Chutneys: Black Garlic, Tomato & Pepper, Herb & Coconut

Sula Chenin Blanc, India

OG Chicken Tikka (D, GF)
Mint Yoghurt, Amala Spice Blend

Saffron Dingri Khichdi (V, D)
Pappad, Anar & Ginger

Mukhwas

Quack Quack (D, N)
Rich Tomato Gravy, Coconut Naan

Nalli Saag Ghost (D, SE)
Fermented Ambadi, Crispy Lentil, Kheema Biryani

Primitivo, Organic, Vinuva, Italy

Conclude your journey with soul-stirring desserts,
crafted to awaken memories and leave a lingering note of indulgence.

AED 550 per person

Vegetarian and Vegan options available upon prior request

(V) Suitable for Vegetarians, (N) Contains Nuts, (G) Gluten, (A) Contains Alcohol, (SE) Sesame, (S) Soya, (D) Dairy, (SF) Shellfish, (R) Raw, (VG) Vegan, (LF) Lactose Free



ARCADIA

BY AMALA

Curated by Chef Patron Pravish

