



# Studio

## Le jardind

Aed 350 AI

pani puri, cucumber, greek yogurt, dill leaves

shiso khakra, burrata, raw mango, garden herbs

chaat, zucchini blossom, pumpkin mash, chutney

lamb tartlet, turnip, marigold, nasturtium leaf

achappam, parmesan ice cream, caramelized fig, balsamic vinegar

butter chicken broth, smoked chicken skewer

prawn, kothimbir vadi, fennel & tamarind curry

wagyu, korma curry, black truffle, potato crisp

baby lamb shank, prune curry, fenugreek paratha

tender coconut, pink peppercorn ice cream, rose lychee

chocolate ganache, candied ginger, raw turmeric ice cream

café frappé, dark chocolate, vanilla bean

cocoa hive, local honey, kanchenjunga tea



# Studio

## Le jardind Vegetarian

Aed 350 AI

pani puri, cucumber, greek yogurt, dill leaves

shiso khakra, burrata, raw mango, garden herbs

chaat, zucchini blossom, pumpkin mash, chutney

tart, turnip, marigold, nasturtium leaf

achappam, parmesan ice cream, fig, balsamic vinegar

wild mushroom broth, oyster mushroom skewer

padron pepper, kothimbir vadi, fennel & tamarind curry

dauphinois potato, korma curry, black truffle, potato crisp

paneer steak, prune curry, fenugreek paratha

tender coconut, pink peppercorn ice cream, rose lychee

chocolate ganache, candied ginger, raw turmeric ice cream

café frappé, dark chocolate, vanilla bean

cocoa hive, local honey, kanchenjunga tea

please advise the server should you be allergic to any ingredient / have dietary restrictions  
all prices are in aed, inclusive of 7% municipality fee, 5% vat & 10% service charge