



Studio

Chapter 6

non veg
Aed 495 AI

pani puri

shisho khakra, yogurt cremeux, raw mango, garden herbs

chaat, squash blossom, pumpkin mash, chutney

lamb & turnip tartlet, marigold, nasturtium leaf

onion kachori

oyster leaf

ghee roast crab, burnt cinnamon

tomato & chicken broth, smoked chicken skewer, oxalis leaf

kebab scarpetta, sour dough focaccia

prawn rasam

duck leg confit, vindaloo

pineapple payasam

5 x milk

coffee with miso & caramel ice cream

cocoa butter hive, queen bee organic sider honey