



*Studio*



*Spice odyssey*

# Vegetarian

Aed 820

**Pani puri, sweet potato, preserved lemon, roasted cumin**

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**Shisho khakra, yogurt cremeaux, raw mango chutney, garden herb**

*Pazo Señorans, Albariño, Rías Baixas, Spain*

**Chaat mille-feuille, courgette blossom, pumpkin mash**

*Dr. Loosen, Blue Slate Riesling kabinett, Mosel, Germany*

**Turnip tartlet, nasturtium leaf, marigold**

*Kanonkop Kadette, Cape Blend, Stellenbosch, South Africa*

**Pickled chili, tangerine gem, buttermilk curry ice cream**

*Wither Hills Sauvignon Blanc, Marlborough, New Zealand*

**Ghee roast jackfruit, burnt cinnamon, curry leaf crisp**

*Taittinger Brut Reserve, Champagne, France, NV*

**Tomato and lentil broth, fermented lentil grit, coriander crisp**

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**Kebab scarpetta, sour dough bun**

*Lapostolle, Grand Selection Carmènere, Colchagua Valley, Chile*

**Tomato rasam, asparagus & potato salad, chili jaggery chutney**

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**Smoked eggplant, fermented chili, peanut butter curry**

*Pongrácz Method Cap Classique Brut, Western Cape, South Africa, NV*

**Jamun sorbet, yuzu kosho salt**

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**'Sadhya' pineapple, coconut & pink peppercorn payasam, mango pickle, poppadum**

*Cossetti Clemente & Figli, Moscato d' Asti, Piedmont, Italy*

**Filter coffee cornetto, chocolate ganache, miso caramel ice cream**

*Quinta do Noval 10-Year-Old Tawny Port, Portugal*

**Cocoa butter hive, queen bee sidr honey, kan-junga tea**

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the courses on the menu may change based on the availability of ingredients  
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

# Non Vegetarian

Aed 820

**Pani puri, sweet potato, preserved lemon, roasted cumin**

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**Shisho khakra, yogurt cremeaux, raw mango chutney, garden herbs**

*Pazo Señorans, Albariño, Rías Biaxas, Spain*

**Chaat mille-feuille, courgette blossom, pumpkin mash**

*Dr. Loosen, Blue Slate Riesling kabinett, Mosel, Germany*

**Lamb & turnip tartlet, nasturtium leaf, marigold**

*Kanonkop Kadette, Cape Blend, Stellenbosch, South Africa*

**Pickled chili, tangerine gem, buttermilk curry ice cream**

*Wither Hills Sauvignon Blanc, Marlborough, New Zealand*

**Ghee roast crab, burnt cinnamon, potato crisp**

*Taittinger Brut Reserve, Champagne, France, NV*

**Tomato broth, chicken fat dumpling, coriander crisp**

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**Kebab scarpetta, sour dough bun**

*Lapostolle, Grand Selection Carmènere, Colchagua Valley, Chile*

**Tomato rasam, prawn & potato salad, chili jaggery chutney**

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**Duck leg confit, fermented chili, peanut butter curry**

*Pongrácz Method Cap Classique Brut, Western Cape, South Africa, NV*

**Jamun sorbet, yuzu kosho salt**

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**'Sadhya' pineapple, coconut & pink peppercorn payasam, mango pickle, poppadum**

*Cossetti Clemente & Figli, Moscato d' Asti, Piedmont, Italy*

**Filter coffee cornetto, chocolate ganache, miso caramel ice cream**

*Quinta do Noval 10-Year-Old Tawny Port, Portugal*

**Cocoa hive, queen bee sidr honey, kan-junga tea**

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the courses on the menu may change based on the availability of ingredients  
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