

*"The measure of a dish is not just in its taste, but by how it excites us. Food is love, give generously."*



ADDING A LITTLE SPICE TO LIFE



*Ash-a's*  
CONTEMPORARY INDIAN CUISINE



My early childhood was spent moving from one town to another with my father's traveling theatre company; comprising of over 200 employees, they would perform wonderful musical plays which would continue throughout the night and end at dawn. Exhausted, "The Company" had food together, with my father presiding at the head of the table. Little me would wander through the community kitchen, fascinated by the food being prepared in massive cauldrons. I enjoyed watching the joy on the diners' faces as they savoured tasty delights. I suppose this was my incultation into the fine art of cooking.

Over the years I refined my musical talents along with my culinary interests and seriously attempted to learn the diversity in Indian food, which changes from region to region. India is the land of countless religions, cultures, languages, dialects and taste buds, and my attempt to give you a glimpse of a few regional dishes here at Asha's only scratches the surface of the vast potential of Indian cuisine. The menu is inspired by the offerings of great chefs that I have met over the years and I sincerely hope that you, your family and friends share in my family secrets and enjoy the recipes of my heart.

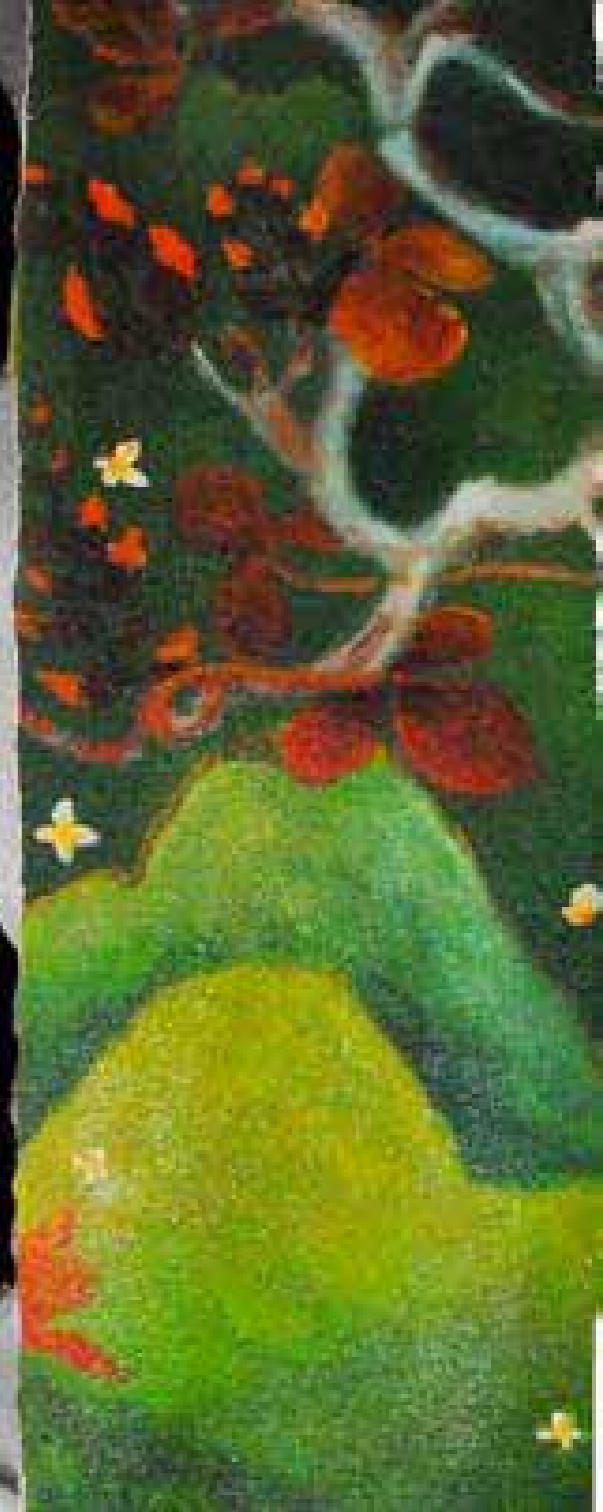
  
Asha Bhosle

"Al salam 'alacom." My ancestors were born into the royal kitchens of India. Traditional Indian cooking methods have been handed down to me through generations. I am presenting recipes that have been tasted and perfected over lifetimes.

"Shukria" and enjoy your dining experience.

  
Saleem Qureshi

*"Dining on delicious food in the company of good friends is the best recipe for happiness!"*



## Speciality Cocktails

### Aged Pisco Punch (Pears) Dhs 60

Pears, kaffir lime leaves and high proof Finlandia vodka are aged in ceramic jars for two weeks to make this punch. Served with infused fruits.

### Aged Pisco Punch (Dried Fruits) Dhs 75

Apricots, figs, dates, black raisins, dark sugar, port wine, sherry and martini rosso are aged in ceramic jars for two weeks to make this punch. Served topped with spiced rum and side of infused fruits.

### The Maharaja's Mistress Dhs 85

Sweet and aromatic combination of rose jam, curry leaves infused arrack and Bacardi rum, balanced with champagne.

### Giddy in Goa Dhs 55

This gin-based cocktail balances the spice of juniper with the tropical and sweet flavours of Cointreau and coconut water.

## Champagne Cocktails

### Vanilla Champagne Dhs 125

Absolut Vanilla Vodka shaken with butterscotch liqueur and balanced with homemade vanilla sugar. Lengthened with champagne.

### Maharani Dhs Dhs 125

Bombay Sapphire gin and blackcurrant liqueur shaken with lemon juice, lengthened with champagne.

## Infused Martinis

### Watermelon Dhs 55

Finlandia vodka shaken with fresh watermelon and sweetened with sugar syrup.

### Lychee, Raspberry and Chili Dhs 59

Absolut Blue Vodka and Chambord Black Raspberry Liqueur shaken with fresh raspberries and lychee, balanced with a touch of lemon and chili.

### Pear and Ginger Dhs 65

Premium scotch whiskey muddled with fresh pear, ginger and honey, shaken with apple juice.

### Pineapple and Cardamom Dhs 65

Jack Daniel's Sour Mash Whiskey muddled with fresh pineapple and green cardamom, sweetened with smoky maple syrup, balanced with a hint of lemon.

## Asha's Long Cocktails

### Lychee and Elderflower Dhs 59

Bombay Sapphire Gin, lychee liqueur, lychee juice and lemon shaken and balanced with Bahoir Elderflower Cordial.

### Elle for Leather Dhs 115

Premium blended scotch whisky and vanilla liqueur stirred with a hint of lemon juice and honey, lengthened with champagne.

### Rikshaw Fizz Dhs 115

Absolut Raspberry Vodka and pomegranate liqueur muddled with fresh kumquats, raspberries, redcurrants and homemade vanilla sugar, lengthened with champagne.

All prices are inclusive of 12% municipality fees.  
Prices are subject to 10% service charge.

## *Asha's Short / Rocks*

### **Tennessee Tittle Dhs 55**

Jack Daniel's Sour Mash Whiskey and Chambord Black Raspberry Liqueur muddled with fresh blackberries and lime, sweetened with vanilla syrup.

### **Speckled Bangle Dhs 55**

Absolut Mandarin Vodka and spiced rum muddled with fresh mandarin, sweetened with homemade cinnamon syrup.

### **Pudina Surprise Dhs 55**

Absolut Citron vodka and melon liqueur shaken with fresh mint and lemon juice. Balanced with sugar syrup.

### **Honeysuckle Dhs 55**

Chiva Regal 12 Year old blended scotch whisky muddled with lemon and sweetened with honey.

### **Mango Chilli Mai Tai Dhs 55**

Spiced rum and orange liqueur muddled with fresh mango and Holland red chill, sweetened with almond syrup.

### **Minted Kentucky Strawberry Dhs 55**

Fresh strawberries and mint smashed with vanilla sugar, laced with Woodford Reserve Bourbon and crème de fraise, balanced with a hint of lemon. Served short over crushed ice.

### **Tamarind Tiger Dhs 55**

Spiced rum muddled with lime and tamarind, sweetened with brown sugar. Balanced with Angostura Bitters.

## *Lassies*

### **Saffron and Pista Dhs 36**

Natural yoghurt blended with pistachios and saffron syrup.

### **Strawberry and Coconut Dhs 36**

Natural yoghurt blended with strawberry and coconut purée.

### **Mango and Caramel Dhs 36**

Natural yoghurt blended with mango purée, laced with caramel syrup.

## *Non-Alcoholic*

### **Banana and Date Surprise Dhs 36**

Vanilla ice cream blended with banana and date syrup.

### **Alchemist Dhs 36**

Fresh lychees muddled with raspberry purée and a hint of vanilla sugar, topped with apple juice.

### **Truly Berry Dhs 36**

Fresh strawberries, blackberries and raspberries muddled with mint leaves, lengthened with lemonade.

### **Calcutta Crush Dhs 36**

Fresh strawberries muddled with lime wedges and homemade vanilla sugar, lengthened with cranberry juice and Earl Grey tea.

### **Passion Fusion Dhs 36**

Vanilla ice cream blended with passion fruit and pineapple juice.



## Appetisers

### Classic Samosa Selection Dhs 60

Our timeless selection of curried lamb samosa and the ever-popular potato, green peas, cashew nut and raisin samosa.

### Aloo Matar Ki Tikki (V) Dhs 60

Potato cutlets stuffed with green peas, seasoned with nutmeg and spices.

### Chingri Chaap Dhs 95 (Rahul Dev Burman Style)

Breadcrumbs-coated prawns, marinated in ginger, garlic and spices, fried to golden perfection.

*"Rahul Dev Burman was a prince of the royal family of Tripura in North East India and the emperor of Indian popular music. His style of fried prawn comes from his native region and he simply adored it."*

### Amritsari Machli Dhs 65

Hamour fillet battered in chickpea flour spices and bishop seeds, deep-fried

### Onion and Potato Pakora (V) Dhs 55

Onion and potato pakoras flavoured with cumin.

### Papdi Chaat (V) Dhs 60

Deep-fried flour pastries with mashed potatoes, topped with sweetened yoghurt, mint and tamarind chutney. Served chilled.

All prices are inclusive of 10% municipality fee.  
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## Soups

### Murg Nizami Shorba Dhs 45

A rich and aromatic chicken soup flavoured with curry leaves, green apple and saffron.

### Tamatar Dhaniya Shorba (V) Dhs 45

A mildly spiced tomato soup flavoured with fresh coriander.

### Dal Shorba (V) Dhs 45

A traditional curried yellow lentil soup. A timeless classic.

## Salads

### Grilled Paneer Salad (V) Dhs 55

Paneer grilled to perfection served on a bed of salad.

### Chicken Tikka Salad Dhs 60

Warm chicken tikka salad served on a bed of salad and dressed with coriander dressing.

*Recipe compliments of Leela Khada*

(V) Vegetarian

## *Kebabs*

*All dishes are cooked in a traditional Indian clay oven, unless stated otherwise*

### **Seafood Kebab Platter Dhs 225**

A selection of half a tandoori lobster in its shell, hammour tikka and jheenga stan-a-niha. Perfect for sharing.

### **Speciality Platter Dhs 165**

A selection of our all-time favourite murg malai, chicken tikka and gosht seekh kebabs. Perfect for sharing.

### **Vegetarian Platter (V) Dhs 115**

A selection of mushroom kulkure, paneer ka soola and vegetable seekh kebabs. Perfect for sharing.

### **Tandoori Murg Boneless Dhs 95**

Tender boneless chicken, marinated overnight in yoghurt, ginger, garlic, spices and malt vinegar.

### **Murg Malai Kebab Dhs 95**

Delicious boneless chicken breast, marinated in a creamy cheese and cashew nut paste with a touch of cardamom.

### **Tandoori Chicken Tikka Dhs 95**

Succulent boneless chicken, marinated overnight in yoghurt, ginger, garlic and spices. Yet another classic.

### **Gosht Seekh Kebab Dhs 95**

Traditional minced lamb kebab flavoured with ginger, garlic, roasted cumin powder and coriander.

### **Barrah Kebab Dhs 120**

Spicy baby lamb chops marinated in yoghurt, ginger, garlic, cumin and garam masala.



### **Manohari's Leg of Lamb Dhs 170**

Shredded baby leg of lamb marinated in ground black pepper, ginger and garlic, spiced with fresh green chillies.

Slow cooked for six hours for a mouth-watering finish!

*"Manohari Singh hailed from Nepal and was Rahul Das Guzman's boy musician. He played the saxophone and flute in almost all of Rahul's songs. Sometimes, we persuaded him to make his Nepali style leg of lamb and this is his recipe."*

All prices are inclusive of 12% municipal tax.  
Prices are subject to 12% service charge.

*Recipe compliments of Usha Thakur*

(V) Vegetarian





## *Asha's Specials*

### **Emperor's Platter Dhs 450**

A selection of a whole tandoori lobster in its shell, hammour tikka, jheenga shan-e-rishta, gohlt seekh kebab, murg mala kebab, tandoori murga. Perfect for sharing.

### **Quail Pepper Fry Dhs 85**

Tender quail meat tossed with Kashmiri spices, onions, French beans and cherry tomatoes.

### **Galafi Duck Seekh Kebab Dhs 95**

Duck mince blended with saffron and spices, served with pineapple chutney.

### **Duck Chandi Tikka Dhs 95**

Duck tikka marinated with garam masala, cumin powder and cheese, presented with silver leaf.

### **Guinea Fowl Angar Tikka Dhs 150**

Guinea fowl tikka marinated with onion paste, bengal gram and spices served on a bed of whole moong salad.

### **Tandoori Salmon Dhs 125**

Fresh Norwegian salmon marinated with yoghurt, garam masala, cumin powder and yellow chili.

### **Kerala Chilly Garlic Prawn Dhs 160**

Char-grilled Kerala tiger prawns with garlic and chili.

All prices are inclusive of 12% municipality fees  
Prices are subject to 10% service charge



TANDOORI SALMON DHS 125





## *Kebabs*

*All dishes are cooked in a traditional Indian clay oven, unless stated otherwise*

### **Tandoori Lobster Dhs 175**

Rock lobster marinated in yoghurt, crushed black pepper and bishop seeds.

### **Jheenga Shan e Nisha Dhs 160**

King prawns marinated in yoghurt, cheese and a touch of cardamom.

### **Seafood Seekh Kebab Dhs 100**

Finely chopped prawns and fish seekh kebab with cheese and bishop seeds, mildly spiced with green chillies.

### **Tandoori Machli Dhs 100**

Hammour fillet marinated in yogurt, turmeric and malt vinegar, flavoured with bishop seeds, mace and cardamom powder.

### **Paneer Ka Soola (V) Dhs 75**

Tandoori shashlik of cottage cheese, green peppers, tomatoes and pineapple flavoured with mustard.

### **Tandoori Broccoli (V) Dhs 65**

Mildly spiced broccoli florets marinated in yoghurt, cheese and olive oil.

### **Arbi Makai Kebab (V) Dhs 75**

Shallow fried colacasia and corn cutlets stuffed with figs, walnuts, cheese and green chillies.

### **Vegetable Seekh Kebab (V) Dhs 70**

Mixed vegetable seekh kebab flavoured with roasted cumin powder and garam masala.

### **Mushroom Kurkure (V) Dhs 75**

Battered and deep-fried mushrooms stuffed with cheese, bell peppers and crushed black pepper.

All prices are inclusive of 10% municipality fees  
Prices are subject to 10% service charge

(V) Vegetarian

## Main Course Curries

### Chicken

#### Murg Makhani (Butter Chicken) Dhs 95

Classic chicken tikka in a tomato and cream gravy, flavoured with dry fenugreek leaves.

#### Dhaniya Murg Dhs 90

Chef's delicacy: Chicken cooked in a yogurt and cashew nut gravy with fresh coriander.

#### Murg Jhalfrezi Dhs 90

Chicken tikka sautéed with onions, tomatoes and green peppers, spiced with garam masala.

#### Murg Kheema Dhs 90

Skillfully hand-chopped chicken cooked with potatoes, onions and tomatoes, finished with Asha's garam masala.

*"This is a recipe by the six feet plus actor, Ashish Bhabhitor. I was intrigued when I had this at his home because usually kheema is made with mutton mince. This was chicken and I immediately copied it down, with his permission of course."*

#### Murg Begmathi Dhs 90

Boneless chicken cooked with spring onions, tomatoes, coriander, turmeric powder and garam masala.

#### Goan Cashew Chicken Curry Dhs 90

Boneless chicken cooked with whole red chilies, roasted coconut and cashew nuts, with a hint of fennel.

*"Goa, in Western India, has abundant cashew and coconut trees, and therefore, we find liberal use of these two ingredients in Goan cooking. This particular curry has plenty of whole cashews and coconut milk. Best to be had with white rice."*

All prices are inclusive of 10% municipality tax.  
Prices are subject to 10% service charge.

*Recipe compliments of Asha Bhabha*



*"During my travels throughout India and the world I have found culinary inspiration to be everywhere!"*



## Main Course Curries

### Lamb

#### Rogan Josh Dhs 95

Boneless lamb curry from Lucknow in a yoghurt and brown onion gravy, flavoured with rose water and saffron.

#### Awadhi Gosht Dhs 95

Classic Awadhi lamb curry, cooked with yoghurt and spices.

#### Muscat Gosht Dhs 95

Boneless tender lamb cooked with clarified butter in a spicy, rich onion and tomato gravy.

*"Lightening in the Sultanate of Oman, I stopped for lunch at a small 'shala' and had the most wonderful Karahi gosh. This is my presentation of that hot afternoon."*

#### Nally Gosht Dhs 95

Braised lamb shanks cooked with ginger and garlic in a brown onion gravy.

#### Gosht Vindaloo Dhs 95

Our take on the classic Goan lamb preparation, cooked with baby potatoes in a spicy onion and tomato gravy, spiked with vinegar.

#### Chandni Chowk Ka Kheema Dhs 90

Spicy minced lamb cooked with onions, almonds and Ashaji's garam masala.

*"The Chandni Chowk area in old Delhi has an array of old and traditional restaurants serving some of the best North Indian cuisine. The food reflects the attitudes of the Mughals people, who are extremely hospitable, affectionate and generous."*

### Seafood

#### Chingri Malai Curry Dhs 100

Sautéed prawns cooked in a tomato and onion purée, finished with coconut milk.

*"My favourite Kishore Kumar challenged me to cook an authentic Bengali Prawn Curry. He very proudly for years to come, to be eaten with white rice and green chutney, Kishore Kumar style."*

#### Prawn Masala Dhs 110

Prawns cooked with red chillies in a spicy onion and tomato gravy.

#### Boatman Prawn Curry Dhs 100

Prawns cooked with ginger, spring onions, turmeric in a coconut gravy.

#### Machli Masala Dhs 95


Hammour fillet cooked with garam masala in a spicy onion and tomato gravy.

#### Machli Ka Salan Dhs 95

Fried hammour fillet cooked with yoghurt and tomatoes, flavoured with mustard oil and fenugreek.

All prices are inclusive of 10% municipality fees

Prices are subject to 10% service charge



## Main Course Vegetarian

### Home Style Spinach Dhs 65

Fresh spinach cooked with ginger, garlic, onions, turmeric and cumin.

*"Usually spinach in Indian cuisine is combined with Paneer (cottage cheese) and often has cream, ghee and butter, which makes it quite rich and heavy. However, this dish is light, easy and brings out the true taste of spinach."*

### Amritsari Chole Dhs 65

Yellow chickpea and baby potatoes cooked in a light onion and tomato gravy.

### Dal Makhani Dhs 75

Classic black lentils slow-cooked overnight with tomatoes, cream and butter.

### Dal Tadka Dhs 60

Yellow lentils tempered with onions, tomatoes and green chilies.

### Ghar Ki Dal Dhs 60

Yellow moong lentils tempered with onions, cumin and green chilies in clarified butter.

*"My children are spent our holidays in Indore with my aunt. She taught me this dal, which is a common preparation of Madhya Pradesh in Central India."*

### Vegetarian Speciality of the Day Dhs 65

Please ask your server for details.

All prices are inclusive of 10% municipality fees.  
Prices are subject to 10% service charge.

*Recipe compliments of Usha Khatri*



## Biryani and Rice

*All biryanis are slow cooked individually 'Dum' style*

### Jheenga Dum Biryani Dhs 120

Prawns cooked with biryani rice, flavoured with mace, cardamom and saffron.

### Murg Biryani Awadh Dhs 100

Boneless chicken cooked in true 'Awadhi style' with biryani rice, cardamom and saffron.

### Gosht Dum Biryani Dhs 105

Tender lamb cooked with biryani rice, flavoured with mace, cardamom and saffron.

### Kesar Biryani Dhs 105

Boneless lamb biryani with a rich saffron flavour.

*"The late actor Prithviraj Kapoor and his illustrious son Raj, Shammi and Shashi come from Peshawar. This is their kind of home cooking, rich in ingredients and taste, just like their contribution to cinema."*

### Mahi Raseeli Biryani Dhs 120

Hammour fillet cooked in an onion and tomato gravy with fenugreek and biryani rice.

### Subz Biryani (V) Dhs 85

Fresh vegetables cooked with biryani rice, flavoured with mace, cardamom and saffron.

### Choice of Palao Rice Dhs 40

Vegetable / peas / mushroom / cumin

### Saffron Rice Dhs 40

### Biryani Rice Dhs 40

### Steamed Rice Dhs 32

All prices are inclusive of 10% municipality tax.  
Prices are subject to 10% service charge.

*Recipe compliments of Mrs. Shashi*

(V) Vegetarian



## *Breads and Accompaniments*

### **Naan Dhs 20**

Classic bread made from refined flour.

### **Roti Dhs 20**

Bread made from whole-wheat flour.

### **Romali Dhs 20**

A light, thin bread made from refined flour.

### **Lacha Parantha Dhs 20**

Layered bread made from refined flour and butter.

### **Stuffed Kulcha Dhs 22**

Bread made from refined flour, stuffed with a choice of:  
Onions / cottage cheese / cauliflower / potato / chicken / minced lamb

## *Sides and Condiments*

### **Vegetable Raita Dhs 26**

Plain yoghurt with chopped cucumber, tomato and onion.

### **Boondi Raita Dhs 26**

Gram flour pearls in a spicy yoghurt.

### **Plain Yoghurt Dhs 20**

### **Fresh Salad Sliced or Tossed Dhs 30**

Sliced or tossed with a choice of dressing. Please ask your server for details.

*"Cooking is a lot like singing it brings joy and pleasure to my audience; or as I choose to think of them as my special guests."*

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## Desserts

### Chilli Chocolate Mousse Dhs 55

A light mousse served infused with chillies.

### Ginger Crème Brulee Dhs 55

Irrresistible crème brulee, flavoured with candied ginger.

### Cardamom Pannacotta Dhs 55

Homemade cardamom panna cotta with raspberry compote.

### Gulab Jamun Dhs 55

Classic milk reduction and cottage cheese dumplings served with 'rabri' (sweet milk reduction).

### Rasmalai Dhs 55

A milk-based sweet dessert served cold with sweetened milk.

### Gajar Ka Halwa Dhs 55

Grated carrots cooked in milk and sugar.

### Mango Kulfi Dhs 55

A delicious homemade Indian ice-cream made with reduced milk and mango purée.

### Pistachio Kesar Kulfi Dhs 55

Homemade Indian ice cream made with reduced milk, pistachios and saffron.



*"I believe there are three things needed for a good life;  
friends to engage the mind, a song to warm the heart  
and good food for the soul."*





Dubai

Abu Dhabi

Bahrain

Birmingham

Cairo

Doha

Kuwait



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