

avatāra

Tasting Menu



Kalingam (Watermelon)

Grilled watermelon, stone fruit pickle, tomato water

Kokum (Garcinia Indica)

Sunchoke modak, okra thecha, kokam rassa

Dalika (Lentil)

Horse gram galouti, ragi singhal, lentil & sesame tea

Kadalika (Banana)

Raw banana varuval, coconut lassi, curry leaf sorbet

Sandhita (Pickle)

Achari broccolini, panch phoron asparagus, candied walnut

Krishna Phal (Passion Fruit)

Passion fruit, spiced guava water, strawberry chutney

Klaayah (Green Peas)

Green pea chokha, shisho luchi, gajar jhol

Panasa (Jackfruit)

Coorg spiced jackfruit, idiyappam, chestnut

Badak (Vada)

Dahi bhalla petit gâteau, pomegranate sorbet, potato crisp

Madhuram (Sweet)

Bal mithai, chocolate rosette, buransh ras

Parna (Betel Leaf)

Paan

Pushpanjali (Flower)

Jasmine & lychee tea

AED 495 for food, all menu prices are inclusive of taxes