



50
BEST

Discovery



avatāra

Pairing Menu



Wine Pairing

Perrier-Jouët Blason Rosé

Pinot Noir, Pinot Meunier, Chardonnay, France (100ml)

Perrier-Jouët Blason Rosé has a distinctive salmon pink hue with aromas of ripe red and black fruits and has a generous finish.

Penfolds Koonunga Hill

Autumn Riesling, Australia (100ml)

Pale green/gold with fragrant lemon, lime and verbena aromas, intense lemon curd, grapefruit and lime flavours, attractive mid-palate richness and persistent crisp mouthwatering acidity.

Dog Point

Pinot Noir, New Zealand (100ml)

This light bodied red wine has prominent notes of red cherries, vanilla and smoky tobacco.

Châteauneuf-du-Pape AOC

Cuvée des Cadettes – Château La Nerthe 2013 (100ml)

Old-vine Grenache, Syrah, and Mourvèdre from clay soils layered with rolled pebbles create a wine of depth and harmony. Generous dark fruit, gentle spice

The Chosen Pour (Sommelier's Choice)

** Cockburn LBV Ruby Port*

** Inniskillin Icewine*

** Chateau Armajan des ormes*

Wine Pairing Menu priced at AED 750.

All menu prices are inclusive of taxes

Cocktail Pairing (Alcoholic)

Pandan (ABV 5.3%)

A fragrant fusion of gin, pandan, coconut, and lemongrass, this cocktail captures the essence of tropical Southeast Asia. Green peppercorn adds a subtle spice that balance herbal sweetness.

Garcinia Indica (ABV 5.9%)

A bold, savory-sour cocktail where reposado tequila meets the tangy depth of kokum and the citrus heat of yuzu kosho. Curry leaves add an aromatic twist.

Himalayan Gooseberry (ABV 6.1%)

A bright and zesty blend of white rum, Indian gooseberry, and ginger, offering a refreshing tang with a spicy kick. Thyme adds an herbal twist.

Melon (ABV 5.7%)

A refined cocktail blending gin with Giffard Melon, delicately infused oolong tea, and aromatic fennel. Balanced with fresh lemon juice and sugar syrup for a smooth, refreshing finish.

Kappi (ABV 5.5%)

A smooth coffee cocktail blending rich black coffee with vodka and a touch of sugar. Topped with creamy cappuccino foam for a bold yet velvety finish.

Menu priced at AED 495.

All menu prices are inclusive of taxes

Mocktail Pairing (Non-Alcoholic)

Rhododendron

A vibrant, floral-citrus refresher blending grapefruit and rhododendron notes with a peppery hint of Smokey and zesty citrus brightness.

Kokum

A tangy and aromatic fusion of kokum and lime, lifted by fragrant curry leaves and a spicy citrus kick from yuzu kosho.

Green Apple

A refreshing blend of fresh green apple juice with lemon, apple cider vinegar, and aromatic kaffir lime leaves.

Spicy Guava

A bold and refreshing guava drink made with luscious guava juice, lemon and red chili, bursting with tropical flavor.

Chai

A refreshing Kathiyawadi-style cold tea infused with Indian spices—clove, mint, saffron and orange.

Menu priced at AED 390.

All menu prices are inclusive of taxes