



50
BEST *Discovery*



avatāra

Pairing Menu



Cocktail Pairing (Alcoholic)

Pandan (ABV 5.3%)

An elegant tropical composition of gin, pandan, coconut, and lemongrass, evoking the lush character of Southeast Asia. Delicately lifted by green peppercorn, adding a subtle warmth that enhances its herbal sweetness and aromatic depth.

Cucumber (ABV 5.8%)

A refined and invigorating gin cocktail featuring fresh cucumber and fragrant basil. Bright citrus undertones create balance, leading to a crisp, clean, and herbaceous finish.

Kappi (ABV 5.5%)

A sophisticated coffee cocktail blending rich black coffee with vodka and a hint of sugar. Finished with a velvety cappuccino foam, offering depth, smoothness, and a refined bitterness.

Menu priced at AED 300.

All menu prices are inclusive of taxes

Mocktail Pairing (Non-Alcoholic)

Grapefruit

A lively blend of grapefruit and citrus, lifted by delicate effervescence. Crisp and vibrant, with a clean, zesty character.

Tomato

An intriguing combination of tomato, strawberry, and yuzu, offering a harmonious balance of savory, sweet, and citrus notes with elegant sparkle.

Chai

A chilled Kathiyawadi-inspired tea infused with clove, mint, saffron, and orange. Aromatic and layered, showcasing the warmth of Indian spices in a contemporary style.

Menu priced at AED 210.

All menu prices are inclusive of taxes

Cocktail Pairing (Alcoholic)

Pandan (ABV 5.3%)

An elegant tropical composition of gin, pandan, coconut, and lemongrass, evoking the lush character of Southeast Asia. Delicately lifted by green peppercorn, adding a subtle warmth that enhances its herbal sweetness and aromatic depth.

Cucumber (ABV 5.8%)

A refined and invigorating gin cocktail featuring fresh cucumber and fragrant basil. Bright citrus undertones create balance, leading to a crisp, clean, and herbaceous finish.

Passion Fruit (ABV 5.9%)

A vibrant tequila-based creation layered with tropical passion fruit and soft vanilla. Harmonised with citrus brightness, delivering a silky texture and an exotic, refreshing finish.

Kappi (ABV 5.5%)

A sophisticated coffee cocktail blending rich black coffee with vodka and a hint of sugar. Finished with a velvety cappuccino foam, offering depth, smoothness, and a refined bitterness.

Menu priced at AED 390.

All menu prices are inclusive of taxes

Mocktail Pairing (Non-Alcoholic)

Grapefruit

A lively blend of grapefruit and citrus, lifted by delicate effervescence. Crisp and vibrant, with a clean, zesty character.

Tomato

An intriguing combination of tomato, strawberry, and yuzu, offering a harmonious balance of savory, sweet, and citrus notes with elegant sparkle.

Spicy Guava

A bold expression of tropical guava enhanced by lemon and red chili. Juicy, tangy, and gently spiced for a lively palate.

Chai

A chilled Kathiyawadi-inspired tea infused with clove, mint, saffron, and orange. Aromatic and layered, showcasing the warmth of Indian spices in a contemporary style.

Menu priced at AED 270.

All menu prices are inclusive of taxes