



# KIINARA

BY VIKAS KHANNA



# AMUSE BOUCHE

## Panchratna

Lentils, Mozzarella, Passion Fruit, Roasted Cumin (D)(G)(V)

## SEASONING POTS

Roasted Garlic & Chili Chutney (V)

Fresh Pineapple & Fennel Seed Pickle (V)

Sweet Tomato & Nigella Seed Relish (V)

Pickled Shallots & Green Chili (V)

# STARTERS

## Calabaza Squash Soup

Pumpkin Seeds, Crème Fraiche, Zucchini, Chili Oil (D) (V)

32

## Shakarkandi Ki Chaat

Sandalwood Smoked Sweet Potato, Cumin Labneh, Strawberry-Ginger Dressing (D) (V)

48

## Dahi Ke Kebab

Baked Yoghurt, Kunafa, Medjool Dates, Turmeric Aioli (D) (G) (V)

50

## Kaju Matar Potli

Cashew Moneybags, Spiced Peas, Mint Sauce, Affilla (N) (G) (D) (V)

48

## Roasted Beet Salad

Yuzu Dressing, Honey Roasted Pine Nuts, Shanklish (N) (D) (V)

48

## Khatta Meetha Paneer

Cottage Cheese, Green Mango Reduction, Kumquat - Ginger Marmalade (D) (V)

60

## Tandoori Lemon Salmon

Passion Fruit Sauce, Fennel-Lemon Dust, Radish (S)

60

## Sesame Crusted Scallops

Coconut Mango Sauce, Floral Carrot Dust, Brown Butter (D) (S)

75

## Tandoori Prawns with Coconut

Avocado, Mint, Garlic Flakes (S) (D)

75

## Tandoori Chicken Salad

Green Mango, Pomegranate, Toasted Almonds (D) (N)

48

## Chicken Momos

Chicken Dumplings, Tomatillo Olive Salsa, Tomatoes & Mint Salad (G)

48

## Elaichi Chicken Tikka

Green Cardamom Chicken, Carrot Raita, Mint Chutney (D)

58

## Lamb & Mint Saatpura

Tellicherry Peppered Lamb in Flaky Pastry, Mint Chutney (D) (G)

58


## Lamb Seekh Kebab

Red Onions, Roasted Milk, Fresh Coriander (D)

58

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 Chef's Special

## MAIN COURSE

<b>Paneer Launglatika</b> Cottage Cheese Roulade, Pistachio Filling, Tomato-Clove Sauce (D) (N) (V)	80
<b>Aloo Gobhi Mattar</b> Braised Potatoes, Roasted Cauliflower, Peas, Bengali Five Spice (V)	60
<b>Badami Khumb</b> Kashmiri Morels, Shimji Mushrooms, Almond-Mace Sauce (N) (D) (V)	75
<b>Lauki Ke Kofte</b> Bottle-Gourd Dumpling, Spinach, Dried Prunes (D) (V)	75
<b>Dal Makhani</b> Slow Cooked Black Lentil, Tomatoes, Fenugreek Butter (D) (V)	45
<b>Dal Sultani</b> Clove Smoked Yellow Lentils, Yoghurt (D) (V)	45
<b>Imli Wale Prawns</b> Tamarind, Curry Leaves, Jaggery, Cinnamon-Clove (S)	85
<b>Tawa Fish</b> 🍳 Sea Bass, Spiced Almond Sauce, Yellow Mustard Caviar (D) (S)	110
<b>Anjeeri Tamatar Murgh</b> Chicken Roulade, Tomato-Fenugreek Gravy, Toasted Figs, Coriander Oil (N) (D)	75
<b>Murgh Ghee Roast</b> Spicy Braised Chicken, Yoghurt, Mustard Seeds, Curry Leaves (D)	75
<b>Achari lamb</b> Slow Cooked Lamb, Caramelized Onion, Nigella-Fennel Mix, Green Mangoes (D)	80
<b>Chaapein</b> 🍳 Tandoori Lamb Chop, Sweet Potato Mash, Green Papaya Chutney (D)	130

## BIRYANIS

<b>Tarkari Dum Biryani</b> Seasonal Vegetables, Caramelized Onion, Yoghurt Cucumber Dip (N) (D) (V)	75
<b>Chicken Berry Biryani</b> Braised Chicken, Mixed Berries, Yoghurt Cucumber Dip (N) (D)	75
<b>Kofta Biryani</b> Lamb, Caramelized Onion, Yoghurt Cucumber Dip (N) (D)	75

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🍳 Chef's Special

## SIDES

<b>Saag Paneer Bhurji</b> Crumbled Cottage Cheese, Baby Spinach, Kale, Cumin Seeds (D) (V)	35
<b>Roasted Carrot &amp; Coconut</b> Mustard Seeds, Curry Leaves, Ginger-Chili (V)	35
<b>Baigan Bharta</b> Smoked Eggplant, Caramelized Onion, Green Peas (D) (V)	35
<b>Boondi Raita with Fresh Pomegranate</b> Yoghurt Dip, Gram Flour Crisps, Fresh Pomegranate (D) (V)	35

## BREADS


<b>Kinara Roti</b> Whole Wheat Flour, Fenugreek Leaves, Clarified Butter (D) (G) (V)	15
<b>Roomali Roti</b> Spinach, Fenugreek Leaves (D) (G) (V)	15
<b>Tandoori Roti</b> Whole Wheat Unleavened Bread (G) (V)	15
<b>Naan/Garlic Naan</b> Leavened Bread Served Plain or Topped with Garlic & Cilantro (D) (G)	15
<b>Cheese Naan</b> Cheddar, Monterey Jack, Cilantro (D) (G)	20
<b>Puran Poli</b> Split Gram, Jaggery, Mace (D) (G) (V)	20
<b>Missi Roti (Gluten Free)</b> Gram Flour, Sea Salt (V)	15

## DESSERTS

<b>Almond Lemon Cake</b> Honey Greek Yoghurt, Meringue, Candied Lemon Sauce (N) (D) (G)	40
<b>Saffron Rose Pudding</b> Rose Petal Jam, Cardamom, Banana Caramel Sauce, Candied Nuts (D) (N)	40
<b>Chocolate Molten Cake</b> Walnut Crumble, Apricot Compote, Caramel Ice Cream (D) (N) (G)	40
<b>Coconut Rice Kheer</b> Pomegranate Poached Pears, Saffron Cream, Coconut Ice Cream (N) (D)	40
<b>Kinara Sundae</b> Mango Ice Cream, Fruits, Jujups, Dry Fruit (N) (D)	40
<b>Kinara Ice Creams (D) (G) (N)</b>	40

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 Chef's Special

# BEVERAGES

## COCKTAILS

<b>QUIRKY SPRITZ</b> ☼	48
Aperol / Strawberry & Bay Leaf Shrub / Grapefruit / Yuzu / Prosecco	
<b>SAMUNDAR</b>	55
Gin / Crème De Violet / Lime / Mint / Sugar / Soda	
<b>AMBAR OLD FASHION</b>	50
Dark Rum / Poached Gooseberry Sugar / Chocolate Bitters	
<b>KONKAN FIZZ</b>	55
Sake / Coconut Rum / Fresh Lemon / Peach / Yuzu Tonic	
<b>BABA'S MARTINI</b> ☼	48
Vodka / Sage / Kaffir Lime Leaf Honey Syrup / Fresh Lime / Cold Brew Tea	
<b>INDIAN HI-BALL</b>	50
Indian Single Malt / Cream Capataz Andres Sherry / Citric Soda / Herbal Essence	

## BOTTLED BEER

<b>Carlsberg</b> ☼	28
<b>Asahi Super Dry</b>	38
<b>Bira 91 White - Wheat Beer</b>	35
<b>Cobra</b>	35

## VODKA

<b>Absolut Elyx</b>	50	990
<b>Beluga Noble</b>	50	990
<b>Belvedere</b>	50	990
<b>Ciroc</b>	50	990
<b>Ketel One</b> ☼	38	600
<b>Russian Standard Original</b> ☼	32	600

## GIN

<b>Bombay Sapphire</b> ☼	32	600
<b>Hendrick's</b>	38	900
<b>Monkey 47</b>	55	990
<b>Oxley</b>	55	990
<b>Roku</b>	45	900
<b>Tanqueray London Dry</b> ☼	32	600

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## RUM & SUGAR CANE SPIRITS

Bacardi 8 Años	45	900
Gosling's Black Seal	45	900
Ron Zacapa 23 years	60	1490
Ron Zacapa Ambar	40	800
Sailor Jerry	35	600
Takamaka White	38	600
Captain Morgan White Rum ☼	32	600

## TEQUILA

Don Julio Blanco	79	1200
Don Julio Reposado	89	1500
El Jimador Reposado 100% Agave ☼	35	600
Herradura Añejo	45	900
Patron XO Cafe	40	600

## BLENDED SCOTCH WHISKY

Chivas Regal 18 Year Old	85	1700
Johnnie Walker Black Label	45	900
Johnnie Walker Double Black	55	990

## INDIAN SINGLE MALT WHISKY

Paul John Brilliance Indian Single Malt ☼	35	700
Paul John Classic Indian Single Malt	45	900
Paul John Peated Indian Single Malt	55	990
Amrut Indian Single Malt	55	1100
Amrut Fusion Indian Single Malt 50%	65	1400
Amrut Intermediate Sherry 57.1%	90	1800

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## SINGLE MALT SCOTCH WHISKY

Glenfiddich 12 Year Old	55	990
Glenmorangie Original	55	990
Highland Park 12 Year Old	55	990
The Glenlivet 12 Year Old	55	990
The Glenlivet 15 Year Old French Oak Reserve	65	1200
The Macallan 12 Year Old Triple Cask	65	1200
The Macallan 18 Year Old Triple Cask	199	3000

## AMERICAN WHISKY

Bulleit Rye	45	990
Makers Mark	45	990
Woodford Reserve	45	990

## COGNAC

Hennessy VS	48	900
Martell VSOP	65	1100
Remy Martin VSOP	65	1100

## APERITIFS & LIQUEURS

Martini Bianco Vermouth	40
Martini Rosso Vermouth	40
Drambuie	30

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# WINES

## SPARKLING

Atto Primo Brut ☼	38	200
Wolf Blass Red Label Sparkling ☼	42	230
Veuve Clicquot Yellow Label	80	450
Taittinger Prestige Rosé Brut Nv		630
Ruinart Blanc de Blancs		990

## WHITE

Chenin Blanc, Sula, India ☼	35	165
Chardonnay, Eaglehawk, Wolf Blass, Australia ☼	42	190
Sauvignon Blanc, Sula, India		190
Riesling Kung Fu Girl, Charles Smith, USA		400
Ixsir Grand Reserve White, Lebanon		500
Sancerre, Vacheron, France		600

## RED

Shiraz, Sula, India ☼	45	210
Casillero Del Diablo Merlot, Chile ☼	38	180
Malbec, Alamos, Catena, Argentina	55	250
Dindori Reserve Shiraz, Sula, India	60	285
Cabernet Sauvignon, Founder's Estate, Beringer, USA	60	285
Gérard Bertrand Réserve Spéciale Pinot Noir, Pays d'Oc IGP, France	60	285
Big Easy Red, Ernie Els, South Africa		400
Erath Pinot Noir, USA		500
Motto Zinfandel, USA		500
Malbec, Catena Alta, Argentina		650
Ergo Sum Shiraz, 2011, Australia		1100
Stags Leap Wine Cellars Fay Cabernet Sauvignon, 2012, USA		1600
Alter Ego de Palmer (Second Vin), Margaux, 2013, Bordeaux, France		1750
Amarone Stella DOCG, 2010, Italy		2000
Gaja Barbaresco, Italy		2500
Dominus, Bordeaux, 2009, USA		3200

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## ROSÉ

Blossom Hill Classic Rose, USA ☼	38	180
Cuvée Sabourin Rosé Blush, Pays D'oc Igp, France ☼	38	180

## DESSERT WINE

Late Harvest Chenin Blanc, Sula (37.5 CL), India	35	170
Moscato, Voga (75 CL), Italy	55	410

## MOCKTAILS

JADE SWORD ICED TEA ☼	28
Cold Brew Jade Tea / Strawberry Shrub / Fresh Lemon / Agave	
CARROT & GINGER FIZZ ☼	28
Homemade Carrot & Ginger Shrub / Topped with Soda Water	
THANDAK ☼	28
Watermelon / Cucumber / Mint / Lime	

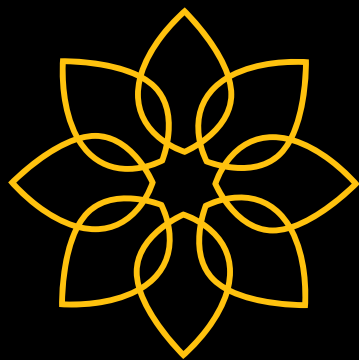
## WATER

Acqua Panna	24
San Pellegrino	24

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Inspired by the raw beauty of home cooking from the richly diverse regions of India and South Asia, lies my humble effort to present each dish in a unique style and form, while retaining its essence and flavours, and ultimately.. its memories.

**Vikas Khanna**



