

## PALATE TEASERS

### NORTHWEST

- TAMATAR KA SHORBA (V/D)** AED 21  
Aromatic-spiced Indian tomato soup
- POTLI DAL SAMOSA (V/D)** AED 28  
Moneybag shaped fried pastry pockets filled with lentils
- PANEER METHI TIKKI (V/D)** AED 32  
Fenugreek leaf & cottage cheese patty
- MURGH DI BOTI (D)** AED 36  
Batter-fried chicken lollipops

### NORTHEAST

- LEMON & CORIANDER KANJI (V)** AED 21  
Rich rice stock, lemon and coriander soup
- BENGALI STYLE MOGHLAI PARATHA (D,E)** AED 32  
Egg paratha stuffed with spiced minced lamb
- LUCHI JHAL BEEF** AED 38  
Deep-fried puffs with curried dried beef
- TANDOORI MOMO(S/N/D)\*\*\*** AED 45  
Selection of chicken, seafood and vegetable dumplings

### SOUTHWEST

- PUNARPULI SAARU (V)** AED 21  
Tangy Kokum Rasam
- PANEER SABUDANA TIKKI (V/D)** AED 28  
Fried cottage cheese patty coated with tapioca
- MALVAN FISH FRY (D)** AED 28  
Crispy white bait, duo of sauces
- TEEN MIRCH MURGH (D/N)** AED 36  
Spicy tangy boneless chicken

### SOUTHEAST

- MULLIGATAWNY SOUP (D)** AED 21  
Rich chicken broth, fried onions and curry powder
- PAPPADUM BOLI (V/D)** AED 22  
Batter-fried pappad with spicy chutney
- ACCHARI MANGO SALAD (S)** AED 26  
Raw shredded mango tossed with chilli, onion, tomato, coriander, dried shrimps
- ACHAYANS BEEF FRY** AED 40  
Tender beef cooked with coconut & curry leaves

## REGIONAL SPECIALTIES

### NORTHWEST

- PUNJ RATANI DAL (V/D)** AED 42  
5 pulses stewed with aromatic spices
- JAMMUN KI SABJI (V/D/N)** AED 48  
Fried dumplings tossed with fragrant cashew nut gravy
- PANEER METHI MALAI (V/D/N)** AED 56  
Fenugreek flavoured cottage cheese cooked in cashew nut gravy
- MURGH MAKHMALI KOFTA (N/D)** AED 58  
Chicken dumplings cooked in gravy
- \*\*\*OLD MONK KI RAAN (D, A)** AED 85  
Braised lamb shank smeared with rum

### NORTHEAST

- SHUKTO (V/D)** AED 36  
Traditional Bengali dish of a mix of vegetables

- KONIR DOM (E)** AED 36  
Egg and potato curry
- MACHER JHOL (S/D)** AED 56  
Fish curry cooked in mustard flavored sauce
- CHINGRI MALAI CURRY** AED 60  
Prawns cooked in coconut and mustard flavored sauce
- BENGALI SHAHI MUTTON KORMA (D/N)** AED 62  
Mutton cooked in rich korma gravy

### SOUTHWEST

- AMTI (V)** AED 40  
Maharashtrian yellow dhal tadka
- CHICKEN CAFREAL** AED 56  
Chicken legs cooked in Goan spices
- NADAN KOZHI CURRY** AED 56  
Traditional Kerala chicken curry with coconut milk
- KOTTAYAM CHATTI CURRY (S)** AED 58  
Mixed seafood aromatic spices and coconut gravy
- GOSHT VINDALOO** AED 60  
Boneless lamb cubes in spicy gravy

### SOUTHEAST

- ANDHRA SPICY BINDI (V)** AED 40  
Crispy fried lady fingers tempered with aromatic spices
- ENNAI KATHIRIKKAI (V)** AED 42  
South Indian brinjal curry
- MURGH CHETTINAD** AED 58  
Chicken braised in roasted coconut gravy
- PALLIPALAYAM CHICKEN FRY** AED 58  
Roast pepper chicken
- HYDERABAD MUTTON CHOP (D)** AED 62  
Onion masala marinated smoked lamb chops

## INDIA'S PRIDE

### BIRYANIS

- DUM PUKHT AWADHI BIRYANI (D/N)** AED 65  
Lucknowi mutton biryani made popular by dum pukht style of cooking
- SAFED MURGH KI BIRYANI (D/N)** AED 55  
White chicken biryani comes with rich flavours of khoya, yoghurt and cashew
- HARYALI MURGH BRIYANI (D/N)** AED 55  
A chatpata chicken biryani with spinach, coriander and green chilli
- MEEN BIRYANI (D/N/S)** AED 65  
An authentic Kerala style fish biriyani with fresh herbs, spiced & coconut milk
- HYDRABADI BIRYANI (D/N)** AED 65  
Mutton slow-cooked with rice to a succulent layered delight

### TANDOOR KEBABS

- ROZALI KABAB (D)** AED 45  
Boneless chicken pieces stuffed with cheese
- SAFED MALAI KABAB (N/D)** AED 45  
Juicy chicken malai tikka
- RAJASTHANI LAAL MAAS KABAB (D)** AED 55  
Traditionally called Jungli Maas, spiced lamb kabab
- TANGDI KABAB (D)** AED 45  
Succulent chicken drumsticks marinated with spices and yoghurt
- TANDOORI ZAFRANI JHINGA (D/S)** AED 55  
Tiger prawns coated in saffron, ginger, garlic, chilli & yoghurt

**SANGAMI SHISK KABAB(D)****AED 55**

A twist towards a traditional kabab, which has layer of chicken and mutton meat

**CHICKEN TIKKA (D)****AED 45**

Tender boneless chicken marinated with spices and yoghurt

**TANDOOR BREADS****AED 10****KULCHA****TANDOORI ROTI****TANDOORI PARATHA****GARLIC NAAN****CHILLI NAAN****BUTTER NAAN****MISSI ROTI****RICE****AED 20****MASALA TAWA PULAO  
FRAGRANT BIRYANI RICE****JEERA RICE  
SAFFRON PULAO****SIDES****AED 8****KACHUMBER****ACHARI TAMATAR****BOONDI RAITA****DOODI RAITA****PUDINA RAITA****PALAK RAITA****DESSERTS****NORTHWEST****GAJAR HALWA (D/N)****AED 22**

Freshly grated carrots cooked with sweetened milk

**ICE CREAM FALOODA (D/N)\*\*\*****AED 30**

Rose syrup, vermicelli, sweet basil seeds, milk &amp; ice cream

**NORTHEAST****KALA JAMUN (D/N)****AED 22**

Succulent dessert made of evaporated milk

**RASGULLA (D)****AED 22**

Chhena &amp; semolina dumplings cooked in sugar syrup

**SOUTHEAST****DOUBLE KA MEETHA (D/N)****AED 25**

Indian bread pudding

**QUBANI KA MEETHA (D/N)****AED 25**

Apricot compote with whipped cream and dry fruits

**SOUTHWEST****PAAN KULARD KULFI (D/N)****AED 32**

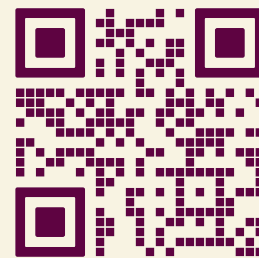
Ethnic Paan flavoured kulfi

**KESARI SHREKHAND (D/N)****AED 22**

Sweetened hung yogurt

**MEALS****CHATTI - AED 40**

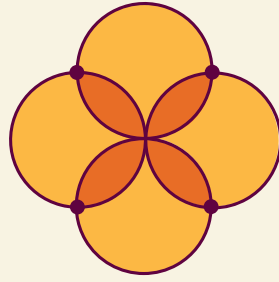
(Starter + Rice + Curry)

**TIFFIN BOX - AED 49**(Starter + Rice/Roti +  
Curry + Dessert)**STARTER:**Tangdi Kabab (D) | Rajasthani Laal Maas Kabab (D)  
Acchhari Mango Salad (V) | Tandoori Momo  
Paneer Methi Tikki (V/D) | Achayans Beef Fry**CURRY:**Bengali Shahi Mutton Korma (D/N) | Ennai Kathirikkai  
(V/D)  
Paneer Methi Malai (V/D) | Chingri Malai Curry (D)  
Chicken Cafreal | Murgh Chettinad**RICE & ROTI:**Masala Tawa Pulao | Fragrant Biryani  
Steamed Rice | Jeera Rice | Saffron Pulao  
Tandoori Roti | Tandoori Paratha | Garlic Naan**DESSERT:**Rasgulla (D/N) | Gajjar Halwa (D/N)  
Kala Jamun (D/N) | Double Ka Meetha (D/N)All prices are inclusive of 10% service charge,  
7 municipality fee and 5% VAT  
Ve - Vegan  
V- Vegetarian  
S-Seafood  
N-Nuts  
D-Dairy  
E-Egg  
A-Alcohol

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Ground Floor, Park Regis Kris Kin Dubai  
Sheikh Khalifah Bin Zayed St  
Opposite Burjuman Centre



# Masala Bazaar

“Representative of the diverse and rich culinary traditions of India, Masala Bazaar showcases how the perfect blend of spices together with age-old recipes makes for authentic and quality dishes from India’s main culinary regions.”

Neil Martin  
Executive Chef

**Breakfast: 7:00 am - 10:30 am**

**Lunch: 12:30 pm - 3:30 pm**

**Dinner: 7:00 pm - 12:00 am**