



## Lunch Set Menu Non - Vegetarian

Aed 95++

### Amuse-bouche

Za'atar pesto & chili hummus,  
onion focaccia

### Salad

Aamara finger salad, lettuce  
cream, pomegranate molasses

### Starter

Seekh kebab, steamed bao,  
coleslaw Butterfly prawn,  
Muhamarra chutney, candied  
walnut

### Sorbet

Peach and honey lollypop

### Main course

Butter chicken masala  
Lamb nihari  
Saffron rice  
Dal makhani  
Assorted bread basket

### Dessert

Dulce Pannacotta, katafi pastry,  
cream cheese ice cream

### Petit four

Karak chai bon bon

## Lunch Set Menu Vegetarian

Aed 95++

### Amuse-bouche

Za'atar pesto & chili hummus, onion  
focaccia

### Salad

Aamara finger salad, lettuce cream,  
pomegranate molasses

### Starter

Ratatouille samosa, cherry  
mozzarella, fried basil  
Za'atar kebab, preserved lemon,  
cherry tomato, olive pickle

### Sorbet

Peach and honey lollypop

### Main course

Paneer butter masala  
Palak corn, Bocconcini, pickled  
beetroot onion  
Saffron rice  
Dal makhani  
Assorted breadbasket

### Dessert

Dulce Pannacotta, katafi pastry,  
cream cheese ice cream

### Petit four

Karak chai bon bon

# Aamara

Aamara is a voyage of culinary discovery that stretches through the ages and across half the world through the ancient network of trading routes known today as the Silk route. The lure of silk was the initial driving force of this route but it soon welcomed pearls, gems, spices, carpets, etc but It was food that kept it still alive and created a culinary bond that ties one civilization along the road to the next. Through the silk route, vegetables, fruits, grains, and seasonings – and the techniques for cooking them – passed from one civilization to another, to be absorbed and transformed into local specialties. This cuisine from the region that was once home to the Silk Road seems to have certain characteristics in common like a philosophy of healthy, balanced eating from China's yin-yang to India's Ayurveda and from Iran's "hot and cold" to the Salerno Regimen of the Italian Middle Ages; and a particularly generous insistence on hospitality.

At Aamara we have curated a menu that celebrates the diversity of flavors and techniques that has traveled and been shared through the historical route