



CARDAMOM DINNER

Step inside a hidden oasis that is Cardamom.

Flickering candles and torchlight leads you to an enchanted sunken table cocooned by nature.

A dinner inspired by the tastes and culture of India. Watch as your private chef masters the traditional tandoor oven before you. Relish the fairytale-like surroundings as you dine on an Indian feast.

REFRESHER

Mango and Yoghurt Lassi (GF) (V) (D)

TASTING DISHES FROM THE TANDOOR OVEN (GF)

Saffron Murgh

Malai tikka skewered tandoor-spiced chicken morsels

Hariyali Jhinga (S)

Giant Tiger prawns with coriander

½ Maldivian Lobster Tail (S) (D)

Basted with cardamom butter and crisp curry leaves

Masali Wali Chaap

Australian lamb with cinnamon and star anise

HOME-STYLE TANDOOR CURRY (GF) (D)

Chooza Lababdar

Tender chicken served with tomato gravy and fragrant Indian spices

ACCOMPANIMENTS

Pulao – braised rice with saffron threads (GF)

Classic Naan – Clay oven-baked flat bread with garlic butter (D)

Lacha Paratha – Multi-layered North Indian flat bread

CONDIMENTS TO COOL AND BALANCE (GF) (V)

Achar

Chef's selection of pickles

Kachumber

A salad of tomato, cucumber and red onion

Raita

Cucumber and yoghurt sauce, mango chutney (D)

SWEET (GF) (V) (D)

Gajar Ka Halwa

Carrot halwa-traditional slow cooked carrot milk, ghee, sugar and dry fruits

USD 250++ per person

(A) – Contains Alcohol | (D) – Contains Dairy | (GF) – Gluten Free | (N) – Contains Nuts
(P) – Contains Pork | (RP) – Raw Protein | (S) – Contains Seafood | (V) – Vegetarian

Should you have any specific dietary requirement or food preferences, we will be more than happy to oblige. Simply refer to our restaurant team for assistance creating your bespoke culinary experience.

Prices are quoted in US Dollars and are subject to 10% service charge and 16% government taxes. Prices are subject to change without notice.