

THE INDIAN DUKE by

Rangoli

CHAMPAGNE

Perrier-Jouët Grand Brut



80



395

SIGNATURE COCKTAILS

Rawana Cask

A bold blend of dark rum, gold rum, cherry liquor, sour mix, gingerand rosemary

60

Indian Splash

A spicy and refreshing mix of gin, coriander, sliced green chili and sour mix

50

Yas on Ice

A power-packed mix of gin, rum, vodka, tequila and Malibu served in an iced hurricane glass, topped with Red Bull

60

Raspberry Collins

A fruity and fizzy combination of raspberry flavored vodka, raspberry purée and fresh lime juice, served over ice with soda

50

Rangoli's Daiquiri

A tropical delight of white rum, pineapple juice and lime juice, shaken and finished with a touch of fresh cardamom

50

HOME CRAFTED COCKTAILS

OAK AGED SPECIALITIES

OAK AGED OLD FASHION (60 ML)



Our elevated take on the iconic cocktail. House-blended with hand-selected bourbon, demerara syrup, and aromatic bitters, then aged in oak to develop rich, rounded flavors. Bottled in-house and served over a large ice cube with an expressed orange peel. Smooth, spirit-forward, and timeless crafted for those who appreciate the art of patience.

1 MONTH	100
2 MONTHS	150
3 MONTHS	200
1 YEAR	30

Subject to availability due to the aging period.

OAK AGED NEGRONI (60 ML)



A timeless classic, reimagined. This Negroni is meticulously blended in-house with premium gin, bitter aperitivo, and artisanal vermouth, then aged in oak to mellow the edges and deepen the complexity. Bottled with care and served over a single large cube with an expressed orange twist. Bold, smooth, and perfectly balanced our signature pour for the discerning palate.

1 MONTH	100
2 MONTHS	150
3 MONTHS	200
1 YEAR	30

Subject to availability due to the aging period.

WHITE WINE

Jackson Estate, Shelter Bay, Marlborough, New Zealand

Sauvignon Blanc



60



300

Cape Heights, Western Cape, South Africa

Chenin Blanc

45

275

RED WINE

Hewitson, Ned & Henry's, Barossa Valley, Australia

Shiraz

350

Jackson Estate, Homestead, Marlborough, New Zealand

Merlot

55

275

Don Nicanor, Mendoza, Argentina

Malbec

50

250

Cape Heights, Western Cape, South Africa

Merlot

45

225

All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes. Discounts are not applicable for Champagne, Bottled Spirits, Home Crafted Cocktails and Clarified Cocktails.

BEERS

Heineken

King Fisher

ZERO ALCOHOL

FRESH JUICES

Orange, watermelon and pineapple

MOCKTAILS

Masala Frost

A tangy fusion of pineapple juice, passion fruit and vanilla, uniquely flavored with roasted cumin for a spiced twist

Mango Iced Tea

Refreshing mango syrup, green tea and lemon juice topped with soda water for a fizzy lift

Basil Crush

A zesty blend of fresh basil, lime and pineapple juice, finishe with soda for a crisp and aromatic refreshment

Banana Colada

Creamy banana, pineapple juice and coconut cream blended smoothly and enhanced with cardamom for a tropical delight

Virgin Mojito

Classic muddled lime and brown sugar mixed with fresh mint leaves and crushed ice, topped off with soda for a crisp and cool finish

Flavoured Lassi

Traditional Indian yogurt drink served chilled with your choice of flavour

AERATED BEVERAGES

Coca-Cola, Coke Light, Sprite, Fanta, ginger ale, soda water, and tonic

ENERGY DRINK

Red Bull

MINERAL WATER

Local water small

Local water large

Small Imported (Still & Sparkling)

Large Imported (Still & Sparkling)

HOT BEVERAGES

TEA

Green tea, Darjeeling, English breakfast, Earl Grey, and herbal teas including chamomile, peppermint, and jasmine

COFFEE

Americano, decaf coffee, cappuccino, café latte, espresso, and double espresso

FOOD MENU

KEBABS FROM THE TANDOOR AND THE GRIDDLE

Shigdi-e-Kebab (D)

Minced Indian lamb with mint, cumin, chili and ginger, charred over an open charcoal barbecue

Murgh Tikka(D)

Boneless chicken marinated in Kashmiri chilies, yoghurt, cumin and kasoori methi cooked in tandoor

Murgh Malai Kebab (D)

Boneless chicken marinated with cheese, cream and royal cumin

Murgh-ke-Passande (D)

Tender chicken marinated with yellow chili, nutmeg and stone flower, brought tableside and infused with smoky vetiver roots

VEGETARIAN APPETIZER(V)

Bhutiyani dey Kebab (D)

Crispy, crushed corn and coriander kebab stuffed with green apple and cream cheese

Sindhi Tuk (N)

Crispy raw banana plantain served with special spices, coconut and mint relish

Koyla Samosa Chaat (D)(N)

Potato and green peas stuffed in activated charcoal samosa dough and served with whipped yoghurt, tamarind-dates and mint chutney

Lal Mirch Paneer Tikka (D)

Cottage cheese in spicy yoghurt, chili and cumin marinade

Achhari Tandoori Broccoli (D)

Broccoli florets marinated with pickling spices, cooked in the tandoor and served in a hand-crafted pottery

CURRIES - CHICKEN

Dhabewala Murga (D)(N)

Hand-pulled barbecued free-range chicken braised in aromatic curry

Moti Mahal Butter Chicken (D)(N)

Chicken tikka simmered in rich tomato, cashew nut and fenugreek gravy

CURRIES - SEAFOOD

Goan Shrimp Curry (D)

Spicy local shrimp curry with chili, tamarind, coconut and cumin

CURRIES - LAMB

Railway Mutton (D)

Slow-cooked lamb and baby potatoes in cumin, red chili, coriander and stone flower, served in a pressure cooker

Champaran Mutton (D)(N)

A robust lamb stew with ginger, garlic, onions and home-made spice mix, slow-cooked in an earthen pot over live charcoal

CURRIES – VEGETARIAN(V)

Gucchi Dum Aloo Bukhara (D)

Kashmiri morels and baby potatoes braised with chili, yoghurt, ginger, fennel and dried plums

Subz Miloni (D)(N)

Winter vegetables tossed with onion seeds, spices and onion tomato masala

Paneer Tikka Masala (D)(N)

Barbequed cottage cheese tossed with onions, tomatoes and capsicum

LENTILS (D)(V)

Dal Makhani

Black lentils recipe from the Northwest Frontier

Dal Tadka

Split red gram tempered with cumin, garlic, chilli and tomatoes

BIRYANIS AND RICE

Dum Biryani (D)(N)

Lamb 120 | Chicken 105 | Prawns 125 | Vegetable (V) 90

Basmati rice with saffron and biryani spices cooked in a sealed clay pot and served with raita

Choice of Pulao Rice (D)(V)

Basmati rice with your choice of cumin, green peas, mushrooms or mixed vegetables

Basmati Rice (D)(V)

Fragrant steamed basmati rice

Saffron Rice (D)(V)

Fragrant steamed basmati rice with saffron

INDIAN BREADS FROM THE TANDOOR(D)(V)

Plain | Butter | Garlic | (N)

Roti

Plain | Butter

Lachha Paratha

Plain | Carom Seed | Mint

Kulcha

Onion | Paneer | Potato

Naan

Plain | Butter | Garlic

Signature Naan

Cheese and Chili | Peshawari (N)

DESSERTS (D)(N)

Shahi Tukra

Caramelized brioche toast soaked in reduced milk, nuts and honey drizzle

Jamun O Gu (V)

Gulab jamun stuffed with saffron and pistachio, paired with creamy vanilla ice cream

Phirnee Brulée (V)

Delicately cooked rice with milk and coconut cream, topped with blueberry and a caramelized brown sugar crust

Chikki Ice Cream

Jaggery-nut brittle folded into creamy ice cream

Kulfi (V)

Selection of Indian ice cream

Malai | Saffron | Mango

(A) - Alcohol | (D) - Dairy | (N) - Nuts | (V) - Vegetarian

*All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes.