

Junoon

GALA MENU

AED 260 PER PERSON

AED 390 PER PERSON (WITH WINE PAIRING)

FIRST COURSE

2015 FIANO CHARDONNAY 'APULO', SALENTO, ITALY

EGGPLANT CHAAT
crispy eggplant, tamarind chutney, chaat masala

KADAK SEEKH
crispy lamb kebab, green chili paneer, smoked tamarind raita, red chili chutney

SECOND COURSE

2015 MUSAR JEUNE, CHATEAU MUSAR, BEKAA VALLEY, LEBANON

MURGH TIKKA MIRZA HASNU
chicken tikka, broccoli puree, broccoli heart salad

SQUID PEPPER FRY
curry leaf, black pepper, fennel, semolina

THIRD COURSE

2014 SHIRAZ, FALSE BAY, STELLENBOSCH, SOUTH AFRICA

SHRIMP MALAI CURRY
coconut, onion, pommery mustard

CHUTNEY & ACHAR TASTINGS

BURRAH KEBAB
lamb chop, sprouted daal, bosc pear chutney, pear achar

JUNOON BLACKLENTIL
tomato cream sauce, red chili, fenugreek

RICE & BREAD

MURGH LABABDAR
chicken tikka, tomato onion sauce

DESSERT

NV MUSCAT DE MIREVAL, LANGUEDOC, FRANCE

CHOCOLATE COCONUT
coconut fennel mousse, sandalwood parfait, barfi

FALOODA
chocolate matka, saffron, pistachio kulfi

GALA MENU-VEGETARIAN

AED 200 PER PERSON

AED 330 PER PERSON (WITH WINE PAIRING)

FIRST COURSE

2012 RIESLING, CHATEAU STE MICHELLE, WASHINGTON, USA

EGGPLANT CHAAT
crispy eggplant, tamarind chutney, chaat masala

SHAKARKAND TIKKI
sweet potato, cashew, kabuli channa, red chili chutney

SECOND COURSE

2015 MUSAR JEUNE, CHATEAU MUSAR, BEKAA VALLEY, LEBANON

SOYA CHAAP
baby corn, bell pepper, pineapple chutney, wheat crisp

LAHSOONI GOBI
crispy cauliflower, tomato garlic chutney

THIRD COURSE

2015 MALBEC, ARGENTO, MENDOZA, ARGENTINA

PANEER KALI MIRCH
spiced paneer, fennel, black pepper, mustard, coconut milk

CHUTNEY & ACHAR TASTINGS

SEPU WADI
crispy black pepper lentil dumpling, tomato yogurt curry

JUNOON BLACKLENTIL
tomato cream sauce, red chili, fenugreek

RICE & BREAD

GOBIAUR SAAG KI BHURJI
cauliflower, spinach, tomato

DESSERT

NV MUSCAT DE MIREVAL, LANGUEDOC, FRANCE

CHOCOLATE COCONUT
coconut fennel mousse, sandalwood parfait, barfi

FALOODA
chocolate matka, saffron, pistachio kulfi

ALL PRICES ARE INCLUSIVE OF 10% MUNICIPALITY TAX

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TASTING

SIGNATURE

APPETIZER & KEBAB

50	CHAAT SELECTION pani puri, dahi bhalla, fruit chaat, date tamarind kanji	100
30	TOFU BLACK KALE SALAD rocca leaves, broccoli, green beans, sundried tomatoes, balsamic dressing	60
40	BUTTER POACHED SHRIMPS rocca leaves, broccoli, sundried tomatoes, balsamic dressing	80
30	EGGPLANT CHAAT crispy eggplant, tamarind chutney, chaat masala	75
35	CUCUMBER CURD RICE avocado, asparagus, mango, cauliflower apricot chutney, wasabi raita	75
40	SEARED SALMON CURD RICE seared smoked salmon, avocado, mango, cauliflower apricot chutney, wasabi raita	80
30	SHAKARKAND TIKKI sweet potato, cashew, kabuli channa, mint chutney, red chili chutney	65
30	LAHSOONI GOBI crispy cauliflower, tomato garlic chutney	65
40	SQUID PEPPER FRY curry leaf, black pepper, fennel, semolina	80
45	PIRI PIRI SHRIMP black tiger shrimp, coconut puree, shrimp oil powder	90
35	PESHAWARI KHUMB crimini mushroom, pistachio yogurt, crispy shitake, enoki salad	70
40	KAIRI PANEER saffron spiced paneer, raw mango, mango mustard sauce, roasted bell pepper chutney	65
40	SOYA CHAAP baby corn, bell pepper, pineapple chutney, wheat crisp	80
45	SALONI MACCHI ocean trout tikka, beet korma, sea foam, raw beet	90
45	MURGH TIKKA MIRZA HASNU chicken tikka, broccoli puree, broccoli heart salad	85
45	MURGH TIKKA ANGAR tandoori garlic chicken, turmeric puree, arbi chaat, crispy kale	85
45	KADAK SEEKH crispy lamb kebab, green chili paneer, smoked tamarind raita, red chili chutney	90
75	BURRAH KEBAB tandoori lamb chop, sprouted daal, bosc pear chutney, pear achar	150

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FISH

70	NIMBU MACCHI seared halibut, coriander, galangal, lemongrass, lemon rice	140
90	SHRIMP MALAI CURRY coconut, onion, pommery mustard	195
	LOBSTER KHICHDI oven roasted lobster, khichdi, saffron chili yogurt	200

POULTRY

75	MURGH KOLHAPURI dry chili smoked chicken, coconut, sesame seed, kolhapuri masala, fried egg	145
75	CHETTINAD CURRY chicken breast, red chili tomato sauce, coconut, fennel seed	145
75	MURGH LABABDAR chicken tikka, tomato onion sauce, fenugreek	145

MEAT

75	GOSHT AWADHI KORMA lamb leg, caramelized onion, cashewnut, saffron, kewra water	145
	SHAHI LAMB SHANK black cumin rose curry, saffron honey foam	165
80	BHUT JOLOKIA NALI GOSHT braised nali goat, ghost chili, ginger, onion sauce, green cardamom	160
	ZA'ATAR LAMB LOIN sous vide lamb loin, curry leaf, mustard, potato, lamb jus	185

BIRYANI

45	BLACK CHANNA-SOYA BIRYANI pickled chili, fennel seed, mint, saffron	90
85	SHRIMP BIRYANI ajwain, kewra water, cardamom, saffron	175
70	MURGH BIRYANI chicken, pistachio, apricot, saffron, green cardamom	145
70	LAMB SHANK BIRYANI saffron, mint, rose	145

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VEGETABLE & DAAL

45	SUKHI ARBI crispy colocasia, ajwain seed, ginger, preserved lemon, coriander leaf	95
45	GOBIAUR SAAG KI BHURJI cauliflower, spinach, tomato, cumin seed	95
45	PALAK PANEER LUKHMEE spinach, spiced paneer, gruyere cheese	95
45	NADRU MATAR MAKHANA nadru kofta, green peas, tomato, lotus seed	95
45	BHARWAN PEPPERS stuffed tandoori capsicum, green chili, pomegranate, chaat masala, ginger	95
45	PANEER KALI MIRCH spiced paneer, fennel, black pepper, mustard, coconut milk	95
45	SEPU WADI crispy black pepper lentil cake, tomato yogurt curry	95
45	AJWAINI BHINDI crispy okra, carom seed, onion, ginger	95
30	JUNOON BLACK LENTIL tomato cream sauce, red chili, fenugreek	60
30	YELLOW DAAL TADKA masoor, channa, and toor daal, green chili, turmeric, cumin	60

BREADS & RICE

	JUNOON SPICED NAAN za'atar, paneer, gruyere	20
	AMRITSARI KULCHA green peas, roasted coriander, black salt, red chili, amchur, anardana powder	20
	PALAK BESAN ROTI spinach, wheat flour, coriander	20
	BAJRA ROTI pearl millet, coriander seed, potato, green chili, ginger	20
	CORIANDER LEAF GARLIC NAAN	20
	NAAN/ROTI/PARATHA/ROOMALI ROTI	15
	BASMATI RICE	15

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