

Premium Camp Menu

A Curated Desert Dining Experience

Welcome Starters

A warm beginning inspired by regional and classic flavours

Mini Samosa • Pakoda • Falafel • Arabic Dumplings

Side Condiments Tomato Ketchup • Mint Yogurt Chutney

Soup of the Day

Chef's Special- Any soup of chef's choice

Salad & Cold Mezze

Fresh, crisp selections prepared daily

- Coleslaw Salad
- Russian Salad
- Greek Salad
- Baba Ganoush
- Green Olive
- Black Olives
- Carrots
- White Onions
- Cut Cucumber
- Cut Tomato
- Mix Arabic Pickle
- Curd
- Mint Chutney
- Hummus
- Fattoush
- Tabboueh
- Mutabbil
- Beet Root Salad
- Mexican Bean Salad
- Potato Salad
- Rocca Leaf
- Cabbage Salad



Side Condiments

- Arabic Chilli Paste
- Cut Green Chilli
- Ginger Slice
- Lemon Wedges

Breadbasket

- Papadam
- Arabic Bread
- Naan

Desserts

- Sheer Qorma
- Moong Dal Halwa
- Cut Fruits
- Rice Puddings



Main Course Delights

Veg

Non-Veg

- Zeera Rice
- Veg Biryani
- Shahi Rajma
- Dal Tadka
- Mash Potato
- Sate Vegetables
- Brinje
- Aloo Palak
- Pasta
- Hakka Noodles
- Chicken Dum Biryani
- Butter Chicken
- Chicken Sweet & Sour



Special
Grilled Chicken
Madbee

BBQ (Live)

Veg

Non-Veg

- Veg Saslik
- Grill Potato
- Grilled Onion
- Grilled Capsicum
- Grilled Tomato
- Grilled Long Green Chilli
- Chicken Drumstick
- Lamb Kebabs
- Chicken Tikka
- Chicken Reshmi Kebabs
- Dhaka Fish

