

FLYING ELEPHANT

MYSTICAL MIXOLOGY



THE MYSTICAL BRUNCH
ELEPHANT
IN THE ROOM

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Spirits

Ketel one | Tanqueray | Bacardi superior |
Red label | El jimador

Wines

Red wine | White wine | Rosé wine

Bottle Beer

Heineken | Kingfisher

COCKTAILS

Old Fashioned Delhi

Walnut infused whiskey | Maple syrup | Aromatic bitters

Spiced Paloma

Tequila | Sweet & Savory syrup | Lime juice |
Chilli tincture | Graphfruit | Soda

G & Tea

London dry gin | Orange bitters | Black tea syrup | Classic tonic

Cucumber Collins

London dry gin | Cucumber syrup | Basil | Lime juice | Ginger soda

Citrus Veil

Vodka | Lychee | Kaffir lime leaves | Elderflower cordial | Lime juice

AED 199 (FREE-FLOWING NON ALCOHOLIC BEVERAGES)

AED 299 (FREE-FLOWING HOUSE BEVERAGES)

AED 399 (FREE-FLOWING PREMIUM BEVERAGES)

All prices are in AED and are inclusive of 10% service charge, 7% municipality fees and 5% VAT.

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NIBBLE

Pindi Chole Hummus (G/SS/M/D/V/PF/AF)
Punjabi spiced hummus with garlic naan crisp

Plant Project (V)
Shiso leaf | Crispy Okra | Hash avocado | Coconut yoghurt |
Mint frosting

2 Puchka (G/S/SOY/PF/AF)
Tuna | Avocado | Ponzu

Sago Papadam (M/N/D/V/PF/AF)
Pearls spot crisp with beet pachadi

Masala Foxnut (D/V/PF/AF)
Indian spiced roasted foxnut

Truffle Mushroom Galouti (N/V/D/G/PF/AF)
Wild mushroom kebab | Katafi tart | San miniato truffle

Kathal Vada Pav (G/V/M/PF/AF)
Jackfruit vada | Charcoal pav | Spicy coconut | Cheese sauce

Roti Pe Boti (M/D/G/PF/AF)
Indian street taco | Spiced pulled lamb

Bater Bao (G/SOY/N/PF/AF)
Quail pepper fry | Steamed bao

ALLERGENS:

(AF) Alcohol Free | (C) Celery | (D) Dairy | (E) Egg | (G) Gluten | (M) Mustard | (N) Nuts | (PF) Pork Free
(S) Seafood | (SD) Sulphur Dioxide | (SE) Sesame | (SO) Soy | (V) Vegetarian

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SIGNATURE

(CHOOSE ANY ONE)

Dhungaar Butter Chicken (N/D/M/SOY/PF/AF)
Smoked corn-fed chicken | Full bodied tomato masala

Chemmeen with Curry Leaves (D/S/M/PF/AF)
Creamy prawn curry | Coconut | Curry leave

Tulsi Paneer (D/N/V/PF/AF)
Spiced cream | Cottage cheese | Basil

Bharta Lasagna (V/D/PF/AF)
Portobello | Shimeji | Spinach

DESSERT

(CHOOSE ANY ONE)

Tres Leches (D/G/N/V/PF/AF)
Ras malai | Almond | Soft mascarpone

Revised (D/V/PF/AF)
Gulab jamun | Strudel vanilla gelato

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