

FLYING
ELEPHANT

MYSTICAL MIXOLOGY

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TALES OF LOVE

Celebrate love this Valentine's Day at Flying Elephant,
in partnership with Khoya.

Savour a three-course dining experience,
paired with three cocktails or sparkling wine, and
complemented by a box of Khoya's premium sweets.



Lunch, 12 pm to 3 pm | Live band

Dinner, 8 pm to 12 am | Live DJ

Saturday, 14th February
AED 399 (per couple)

Flying Elephant, Novotel Dubai Al Barsha
For bookings and inquiries, WhatsApp us on +971 54 996 3324

AMUSE-BOUCHE

TRUFFLE MUSHROOM CHAI (D)

Wild mushroom soup served with black truffle-scented foam

STARTER

(Choose any one)

SALMON & RASPBERRY GEL HEART (D/M/S)

A perfectly spiced charred salmon, finished with raspberry gel for a sweet twist

MURGH MAKHANI SOUFFLÉ (D/E/G/N)

A light, savory soufflé made with tender chicken, folded into a rich and velvety red cheese sauce

KISSED DAHI GOAT CHEESE KEBAB (D/G/N/M)

A creamy hung yoghurt and goat cheese kebab, paired with Methi Kishmish Launji for a sweet-spiced finish

ENTRÉE

(Choose any one)

LAMB ROGAN JOSH RAVIOLI (G/E/N/D)

Handmade ravioli stuffed with Kashmiri lamb, served with saffron cream sauce and asparagus spears

BUTTER CHICKEN CANNELLONI (G/D/E/N)

Pasta stuffed with butter chicken, topped with Makhani sauce foam and a parmesan crisp

DILKHUSH (D/G/N)

Lotus root dumpling with water chestnut, served in a fragrant saffron yakhni

ALLERGENS:

G - GLUTEN | SS - SESAME SEEDS | M - MUSTARD | N - NUTS
D - DAIRY | V - VEGETARIAN | S - SHELLFISH | SOY - SOYBEAN | VE - VEGAN | PP - PORK FREE | AF - ALCOHOL FREE

STAPLES

Dal Makhani | Pulao | Breads

SWEET STROKES

SHAHI TUKDA MILLE-FEUILLE (D/G/N)

Served with rabri cream and a rose petal garnish a signature souvenir by Khoya

COCKTAIL

(Choose 3 each)

SWEETHEART SPRITZ

Gin | Strawberry | Lime | Prosecco

FROZEN CHOCOLATE MARTINI

Vodka | Kahlua | Chocolate Syrup | Caramel

BURNING CRUSH

Midori | Sweet & Sour | Coconut Water

BE MY BEE'S KNEES

Gin | Honey | Lemon | Prosecco

OR

A bottle of sparkling wine

Gran Ventino Prosecco

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