

FLYING  
ELEPHANT  
MYSTICAL MIXOLOGY

X



# 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 | PF - 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

**ALLERGENS:**

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