



*APPETISERS*

Tandoori wasabi lobster with peanut sundal  
leafy greens and flax seed khasta  
105

Crab anari tikki, fried scallops  
tabouleh with tomato chutney  
105

Kandhari sumac prawns, mussels Kolhapuri bhat  
sea bass olathaithu on uttapam  
105

Podi crusted salmon with carrot koshimbir  
slap dough khurmi naan  
95

Basil pepper hamour tikka  
with raw mango salad and burnt garlic vinaigrette  
98

Tamarind glazed tandoori chicken  
with couscous upma and chutney hummus  
90

Honey mustard chicken chat puffs  
with green mango chutney  
85

Chicken parmesan tikka, neza kabab  
chicken seekhpa  
85

Stone grilled lamb picattas  
with traditional haleem  
90

Galouti on ultra tawa paratha, crushed pistachios  
New Zealand lamb chop, Kerala mutton roast  
105

Nimboo paneer tikka, asparagus fritters  
hara bhara kabab stuffed with avocado mousse  
90

Mushroom galouti, potato sopaipillas  
tandoori zataar brocolli  
85



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Gharha or earthen pot cooking, one of the highlights at Signature has a journey that originates on the banks of the Godavari River. The earthen pot in which the delicacies are cooked is made of clay from the interiors of Someshwar, near Godavari River.

The Maharajahs of Mewar and Marwar regions and their entourage used this culinary technique of in – situ cooking during their game hunts. Special spices and herbs were carried along and royal kitchens were set up in the absolute wilderness to prepare this feast.

Slow cooking in these pots imparts an earthiness to the dining experience and what emerges is a dish steeped in royal yet earthy flavors and aromas!

The steam cooked process retains the true flavors and nutritional value of the food while delivering an aromatic dish rich in taste.

Signature revives this traditional art to bring forth an exemplary array of select culinary delights.

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## GHARHA COOKING

Prices are indicated:  
for two / for one

Gharha roasted leg of baby lamb  
au jus and zataar paratha  
155 / 85

Zamin doz salmon massaged  
with Kashmiri spices, slow cooked in a gharha  
155 / 85

“My special gharha creation for food lovers”  
Slow cooked lemon grass butter chicken in a  
velvety sauce finished with zataar and served  
with sundried tomato olive naan  
155 / 85

“My inspiration for gharha cooking is my early  
memories of my mother slow cooking this delicacy  
of lamb with mustard and spinach leaves in an  
earthen pot at our ancestral home in Ambala”.  
Sarson ka saag gharha gosht  
150 / 80

Tikriwali gharha dal  
tempered with traditional indian spices,  
smoked to perfection  
75 / 45



*MAIN COURSES*

Prices are indicated:  
(for two / for one)

Dum nariyali prawns simmered  
in a creamy coconut gravy  
(150 / sharing)

Kal chati hamour kari  
cooked in traditional Malabar spices  
served with idiappams  
(150 / 80)

Nizami chicken taar qorma  
simmered in a rich sauce tempered with  
curry leaves and chillies  
(130 / 70)

“A traditional duck roast I was introduced to at my  
Syrian Christian friend’s house”  
Succulent duck stewed and then seared on tawa  
(155 / sharing)

Nalli rogan josh, goat shanks  
simmered in Kashmiri chilli and onion gravy  
(145 / 75)

Mutton pepper fry, mutton cubes tossed with  
crushed black peppercorns  
served with a Malabari paratha  
(for one / 105)



*BREAD, RICE AND ACCOMPANIMENTS*



## HAND BREADS

(2 pieces)

Roti, whole wheat unleavened tandoori bread  
20

Naan, nigella topped flour dough  
baked in an earthen oven  
25

Garlic naan / Zataar sesame naan  
25

Paratha, whole wheat layered bread  
25

Pudina paratha with fresh mint  
25

Zataar paratha with a generous sprinkling of zataar  
25

## RICE

Prawns and aromatic basmati biryani  
served with curry and garlic yoghurt  
145

Hyderabadi gosht biryani, highlights the art of  
cooking marinated goat meat and basmati together  
served with salan and garlic yoghurt  
135

Murgh pardha biryani, flavoured with saffron  
a mellow and mild spiced tribute to the  
rulers of Awadh  
125

Nizami saat subz biryani  
our vegetarian version of the traditional  
Hyderabadi biryani  
115

Steamed Rice  
20

## ACCOMPANIMENTS

Beetroot and orange raita  
22

Spinach and kakdi magaz raita  
22

Relish platter served with papad and khasta roti  
25

## DESSERTS

Blood orange and ginger kulfi  
40

Mascarpone phirni with parmesan figs  
40

Carrot halwa roulades with saffron sabayon  
40

Traditional trio of gulab jamun,  
rasmalai and bhapa doi  
60



*DEGUSTATION SHARING MENU*

## SEAFOOD

295 per person

Crab fofos, honey-mustard tandoori prawns  
leafy greens and tomato chutney

———— OR ————

Salmon tikka with carrot koshimbir and slap  
dough khurmi naan

Tomato and butternut pumpkin soup  
pumpkin biscotti

Prawn olathaithu

———— OR ————

Mangalorean fish curry

Accompanied with pineapple pachadi  
beans foogath, Kerala paratha

Assorted baby breads

Traditional Maharashtrian rice stir-fried  
titi shrimp and fresh coconut coriander paste

Paan and rose ice cream with chilli chocolate  
coated saffron cream profiteroles

All prices are in Dirham AED, inclusive of 10% Municipality fees and 10% service charge  
All of the recipes are served mildly spicy, kindly advise us for any allergies or spice preferences.

## MEATS VARIEÈ

275 per person

Tamarind glazed chicken breast  
masala couscous and leafy greens

———— OR ————

Bohri gosht brioche en croute

Tomato and butternut pumpkin soup  
pumpkin biscotti

———— OR ————

Dum saffron chicken shorba sealed  
khasta olive naan

Dum barbequed butter chicken  
buttery tomato gravy

———— OR ————

Gosht taar qorma finished in a rich tomato sauce

Accompanied with sukhe lasooni aloo  
and house famous dal

Assorted baby breads

Dum Murg Pardha Biryani or Steamed rice  
salan and boorani raita

Chilli ice cream, pepper sweet conde  
on Kerala achappams

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## VEGETARIAN

225 per person

Paneer - avocado chutney kabab  
spinach and mascarpone tikki

———— OR ————

Banana - chilli plum kabab  
blue cheese stuffed tandoori Aaloo

Tomato and butternut pumpkin soup  
pumpkin biscotti

Gucchi paneer kaliya

———— OR ————

Water chestnut paneer qorma

Accompanied with saunfiyana gajar matar  
urulai chettinadu, house famous dal

Assorted baby breads

Vegetarian biryani or steamed rice  
salan and boorani raita

Yoghurt brulee, mehdana boondi  
candied orange peel