



Starters

- Dahi Poori Chat (V, D) 60**
Wheat Puffs, Chickpea Mash,
Masala Yoghurt, Pomegranate
- Lal Mirch Paneer Tikka (V, D) AED 75**
Pot Roasted Cottage Cheese, Red Pepper
Marinade, Tamarind, Crushed Coriander
- Chowk di Tikki (V, D, G) AED 70**
Crispy Potato Cakes, Chickpeas Masala,
Spiced Sweet Yoghurt, Red Onion
- 'AMALA' Punjabi Samosa (VG, G) AED 70**
Tempered Potatoes, Green Peas,
Cumin, Flaky Pastry
- Methi Malai Broccoli (V, D) AED 70**
Tandoori Broccoli Florets, Fenugreek
Cheese, Onion Seeds
- Tangy Guava Salad (VG) AED 70**
Spicy Guava, Lotus Stem,
Roasted Tomato Cumin Dressing
- Tamatari Murgh Tikka (D) AED 110**
Tandoori Chicken Thighs,
Air Dried Tomato, Cumin
- Gunpowder Khasta Murgh (G) AED 90**
Crispy Chicken, Chili Tamarind,
Curry Leaf, Roasted Lentil
- Achari Seekh Kabab (D) AED 100**
Baby Lamb Leg, Red Onion,
Peppers, Phule Abhiruchi Pickle
- Murgh Malai Tikka (N, D) AED 110**
Chicken Supreme, Amul Cheddar,
Crushed Cashew Nut
- Samudri Tikki (D, SF, G) AED 110**
Vinadaloo Spiced Seafood Patties,
Crispy Potato, Herb Chutney

Main Courses

- Shahi Methi Paneer (V, N, D) AED 85**
Indian Cottage Cheese, Toasted Fenugreek,
Cashew Nuts
- Malai Nimbu Gobi (V, D) AED 85**
Cauliflower Florets, Pickled Lime,
Masala Cheddar
- Aloo Til Tinka (VG, SE) AED 65**
Baby Potato, Toasted Sesame,
Mustard Oil, Fresh Coriander
- Lahsuni Dal Tadka (V,D) AED 65**
Blend of Lentils, Asafoetida,
Caramelized Garlic, Coriander
- Ennai Kathirikai (VG) AED 85**
Baby Eggplant, Sweet & Sour Onion
Tomato Masala, Tamarind, Coconut Milk
- Saag Gosht (D) AED 115**
Slow Cooked Lamb, Mustard Leaves,
Cloves, Dry Chilli
- Mutton Roganjosh (D) AED 115**
Braised Mutton Cubes, Rogan Gravy,
Kashmiri Chilli Paste
- Murgh Makhni (N, D) AED 100**
Morsels of Chicken Thighs, Creamy
Tomato Gravy, Garam Masala, Fenugreek
- Tawa Murgh Khatta Pyaz (D) AED 100**
Chicken Tikka, Sweet Peppers, Pickled
Shallots, Onion Tomato Masala
- Lamb Pepper Fry AED 115**
Spicy Lamb, Fresh Coconut, Curry Leaf,
Crushed Black Pepper
- Madras Chicken Curry AED 100**
Fiery Chicken Curry, Crushed Black Peppers,
Coconut Milk, Curry Leaf
- Prawn Mirch Masala (D, N, SF) AED 115**
Sautéed Prawns, Crushed Coriander,
Bell Pepper, Onion Masala, Lime Juice

Amala Signature Dishes

- Kacchi Kairi Salad (VG) AED 70**
Mango Shavings, Red Onion, Lettuce,
Tomato, Pomegranate, Tamarind Vinaigrette
- Shahi Subz Kofta (V, D, N, G) AED 85**
Cottage Cheese Dumplings, Ginger
Cashew Tomato Gravy, Raisins
- Dal Makhani (V, D) AED 80**
Slow Cooked Black Lentils, Tomato
Purée, Fresh Cream, "Amala" Spice Blend
- Pyaz Chaamp* (D) AED 165/100***
Grilled Lamb Chops, Black Cardamom,
Caramelized Onion, Kashmiri Chili
- Tawa Raw Mango Seabass (D) AED 120/50***
Grilled Seabass, Fresh Mango Salsa,
Fresh Dill, Mint Yoghurt
- Changezi Raan* (D, G) AED 275/140***
Slow Cooked Lamb Leg, Malt Vinegar,
Spiced Yoghurt Marinade
- Badshaahi Jhinga* (D, SF) AED 185/100***
Tandoori Prawns, Lemon Leaf Jus,
Garam Masala
- Nariyali Jhinga (D, S, G, E) AED 180/100***
Tandoori Prawns, Stewed Shrimps,
Mustard, Coconut

Biryani

- 'Amala' Gosht Biryani (D, N, G) AED 125**
Tender Lamb, Aromatic Biryani Rice,
Dry Fruits, Rose Water
- Kadhai Subz Biryani (D, V, G) AED 95**
Seasonal Fresh Vegetables, Pulao Rice, Rose
Water Crushed Coriander Masala, Peppers
- Kesari Pulao (D) AED 45**
Aromatic Saffron Rice,
Garam Masala, Fried Onion
- Dakshini Jhinga Biryani (D, SF, G) AED 140**
Braised Prawns, 'Amala' Biryani Spice Mix,
Pulao Rice, Fresh Herbs
- Basmati Rice (V) AED 35**
Steamed Long Grain White Rice
- Achari Murgh Dum Biryani (D, G) AED 110**
Chicken Morsels, Biryani Rice,
Mango Pickle Fresh Mint

Our Signature Breads

- Pyaz ka Kulcha (D, G, E) AED 35**
Spiced Red Onion, Fresh Coriander
- Coconut Raisin Naan (D, N, G, E) AED 35**
Sweetened Toasted Coconut,
Almond Powder, Ginger
- Spicy Masala Naan (D, G, E) AED 25**
Signature Spiced Bread,
Red Chili, Lime Juice
- Garlic Naan (D, G, E) AED 25**
- Butter Naan (D, G, E) AED 25**
- Cheese Naan (D, G, E) AED 30**
- Laccha Parantha (V, D, G) AED 25**
- Tandoori Roti (VG, G) AED 20**

Please inform your server of any allergies or intolerances
Items marked with * are available on the Half-Board program at a supplement charge
All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge and Value Added Tax
Contains Alcohol (A), Vegetarian Dish (V), Contains Nuts (N), Contains Gluten (G), Contains Sesame (SE), Contains Shellfish (SF),
Contains Dairy (D), Contains Egg (E), Contains Soy (S), Vegan (VG), Raw Food/Crude (R)

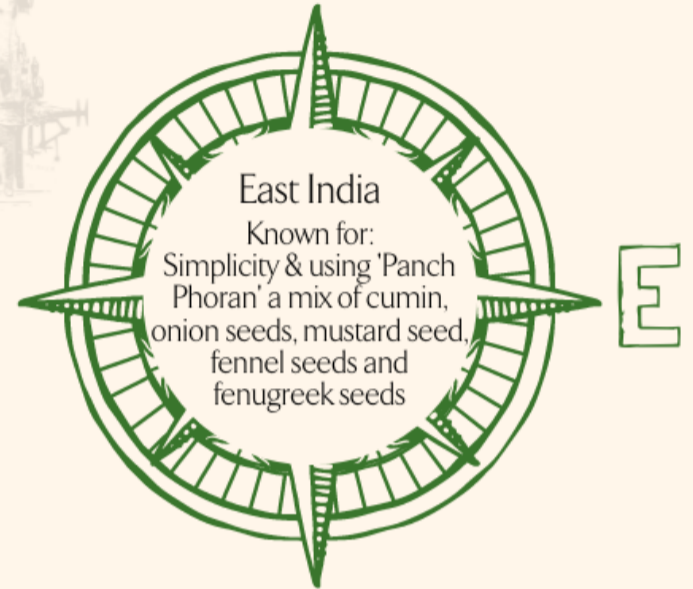


Amala

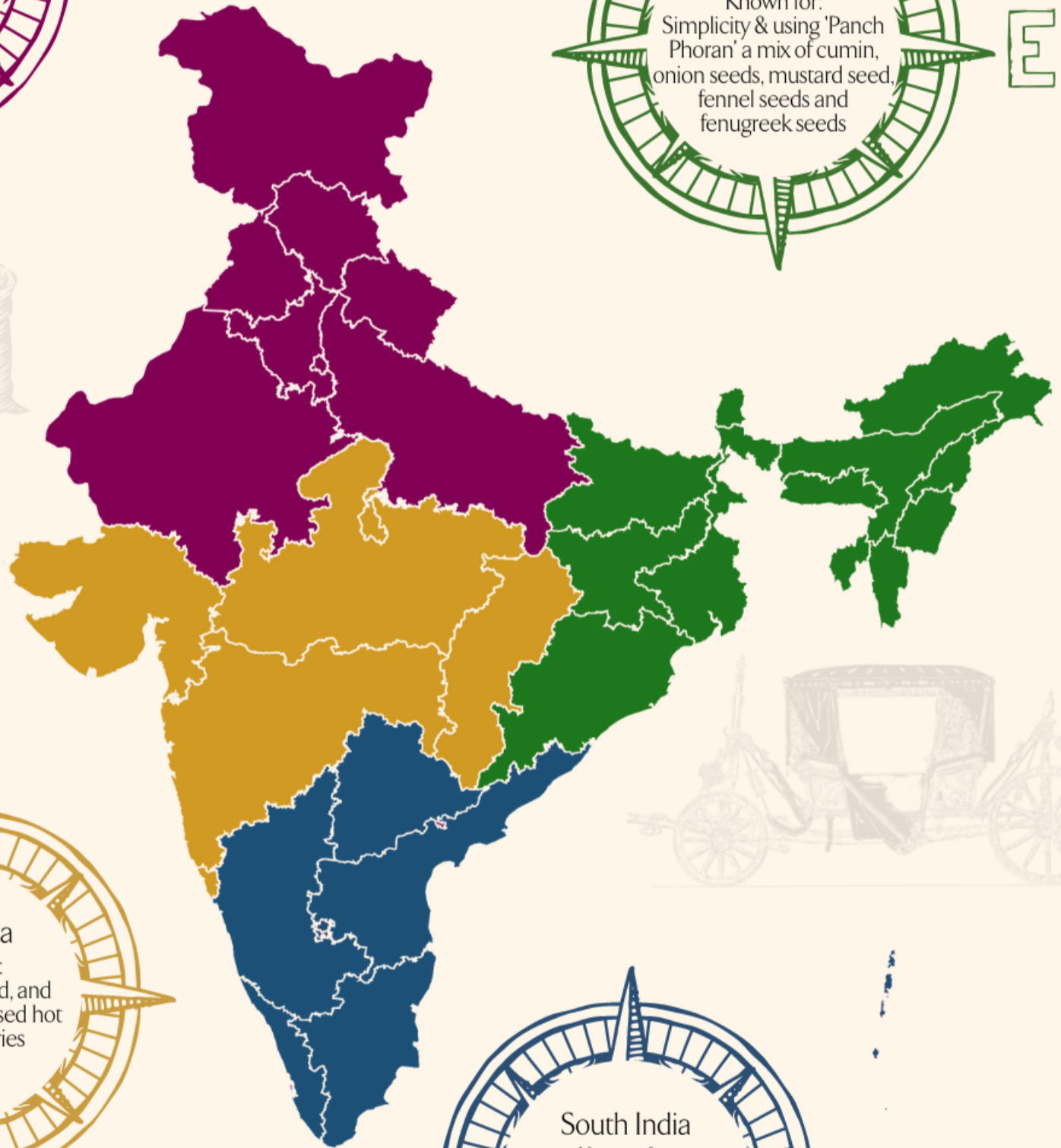
a journey of taste through
the 4 corners of india



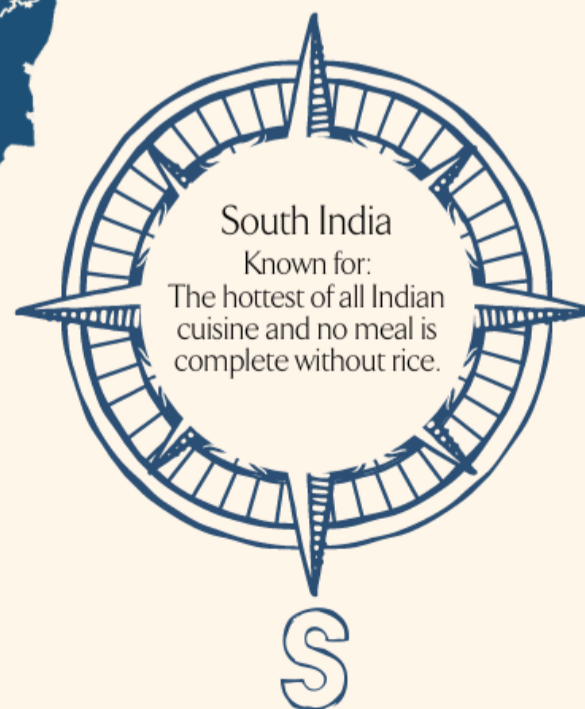
North India
Known for:
Thick & creamy dishes,
and ample use of cream,
cottage cheese & ghee



East India
Known for:
Simplicity & using 'Panch
Phoran' a mix of cumin,
onion seeds, mustard seed,
fennel seeds and
fenugreek seeds



West India
Known for:
Peanuts, Seafood, and
fresh coconut-based hot
and sour curries



South India
Known for:
The hottest of all Indian
cuisine and no meal is
complete without rice.

