

Martabaan
BY HEMANT OBEROI

MENU

The idea of 'Martabaan' has been latently simmering in my mind since the beginning of my exciting culinary journey over four decades ago. And I am elated to see this dream finally come to fruition here at the iconic Emirates Palace.

This menu is an ode to all my nostalgic musings and wonderful memories of the melange of sights, sounds, aromas and magic, only to be found in the traditional kitchens of India. It is a metaphorical jar filled with a marination of my inspirations, my creativity and an innate desire to revive age-old secrets and forgotten recipes of India's glorious culinary legacy.

Here at 'Martabaan', it is my heartfelt desire to take you on an enchanting experience set in a delightfully exotic ambiance. Savour the mystic flavours and creativity.
Bon appetit.

Hemant Oberoi

ROYAL SET MENU - VEGETARIAN

AED 499

AMUSE BOUCHE

SOUP

KABOOCHA AND COCONUT SOUP ^(V)

Red pumpkin and coconut soup flavored with makroot leaves

APPETIZERS

KURSI CHAAT ^(D)

Refined flour crisp topped with spiced potato mash and chutney

BLUEBERRY DAHI BHALLE KI CHAAT ^(D)

Lentil fritters, sweet sour yogurt and blueberry chutney

KEBAB

PANEER LAL MIRCH ^(D)

Barrel shaped cottage cheese stuffed with tomato and mint chutney

SIGRI KE AVOCADO ^(D)

Avocado marinated with red chili, hung yogurt, finished with lime juice and chat masala

MAIN COURSES

MARTABAAN KI SUBZI ^(D)

Assorted vegetables cooked in onion, tomato and vinaigrette masala

CAN CAN PANEER ^{(N), (D)}

Cottage cheese cooked in onion and tomato-based curry

DAL MAKHANI ^{(D) (V)}

VEGETABLES BIRYANI ^(D)

ASSORTED BREADS ^(G)

DESSERT

GULAB JAMUN TIRAMISU ^{(E) (D)}

Creamy tiramisu flavored with Gulab jamun

ROYAL SET MENU - NON VEGETARIAN

AED 499

AMUSE BOUCHE

SOUP

KABOOCHA AND COCONUT SOUP (V)

Red pumpkin and coconut soup flavored with makroot leaves

SEAFOOD

AMBI PRAWN (S)(D)

Prawns marinated with raw mango and yogurt, grilled in tandoor

DAKSHINI FISH TIKKA (D)(S)

Hamour fish marinated with south Indian spices

KEBAB

GANDHERI KEBAB (D)

Chicken kebabs on sugarcane stick, served with mint chutney

MATKA KEBAB (D)

Lamb kebab cooked in tandoor and tempered with garlic masala

MAIN COURSES

MURGH MAKHANI (D)(N)

Tender pieces of chicken cooked with tomato, cashew nuts and cream

ALLEPY PRAWN CURRY (S)

Prawns curry flavored with coconut and raw mango

DAL MAKHANI (D)(V)

CHICKEN BIRYANI (D)

ASSORTED BREADS (G)

DESSERT

GULAB JAMUN TIRAMISU (E)(D)

Creamy tiramisu flavored with Gulab jamun

SOUPS

KABOOCHA AND COCONUT SOUP (V)

Red pumpkin and coconut soup flavored with makroot leaves – 85

RASSAM-VEGETABLE (V)

Spiced lentil and tomato soup served with steamed vegetables – 85

RASSAM-SEAFOOD (S)

Spiced lentil and tomato soup served with steamed vegetables and seafood - 120

APPETIZERS

SHRIMPS ON THE ROCKS (D)(S)

Marinated shrimps tossed with butter and Indian spices – 130

GANDERI KEBABS (D)

Chicken kebabs on sugarcane stick, served with mint chutney – 105

BLUEBERRY DAHI BHALLE KI CHAAT (D)

Lentil fritters, sweet sour yogurt and blueberry chutney – 85

KURSI CHAAT (D)(V)

Refined flour crisp topped with spiced potato mash and chutney – 75

HASS AVOCADO, QUINOA (V)

Multi-coloured quinoa served with avocado and mango cubes – 85

SAMOSA (G)(V)

Classic potato mini samosa - 75

CHAR-GRILLS

AMBI PRAWNS (D) (S)

Medium size prawn marinated with raw mango and yogurt, grilled in tandoor – 210

MURGH MALAI TIKKA (D)

Tender pieces of chicken marinated with cream, cheese, yogurt and finished in clay oven – 110

CHICKEN TIKKA (D)

Tender pieces of chicken marinated with chili and yogurt – 110

LAMB RACK (D)

Lamb rack marinated in yogurt and chili - 200

MATKA KEBAB (D)

Lamb kebab cooked in tandoor, tempered garlic masala – 140

DAKSHINI FISH TIKKA (D) (S)

Hamour fish marinated with south Indian spices - 135

PANEER LAL MIRCH (D) (V)

Barrel shaped cottage cheese stuffed with tomato and mint chutney – 100

SIGRI KE AVOCADO (D) (V)

Avocado marinated with red chili, hung yogurt, finished with lime juice and chat masala – 85

MAIN COURSES

MURG MAKHAN PALAK ^{(N) (D)}

Tender pieces of chicken cooked in tomato-based gravy, served with spinach – 140

ALLEPY PRAWN CURRY

Prawn curry flavoured with coconut and raw mango – 150

CAN CAN CHICKEN ^{(N) (D)}

Chicken morsels cooked in onion and tomato -based curry, vinaigrette onions – 135

MARTABAAN KA MEAT

Tender pieces of lamb slowly cooked with red chili pickle, onion and tomato-based curry - 145

SPINACH, EDAMAME, COTTAGE CHEESE and LENTIL CRISP ^{(D) (V)}

Blend of spinach cooked with edamame and cottage cheese, garnished with lentil crisp – 100

CAN CAN PANEER ^{(N), (D) (V)}

Cottage cheese cooked in onion and tomato-based curry, flavored with vinaigrette onions – 110

MARTABAAN KE CHOLE, AMRITSARI KULCHA ^{(D)(G) (V)}

Chickpeas cooked with red chili pickle, served with Amritsari kulcha – 110

MARTABAAN KI SUBZI ^(V)

Assorted vegetables cooked in onion, tomato and vinaigrette masala - 120

DALS

DAL MAKHANI ^(D) ^(V)

Overnight slowly cook black lentils with tomatoes, cream and butter – 95

DAL HYDERABADI ^(V)

Tempered yellow lentils - 90

RICE

PRAWNS BIRYANI ^(D) - 195

LAMB BIRYANI ^(D) – 145

CHICKEN BIRYANI ^(D) – 140

VEGETABLES BIRYANI ^(D) - 110

STEAMED RICE ^(V)- 40

BREAD BAR

ROTI ^(G) ^(V) - 18

LACCHA PARATHA ^(G) ^(V)- 25

NAAN ^(G) ^(V) - 20

DESSERTS

ORANGE BASUNDI ^(N) ^(D) ^(V)

Sweetened reduced milk flavored with orange and pistachio - 55

KULFI ^(N) ^(D) ^(V)

Traditional Indian ice-cream, gold leaf - 85

GULAB JAMUN TIRAMISU ^(D) ^(N)

Creamy tiramisu flavored with Gulab jamun - 65