



The Attic

Dining Beyond The Ordinary



Step into The Attic, a private dining space inspired by Arabian nights, desert journeys, and the timeless Thaal.

Each menu is a carefully crafted odyssey — from the warmth of spices to the poetry of sweets — designed to immerse you in flavours, culture, and connection.

Our menus are dedicated
to celebrating a rich culinary
tradition that blends the
bold flavours of Yemeni,
Middle Eastern, Egyptian,
and Indian cuisines.

Each meal unfolds in
multiple curated courses,
carefully designed to offer
a comprehensive and
immersive dining journey.



At the heart of the experience is the Thaal - a communal platter around which guests gather, evoking warmth, connection, and culture.



This communal dining
experience begins with a
pinch of salt.

In a charming twist, the meal
starts on a sweet note with a
dessert, followed by a
carefully chosen appetiser.

The heart of the feast lies in
the vibrant mains—tender
slow-cooked lamb legs, and
aromatic rice dishes—rich in
heritage and flavour.

Each thaal is complemented
with warm soups, fresh
salads, and tangy chutneys,
turning every bite into a
meaningful memory.



Mithas



Mithas (Sweet) is a tribute to the stories that live within every dessert—each one carrying a memory, a tradition, or a cherished moment.

Kharas



Kharas (Savoury) is where the culinary journey truly begins— an ensemble of appetisers crafted with bold flavours, each bite is designed to awaken the palate.

Kharas isn't just a start; it's a statement of intent for the feast that follows.

Mains



The Mains are the undeniable showstoppers of the Thaal — lavish, bold, and meant to be shared in celebration. Each dish is designed not just to satisfy, but to dazzle

Rice



The rice dishes are a rich celebration of flavour, fragrance, and tradition—each grain telling a story of heritage and home. Whether it's a celebratory feast or a quiet gathering, our rice dishes bring comfort, complexity, and a taste of something truly special to the thaal.

Chutneys



No thal is complete without the vibrant burst of chutneys - the unsung heroes that tie the entire feast together. These bold accompaniments, made from seasonal fruits, herbs, and spices, add layers of savoury, tangy, and sometimes sweet notes that perfectly balance the richness of the meal.

Where heritage becomes a feast, and every course is a story waiting to be savoured.



WHISPERS OF THE OASIS

A 7-course serene interlude of comfort and refreshment, like finding shade beneath desert palms.

Welcome Drink

Mithas

Creamy Prune Delight

Kharas

Smoked Mutton Samosas

Chana Bateta Bites

Bohri Fried Chicken

Mains

Full chicken in red/green sauce
with Assorted Breads

Rice & Soup

Dum Mutton Chop Biryani

Hot Zucchini Soup

Dessert

Lychee cream/ Anjeer Delight

Free flow Condiments and Chutneys

CARAVAN OF FLAVOURS

A 10-course grand journey across spices, traditions,
and stories carried on the desert winds.

Welcome Drink

Mithas

Velvet Mango Cloud/Sitafal Cream

Kharas

Smoked Mutton Samosas / Russian Cutlets

Shami Kebabs

Roti pe Boti

Kokam Bateta Shots

Mains

Smoked Whole Lamb Leg in Red Sauce
with Assorted Breads

Soup of The Day

Rice

Dum Chicken/Prawn Biryani

Dessert

Peach cream/ Apricot Delight

Free flow Condiments and Chutneys

THE SPICE ODYSSEY

An adventurous 10-course voyage where
every course unveils a new chapter of flavour.

Welcome Drink

Mithas

Walnut Delight

Kharas

Kataifi Chicken Rolls / Dal Samosa / Reshwala Kebabs

Paan Tikki Chaat

Badami Seekh on Crispy Roti

Mains

Smoked Shank with Rumali Roti

Soup of The Day

Rice

Dum Prawn Tikka Biryani

Dessert

Guava Sorbet

Free flow Condiments and Chutneys

THE SULTAN'S FEAST

Lavish, regal, and indulgent — a 10-course
banquet worthy of palaces and poetry.

Welcome Drink

Mithas

Double Ka Mitha

Kharas

Thecha Cheese Bite / Thread Chicken/ Stuffed Mutton Kebabs
Mutton Salli Boti w/ Crunchy Fries
Dhokla Shots

Mains

Mughlai Korma with Rogani Naan

Soup of The Day

Rice

Dum Masoor Mutton Biryani

Dessert

Muhallebi

Free flow Condiments and Chutneys

DESERT OPULENCE

Hidden treasures of the desert revealed in
10-courses of rich textures and golden flavours.

Welcome Drink

Mithas

Rasmalai Cheesecake

Kharas

Ricotta Dahi Kebab/ Chicken Kandi Kebab/ Mini

Baida Roti

Ghee Roast Mutton on Naan Bites

Mango Salsa Bomb

Mains

Aachari Chicken with Rumali Roti

Soup of The Day

Rice

Malai Shank Biryani

Dessert

Mango Cream

Free flow Condiments and Chutneys

PEARLS OF ARABIA

An intimate 10-course feast of hidden gems and timeless flavours where each dish gleams with story and splendour

Welcome Drink

Mithas

Faluda Delight

Kharas

Shahi Rolls/ Grilled Lamb Chops/ Apple Chicken

Stuffed Chicken Puffs

Mini Raaj Kachori

Mains

Smoked Chicken Legs in Red Sauce with Rumali Roti

Soup of The Day

Rice

Yemeni Raan Mandi

Dessert

Kaala Jamun with Rabdi Shorts

Free flow Condiments and Chutneys

A LA CARTE



KHARAS

Kheema Patties
Chicken Cutlets
Thread Chicken
Chatkara Boti on Roti
Mutton/Chicken
Mutton Chops
Malai Boti Chicken/Mutton
Khandi Chicken/Mutton

MITHAS

Strawberry Malai
Bohra Style Labeshiren
Traditional Malido
Mava Samosa/ Khadjla
Walnut Delight
Malpuva Rabdi
Mango Shahi Tukda
Rose Kulfi Falooda
Mahalabia

VEG KHARAS

Dal Samosa
Veg Cutlets
Thread Paneer
Chana Dal Kebabs
Veg Russian Cutlets
Bohra Malai Broccoli

MAINS

Dhaba Gosht Chicken/Mutton
Khichdo
Kharo/Namkeen Gosht
Bhuna Gosht with Patveli
Chicken Karai
Chicken Legs in Afghani Sauce
Narghis Kofte
Bhuna Mirch Kheema



A LA CARTE



RAANS

Raan in Persian Sauce
Raan in Schezwan Sauce
Raan in Oriental Sauce
Raan in Peri-Peri Sauce
Raan in BBQ Sauce

SALANS

Mughlai Chicken Kari
Chicken/Mutton
Mutton Mumtaz
Dudi Drumstick Palidu
Bohra Khurdi
Chicken Tarkari
Shank in Red Sauce
Shank in Green Sauce

RICE

Yakhni Pulav
Masoor Dum Biryani
Russian Pulav
Mutton Kebab Biryani



CONDIMENTS & CHUTNEYS & SALADS

Chana Bateta
Kokam Bateta
Corn Chaat
Pomegranate Salad
Smoked Sweet Potato Chaat
Dhokla Chaat
Idli Chaat

Roasted Tomato Chutney
Smoked Pineapple
Chutney
Guava Chutney
Sour Plum Chutney
Dried Apricot Chutney
Mango Chutney

Sweet Endings



COMPLIMENTARY TAKE AWAY

Stuffed Dates
Mouth Freshener Jars
Flavoured Paan Balls



The Attic

Dining Beyond The Ordinary