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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 mélange 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 appétit.

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Hemant Oberoi

SPECIAL SET MENU - 299 AED

AMUSE BOUCHE

SOUP

KABOOCHA & COCONUT SOUP

Red pumpkin & coconut soup flavoured with makroot leaves

APPETIZERS

MURGH MALAI TIKKA

Tender pieces of chicken marinated with cream, cheese, yogurt & finished in clay oven

DAKSHINI FISH TIKKA

Hamour fish marinated with South Indian spices

Or

PANEER LAL MIRCH

Barrel of cottage cheese stuffed with tomato & mint chutney

ACHARI KHUMB BROCHETTE

Yellow chili marinated mushrooms stuffed with vegetables & cheese

MAIN COURSES

MARTABAAN KA MEAT or MARTABAAN KE CHOLE

Tender pieces of lamb or chickpeas slowly cooked with red chili pickle, onion & tomato curry

DAL MAKHANI

Slowly cooked black lentils with tomatoes, cream & butter

CHICKEN BIRYANI or VEGETABLES BIRYANI

Long grained basmati rice with marinated chicken or vegetables

Assorted Indian breads

DESSERT

ORANGE BASUNDI

Sweetened reduced milk flavoured with orange & pistachio

ROYAL SET MENU - 499 AED

AMUSE BOUCHE

SOUP

KABOOCHA & COCONUT SOUP

Red pumpkin & coconut soup flavoured with makroot leaves

APPETIZERS

MURGH MALAI TIKKA

Tender pieces of chicken marinated with cream, cheese, yogurt & finished in clay oven

AMBI PRAWN

Medium size prawn marinated with raw mango & yogurt, grilled in tandoor

LAMB CHOP

New Zealand lamb chop marinated with yogurt & chili

Or

KHURMANI KI TIKKI

Apricot and potato patty seasoned with Indian spices & served on sweetened yogurt

PANEER LAL MIRCH

Barrel of cottage cheese stuffed with tomato & mint chutney

SIGRI KE AVOCADO

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

MAIN COURSES

MEEN POLLICHUTTU

Banana leaf wrapped hamour served with spiced couscous

TARIWALA MURGH

Tender pieces of chicken cooked in brown onion & tomato-based curry

LAMB BIRYANI

Long grained basmati rice, tender lamb, Indian spices

Or

BRINJAL SARAF

Charcoal grilled aubergine mash, cooked with onion & tomatoes

MARTABAAN KE CHOLE

Slowly cooked chickpeas with red chili pickle, onion & tomato curry

VEGETABLES BIRYANI

Long grained basmati rice with marinated vegetables

Main courses will be served with dal makhani & assorted Indian breads

DESSERT

DIFFERENT STROKES

3 flavours of jalebi: saffron, orange, fennel & pepper

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.

SOUP

KABOOCHA & COCONUT SOUP

Red pumpkin & coconut soup flavoured with makroot leaves 75

RASSAM-VEGETABLE

Spiced lentil & tomato soup served with steamed vegetables 75

RASSAM-SEAFOOD

Spiced lentil & tomato soup served with steamed vegetables & seafood 110

VEGETARIAN APPETIZERS

BLUEBERRY DAHI BHALLE KI CHAAT

Lentil fritters, sweet sour yogurt & blueberry chutney 75

KURSI CHAAT

Refined flour crisp topped with spiced potato mash & chutneys 70

HASS AVOCADO, QUINOA

Multicoloured quinoa served with avocado & mango cubes 75

KHURMANI KI TIKKI

Apricot & potato patty seasoned with Indian spices & served on sweetened yogurt 90

HUMMUS MARTABAAN

Hummus flavoured with pickle, truffle, cumin & served with mini truffle naans 60

NAAZA

Onion & chili stuffed naan topped with mozzarella cheese 80

SAMOSA DUO

Classic potato samosa & taco -samosa 70

DHOKLA CUP CAKES

Steamed lentil cake served with sour cream 75

BURATTA CHAAT

Spiced burrata cheese served on truffle naan 80

VEG NAAN CHOORA

Crushed crispy bread tossed with chopped vegetables & coriander 65

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NON-VEGETARIAN APPETIZERS

SHRIMPS ON THE ROCKS

Marinated shrimps tossed with butter & Indian spices 125

VARQUI CRAB

Crab meat flavoured with tellicherry pepper layered with filo sheet 160

NAAZA-KAT

Onion & chili stuffed naan topped with chicken tikka & mozzarella cheese 90

KUKAD CHAAT

Crispy fried chicken tossed with bell peppers, tangy tamarind, yogurt sauce, served with pastry 90

GANDERI KEBABS

Chicken kebabs on sugarcane stick, served with mint chutney 100

ROTI PE BOTI

Spiced lamb chunks served on flaky layered whole wheat bread 95

CHICKEN NAAN CHOORA

Crushed crispy bread tossed with chicken tikka & chopped coriander 70

VEGETARIAN CHAR-GRILLS

BHATTI KA ASPARAGUS

Grilled asparagus tossed in cumin, homemade pounded spices & lime juice 75

PANEER LAL MIRCH

Barrels of cottage cheese stuffed with tomato & mint chutney 95

MALAI KE ALOO

Jacket potatoes marinated with yogurt, stuffed with cream & cheese 65

SIGRI KE AVOCADO

Avocado marinated with red chili, hung yogurt, finished with lime juice & chat masala 70

ACHARI KHUMB BROCHETTE

Grilled mushroom marinated with yellow chili, stuffed with vegetable & cheese 80

HARA CHANA, PISTA KE KEBABS (N)

Pan seared kebab made of green chickpeas, pistachio & Indian spices 80

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.

NON-VEGETARIAN CHAR-GRILLS

AMBI PRAWNS

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

TANDOORI SALMON TIKKA

Salmon marinated with Indian spices and served with roasted beets 140

MURGH MALAI TIKKA

Tender pieces of chicken marinated with cream, cheese, yogurt & finished in clay oven 105

CHICKEN TIKKA

Tender pieces of chicken marinated with chilies & yogurt 105

LAMB RACK

Lamb rack marinated in yogurt & chili served with cumin flavoured asparagus and spiced jacket potato 190

KAKORI CIGARS (N)

Finely minced lamb kebab wrapped in Indian rice pancake 160

MATKA KEBAB

Lamb kebab cooked in tandoor & finished with tempered garlic masala 130

DAKSHINI FISH TIKKA

Hamour fish marinated with South Indian spices 135

MARTABAAN SPECIALS

MARTABAAN KE CHOLE, AMRITSARI KULCHA

Chickpeas cooked with red chili pickle, served with Amritsari kulcha 105

MARTABAAN KE KHATTE MEETHE ALOO

Diced potatoes cooked with mango pickle, served with fried whole wheat bread 105

MARTABAAN KE PANEER (N)

Cottage cheese cooked in onion and cashewnuts based curry, flavoured with pickling spices 120

MARTABAAN KI SUBZI (N)

Assorted vegetables cooked in onion, tomato and vinaigrette masala 120

MARTABAAN KE CHICKEN (N)

Tender pieces of chicken cooked in onion and cashewnuts based curry, flavoured with pickling spices 125

MARTABAAN KE KEEMA MAKHANE (N)

Minced lamb cooked in onion-based curry topped with lotus seeds 130

MARTABAAN KA MEAT

Tender pieces of lamb slowly cooked with red chili pickle, onion and tomato-based curry 130

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VEGETARIAN MAIN COURSES

BRINJAL SARAF

Charcoal grilled aubergine mash & cooked with onion & tomatoes 85

SPINACH, EDAMAME, COTTAGE CHEESE & LENTIL CRISP

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

CAN CAN PANEER (N)

Cottage cheese cooked in onion & tomato-based curry, flavoured with vinaigrette onions 110

BEANS CHILGOZA (N)

French beans sautéed with pine nuts & cherry tomatoes 90

ASPARAGUS METHI CHESTNUTS (N)

Water chestnuts flavoured with coconut milk & fenugreek, served with cumin flavoured asparagus 110

MUSHROOM KHETI (N)

Variety of mushrooms served in onion & tomato masala 110

NON-VEGETARIAN MAIN COURSES

MASALA COD, ANDHRA PULAO

Pan seared masala cod served with Andhra pulao, tomato kut 170

MURG MAKHAN PALAK (N)

Tender pieces of chicken cooked in tomato-based gravy, served with spinach 135

MEEN POLLICHUTTU

Banana leaf wrapped hamour, served with spiced couscous 170

BAY PRAWNS (N)

Prawns cooked in onion tomato-based gravy, finished with fresh pomegranate seeds 140

CRAB BUTTER GARLIC PAV

Crab meat tossed with onion, tomato & garlic, served on Indian bun 170



HALEEM

12 hours slow cooked lamb meat with wheat mash & Indian spices 90

ALLEPY PRAWN CURRY

Prawn curry flavoured with coconut & raw mango 150

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GUNTUR LOBSTER   Lobster meat marinated with Guntur chilies, served with purple potatoes & beetroot salad 195

TARIWALA MURGH

Tender pieces of chicken cooked in brown onion & tomato-based curry 100

GHEE ROAST CHICKEN

Indian spiced roast chicken served with curry roast potatoes & French beans 130

CAN CAN CHICKEN (N)

Chicken morsels cooked in onion & tomato-based curry, flavoured with vinaigrette onions 125

KHUD RAAN

Whole leg of lamb cooked in reduced milk flavoured with cardamon, fennel and Indian spices 260

DUM KI SUNHERI NALLI (N)

Lamb shank simmered in onion & tomato-based curry, served with potato dauphinoise 185

DALS

DAL MAKHANI

Overnight slowly cooked black lentils with tomatoes, cream & butter 90

DAL HYDERABADI

Tempered yellow lentils 85

DAL LANGARWALI

Split peas & split black lentils tempered with garlic & Indian spices 80

RICE

CHICKEN BIRYANI 135

LAMB BIRYANI 140

PRAWNS BIRYANI 180

VEGETABLES BIRYANI 110

STEAMED RICE 40 

SAFFRON RICE 50

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BREAD BAR

ROTI 18 

LACCHA PARATHA 25

PLAIN NAAN 20 

CAMEMBERT AND TRUFFLE NAAN 40

ONION CHILI KULCHA 30

CHILI OLIVE NAAN 30

TOMATO MOZZARELLA KULCHA 35

CHILI PESTO NAAN 30 (N)

HARISA NAAN 30

DESSERTS

ORANGE BASUNDI 

Sweetened reduced milk flavoured with orange & pistachio 55

MASALA CHAICRÈME BRÛLÉE 

Crème brûlée infused with flavours of traditional Indian masala tea 60

KULFI

Traditional Indian ice-cream, gold leaf 80

STRAWBERRY SHAHI TUKRA 

Shallow fried Indian bread topped with reduced milk & strawberry sphere 45

GULAB JAMUN TIRAMISU 

Creamy tiramisu flavoured with gulab jamun 65

DIFFERENT STROKES

3 flavours of jalebi: saffron, orange, fennel & pepper 55

CHOCOLATE SHAWARMA 

Belgium chocolate, chocolate sponge & sabayon sauce 90

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