

FARZI CAFÉ STORY

Focusing on the gourmet diner as well as the youth of India, Farzi Café aims to bring Indian cuisine back "in-Vogue". "Farzi" can have many connotations, but at Farzi Café, it has just one, "creating an illusion" with its cuisine.

Best described as a gourmet experience, it amalgamates traditional global and Indian classics, with Indian influences, contemporary presentations, culinary styles and ambiance. It is a quirky, chic, modern Indian café, where guests enjoy a sensory experience through the finest modern Indian cuisine, with a high energy ambiance.

Infusing a generous dose of Indian flavours, Farzi Café presents Indian cuisine where culinary art meets the alchemy of modern presentations and cooking techniques like molecular gastronomy to absorb the guest into the ultimate gastronomic illusion.



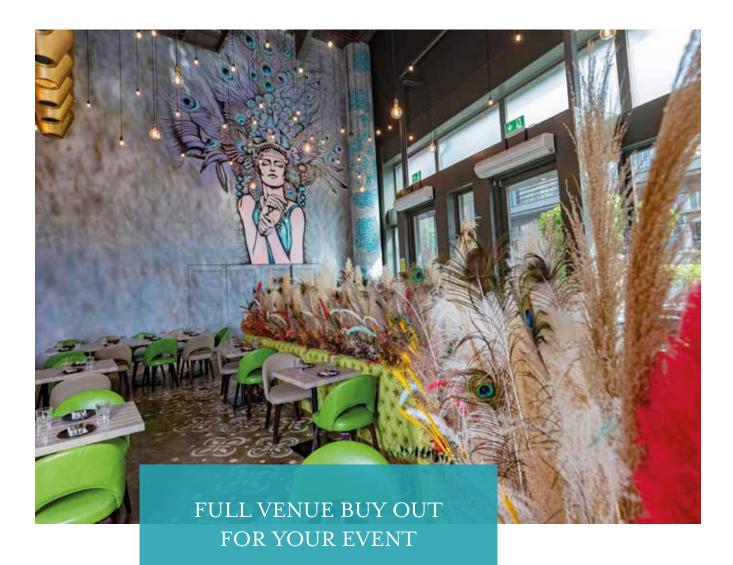




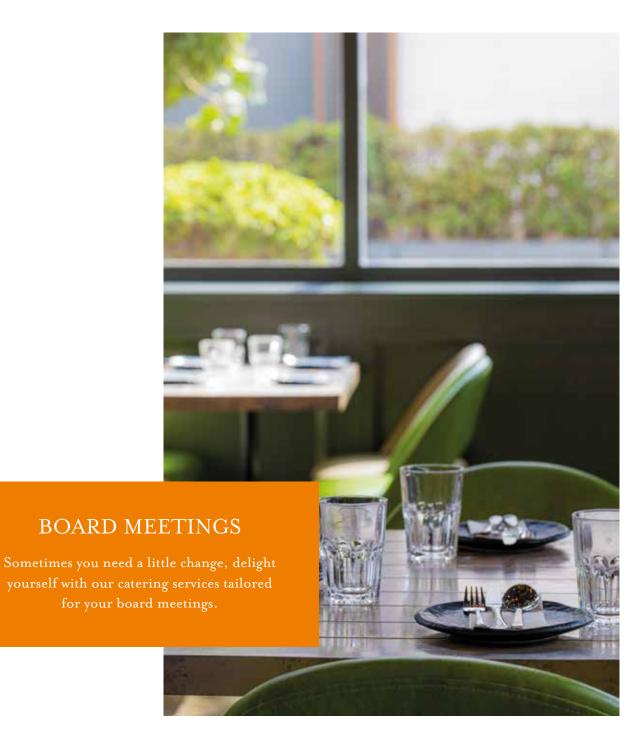
PRIVATE DINNING

Gather your friends and family, celebrate and reminisce and make new memories. We have many options and themes to ensure your evening is



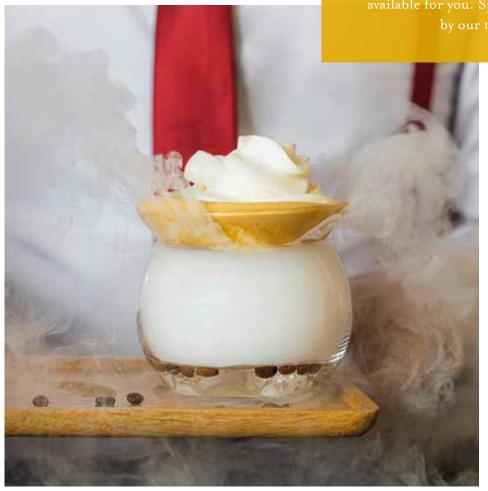


We provide a welcoming space for your employees, clients, friends, and family to socialize and dine in privately.



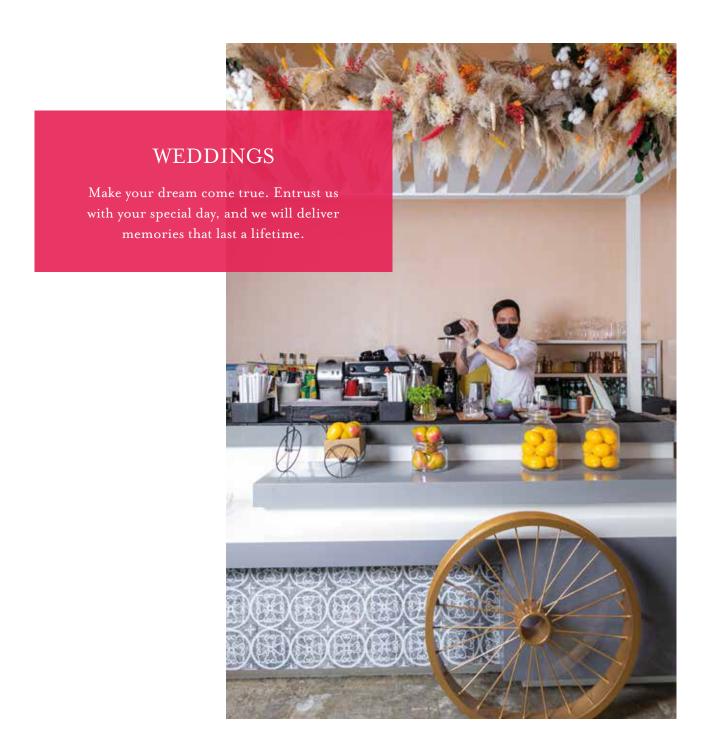
COFFEE BREAKS

A very rich hand-picked menu is available for you. Specially designed





Wether it is a product launch or awards ceremony. The last thing you want to think about is what food to eat or how to fold the napkins. Let us take care of it.









BREAKFAST

ALL YOU CAN EAT AED79 PER PERSON

2 Eggs Any Style
Chicken Sausage
Multigrain Toast
Potato Wedges
Arugula & Cherry Tomato Salad
Sauteed Mushroom
Plain Pancake/French Toast
Fresh Cut Fruits

Selection of one order of:

Coffee Tea Juice Still water

AS YOU LIKE IT AED89 PER PERSON

Choose any entrée Choose a dessert Choose a juice or smoothie Coffee/ Tea Bottle of water

HEALTHY MIX AED89 PER PERSON

Avocado toast
Eggs any style
Museli / Chia seed pudding
Oat & banana pancake
Fresh cut assorted fruits
Fresh squeezed juices from the selection
Superfood smoothies from the selection
Coffee/ Tea/ Water still or sparkling

HIGH TEA

WHAT YOU NEED @69/ PER PERSON

Select a Chaat

Bombay Bhel Punjabi Samosa chaat Channa chat margherita Sev / Dahi puri Papri chaat Canoli Ragda pattice

OR

Select a Sandwich

Chicken and Avocado Chicken truffle mayo Paneer chilly bao Chutney cheese Butter Chicken Bun Potato Slider

Rasmalai

Select a Beverage

Tea/ Coffee

Bottled water

LUNCH/DINNER

SET MENU FOR AED120

(Inclusive of still water and welcome beverage)

Amuse Bouche

Appetizer

Traditional chicken tikka /paneer tikka

Main Course

Chicken tikka masala/ chilly paneer Jhol masala chicken biryani/ rajasthani kadhi

Dessert

Rasmalai/gulab jamun

(Inclusive of still water and welcome beverage)

SET MENU FOR AED150

Amuse Bouche

Appetizer

Dal chawal arancini Paneer Tikka Bombay bhel, yogurt spheres

Main Course

Herb crusted paneer tikka, tomato makhni Rajasthani kadhi

Dessert

Rasmalai

All mains served with assorted indian breads

LUNCH/DINNER

SET MENU FOR AED170

(Inclusive of still water and welcome beverage)

Amuse Bouche

Appetizer

Dal chawal arancini Tandoori wild mushrooms Chilli spiked beef kulcha Dynamite prawns

Main Course

Herb crusted paneer tikka, flaky laccha parantha
Wild mushroom risotto, parmesan shaving crisp, truffle essence
Masala jhol chicken biryani
Chicken tikka masala

Dessert

Shahi Gulab Jamun, frozen rabri crumble

All dishes will be served in sharing style platters

All mains served with assorted indian breads

LUNCH/DINNER

SET MENU FOR AED199

(Inclusive of water & three selected beverages)

Amuse Bouche

Appetizer

Dal chawal aranchini
Tandoori wild mushroom, walnut and garlic crubms, truffle haze
Shepherd pie
Tawa aloo, seared wagyu
Jeera khari chicken tikka khurchan

Main Course

Paneer tikka, laccha parantha Asparagus and edamame pulao Wild mushroom risotto Chicken tikka masala

Dessert

Kunafa nest, chenna balls, Warm rabri chocolate dirt pile

All dishes will be served in sharing style platters All mains served with assorted indian breads

