

The Royal Indian Journey

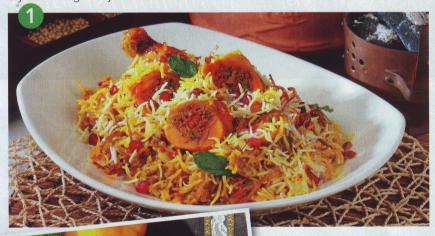
Visit www.gazebo.ae for more information

Dum Pukht Cuisine

Take a journey back in time when you visit Gazebo Restaurant which recreates the resplendent magic of the royal courts of Lucknow, Awadh and Hyderabad.



Cooked in an earthen pot, and sealed in the traditional way with dough, this mouth-watering *biryani made with* chicken drumsticks stuffed with mince, cheese, egg and dry fruit is a legendary dish at Gazebo.



TIKKA BAHAR-E-CHAMAN

Tantalise your taste buds when you feast on these juicy vegetable tikkas marinated in a tangy hot and sour sauce accompanied with char grilled slices of pineapple.



water in an instant, the rich and creamy tender slow-cooked leg of baby lamb marinated in ginger, garlic, garam masala, curd, lime juice and chilli powder is a must-try at Gazebo.





PANEER MAKHNI KOFTA

These spinach-stuffed cottage cheese *koftas* soaked in buttery tomate gravy that melt in your mouth may be calorie laden but take our word for it they are worth it.



HARI MIRCH MURGH KE TIKKE

For those of you who like mildly spiced food, these succulent morsels of chicken marinated in a green chilli paste and drizzled with lemon juice are a perfect choice.