

INDIAN CUISINE  
**G A Z E B O**

The Royal Indian Journey

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# 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.



## TANGDI MUMTAZ BIRYANI

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.



## PANEER MAKHNI KOFTA

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



## 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.

## RAAN-E-SIKANDARI

Known to make your mouth 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.



## 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.