



# Monthly episodes

Last year, with our Culinary Episodes, we whisked you away on an armchair adventure, exploring the spices and regional recipes that define India's diverse culinary heritage. This year, we are celebrating the rich mosaic of cultures that form the bedrock of Indian cuisine. Presenting a selection of time-honoured recipes from across Indian cultures, reimagined with the signature **bb** touch, with global ingredients and techniques.

Explore nuances from different cultures and commence on a multifaceted journey through the landmarks of Indian heritage, brought to life on your plate, by **bb**





## Culinary episode



### Zaitun Chicken Kebab (D) (GF)

Rajasthani cuisine is a celebration of bold, spice-laden flavours, reflecting the desert state's royal heritage and resourceful traditions. From fiery curries to rich kebabs, the cuisine masterfully blends heat with richness, creating dishes that are both hearty and opulent.

Our Zaitun Chicken Kebab captures this essence, with chicken marinated in Rajasthani spices and cooked Tawa-style for a smoky, succulent finish. The dish features black olives and a parmesan crust, adding a global flair to the ensemble. The olives, grown in Rajasthan's thriving groves bring a briny tang, while the Parmesan crust adds a crisp, savoury layer. Together, these elements create a perfect harmony of traditional flavours and contemporary elements.

**AED 90\***

(D) Contains Dairy (GF) Gluten Free

\*All prices are in AED, exclusive of 7% authority fee & 5% VAT.

Please inform the server should you be allergic to any ingredient or have dietary restrictions.