



# Monthly episodes

Last year, with our Culinary Episodes, we whisked you away on an armchair adventure, exploring the ingredients and regional recipes that define India's 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 dishes and beverages from across Indian cultures, reimagined with the signature **bb** touch, further elevated with global ingredients and techniques.

Commence on a multifaceted armchair culinary journey across India with our monthly culinary and mixology episodes, spotlighting rich Indian cultures, brought to life on your table, by **bb**





## Culinary episode



### Chena Podo Basque Cheesecake ①

Odisha, the crown of the Eastern coast of India, blends local ingredients with North Indian spices and influences from indigenous communities. This Culinary Episode features the Odia flavours with a twist, with **bb**'s Chena Podo Basque Cheesecake. House-made cottage cheese, a beautifully caramelised crust, subtle cardamom - Chena Podo, translating to "burnt cottage cheese", is a love letter of indulgence.

To this timeless recipe, we've added a touch of progressiveness inspired by the European Basque cheesecake. Unlike the classic Basque cheesecake recipe with cream cheese, **bb**'s Chena Podo Basque uses house-made cottage cheese, aka. Chena, adding a distinct flavour. Topped with a cinnamon and Jamun (aka. Indian Blackberry) compote, this ensemble features a beautiful balance of sweet and tart.

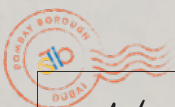
**bb**'s Chena Podo Basque is a wink to Odisha's ingenuity, nudged by a touch of Western pastry and **bb**'s culinary artistry.

**AED 90\***

① Contains Dairy

\*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.



## Mixology episode



### Jamun Daiquiri

This month, our Mixology Episodes transport you to the enchanting land of Odisha.

Home to an indigenous cultures and local produce, the hyper local fruit, Java Plum, aka. Jamun shines through.

Presenting – Jamun Daiquiri, a marriage of Indian flavours and western cocktails. This global twist on the classic Daiquiri combines the sweetness and tartness of jamun, depth of coconut, richness of milk, and the warmth of rum, topped with a spiced jamun and grape foam. The result is a refreshing cocktail with a hint of exotic sweetness, paired best with our Monthly special - Chena Podo Basque Cheesecake.


**AED 80\***



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ALL DAY BAR & EATERY

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