

Junoon

AMBHAR x JUNOON
“A colorful dining experience”

WEDNESDAY, March 8TH @ 6:30 PM TO 9:30 PM
\$150.00 PER PERSON

JUNOON X AMBHAR DRAGONFLY TEQUILA host a luxurious Holi dining experience featuring AMBHAR Dragonfly Tequila.

Guests will indulge in various expressions of AMBHAR Dragonfly Tequila. AMBHAR is an artisanal ultra-premium sipping tequila made in small batches for distinguishing connoisseur who appreciates the taste of perfection.

The evening will feature a specially curated 4-course menu by executive chef **Akshay Bhardwaj** alongside cocktails paired by Mixologist **Hemant Pathak**, using three expressions of Ambhar Dragonfly Tequila for this prestige dinner.

Junoon is the recipient of a prestigious Michelin star the year it opened and has earned the same coveted award eight consecutive years. We share a vision to show case India's traditional and regional cuisines with creativity and innovation. It will be a perfect evening to enjoy this festival of colors with an unforgettable dining experience.

Please join us for what is sure to be a memorable evening. Seating is limited, so please buy your tickets early to avoid missing out on this special event.



AMBHAR X JUNOON

FIRST COURSE

JACKFRUIT CUTLET

*green pea garlic chutney, smoked carrot coconut puree, rainbow carrot salad,
candy cane beets*

OR

GHOST CHILI MURGH TIKKA

*green pea garlic chutney, smoked carrot coconut puree, rainbow carrot salad,
candy cane beets*

A COLORFUL TREAT

Ambhar plata, tomato juice, basil, Junoon's spice blend, celery foam, Holi colors

SECOND COURSE

MUSHROOM POTLI

*mushroom stuffed dumpling, pickled radish, almond raisin crumble, walnut saffron
sauce*

OR

DUCK POTLI

*confit duck stuffed dumpling, pickled radish, almond raisin crumble, walnut saffron
sauce*

AMBHAR REPOSADO TEQUILA

THIRD COURSE

MALVANI PANEER (served with arbi salaam, naan, & daal)

cashew & koya stuffed paneer, byadgi chilli, triphala, kokum, ginger, coconut.

OR

MALVANI FISH (served with arbi salaam, naan, & daal)

bass, byadgi chilli, triphala, kokum, ginger, coconut

DRAGON'S PUNCH

*clarified milk punch with Ambhar reposado, Chinola, grapefruit, Carpano Antica,
Cynar*

FOURTH COURSE

HOLI THANDAI

Ambhar panna cotta, saffron cardamom shrikand, goji crisp

AMBHAR ANEJO TEQUILA

