

LUNCH MENU

2 Courses - 110 | 3 Courses - 130

REFUEL AND RECHARGE

Revolver Bellini

*seasonal fruit,
bubbles*

70

Bubbli

*Tanqueray 0.0,
plum verjus, falernum*

50

Crystali-No

*cold brew oolong,
honey vanilla, bubbles*

50

SMALL BULLETS

AvoMame Gem, *avocado & edamame salad*

Asparagus Tempura Maki

Avocado & Green Chilli Maki

Fresh Paneer, *spinach & pickled shishito*

Heart of Fennel, *coconut & ginger velouté*

Charred Chicken, *pickle & kohlrabi*

Duck Bao, *Chettinad spice & hoisin*

Wagyu Scotch Egg *(add caviar 50)*



BIG GUNS

Portobello Mushroom Steak, *brown butter hummus*

Vegetable Shashlik, *Bombay chimichuri*

Banana Leaf Snapper, *spiced tamarind & fennel salad*

Smoked Tiger Prawn, *black pepper & curry leaf (add 15)*

Baby Chicken, *shiso yoghurt & red chilli kosho*

Spice Rubbed Veal Chop, *Goan cafreal (add 15)*

Black Vinegar Short Rib, *jalapeno polenta (add 20)*



SWEET EMOTION

Revolver Crème Brulée, *vanilla masala chai*

Coorg Filter Coffee Milk Cake

Mango Sticky Rice, *coconut & pandan*



ADD ON

Burrata Street Style, *sesame-peanut & savoury churros* 75

Kulchette *(each)* 35

paneer & chilli cheddar | butter chicken & gruyère | spiced potato & chickpea

Revolver Claypot Rice *(each)* 100

seafood & tender coconut | lamb rendang | wild mushroom & truffle



Please notify your server if you have any known food allergies or intolerances.
All prices are in U.A.E. Dirham and inclusive of 10% service charge and 5% VAT. Excludes 7% municipality fees.