



CHEF SATISH ARORA

Chef Satish Arora is a Legend in the World of Indian Cuisine.

After cooking up legendary feasts for royalty, world leaders and celebrities for over five decades, Chef Satish Arora brings his culinary magic to Middle Eastern shores.

A trendsetter and master chef, Chef Arora's illustrious career started at the age of 26 when he took over the reins of the kitchen in Taj Group's flagship hotel in Mumbai India. Being the world's youngest Executive chef of a five-star kitchen, was one of the first feathers in his hat. Over the next years, he accumulated praises, awards and prestigious accolades in plentitude, including being declared as one among "the world's 20 best chefs" in 1991 and receiving numerous prestigious Lifetime Achievement Awards from Curry Club of England in 2007, Star Group in 2016, Hospitality Leaders Choice UK in 2016 and Food Food TV Channel in 2017.

Chef Arora epitomises a culinary era where food, among other things, he insists was simple and authentic. Over the course of his career, he has served and received generous admirations from esteemed guests such as Princess of Wales Diana, Queen Beatrix of the Netherlands, High Highness Prince Aga Khan IV, Queen Elizabeth II, U.S President Bill Clinton, President Mikhail Gorbachev, Prime Ministers Indira Gandhi, Rajiv Gandhi, Margaret Thatcher and John Major, boxing legend Mohammed Ali, musical maestro Zubin Mehta, and astronaut Neil Armstrong to name a few.

A genuine innovator, his passion for food led him to start a revolution in the Indian restaurant-dining scene by cutting away from the 'greasy, cream-laden curry' culture that was predominant in those days. His dishes included elements of simple yet scrumptious home style cooking whilst also adapting regional Indian food to suit restaurant menus. Chef Arora has designed menus of over fifty five-star kitchens of Taj Hotels worldwide, and his recipes are still treasured and referred to in those kitchens. With a celebrated culinary career and no signs of slowing, Chef Arora graciously brings his magic to the dynamic gastronomic landscape in Dubai.

We invite you to experience Indian cuisine at its royal best at "MAHEC by Satish Arora".

At MAHEC by Satish Arora, you can experience the rich textures and flavours served to royalty in the days gone by. Savour Chef Arora's signature dishes with succulent meats and fragrant curries, along with MAHEC's all-time favourites. With Chef Asif and team, every dish is expertly fused to redefine your perception of traditional India dining.



Quotes from Indian Celebrity Chefs around the World



Yes Chef!' is a response often given by the kitchen brigade to the Head Chef but in the case of Chef Satish Arora, this comes with a deeper meaning, a great sense of respect for the immense knowledge and skill held by this culinary doyen!

Vineet Bhatia

Chef Patron

Vineet Bhatia Restaurants

"I have had the privilege and honour of working with the legendary Chef Arora on numerous occasions and I can say that I feel blessed that I have not only learnt so much from him but also seen him create masterpieces with great ease and finesse.

God is in detail and Chef Arora is a master of detail. He believes in keeping no secret and that is a hallmark of a great Chef and a leader. For me he has been a teacher, a source of inspiration and someone who has been with me through my highs and lows.

I wish him well and pray that his new venture is a runaway success. May the delicious scent of Mahec through the magic of Chef Arora spread far & wide and capture the world."

Padma Sri Sanjeev Kapoor

Celebrity Chef, Television Personality and Author.

"Chef Satish Arora is rightly considered the Godfather of Indian Cuisine. He was the pioneer in his field and continues to inspire all of us even today. It has been an honour to know him and to get to learn so much from him. He has had an incredible culinary journey and we look forward to his new endeavours."

Chef Manish Mehrotra

Chef-Patron of the critically acclaimed "Indian Accent" New Delhi, New York and London

"As the saying goes that it takes just one person to create a revolution. That is the truest way to simply describe Chef Satish Arora.

When we were studying food in our colleges, this name would pop up like mentioning the true prophet of flavors. One man. One cuisine. Billion inspirations".

Chef Vikas Khanna

Chef-Owner of the Michelin Star Winning Junoon Restaurant, New York



MAHEC
BY SATISH ARORA

MENU

SOUPS

	AED
Makki Mutter ka Shorba (V) (H) <i>Mélange of corn kernels and peas flavoured with fresh herbs, garnished with masala corn fritters</i>	39
Tamatar aur Nariel ka Shorba (V) <i>Spicy fresh tomato soup infused with ground spices and enriched with coconut cream</i>	39
Murg Anar ka Shorba <i>Delicately prepared Indian style chicken broth with pomegranate seeds and chicken tikka dices</i>	45

Contains Nut (N), Shellfish (S), Vegetarian (V), Healthy (H)

All dishes are inclusive of 10% Service Charge, 10% Municipality Fees & 5% Vat

SHURUWAT

(STARTERS & CHARCOAL KEBABS)

NON-VEGETARIAN	AED
Murg Pakoda <i>Our take on onion Bhaji crisp fried chicken tikka served with spear mint chutney</i>	49
Kurkuri Murg Seekh <i>Char grilled cheesy minced chicken seekh served with avocado and egg salad</i>	49
Patra ni Macchi <i>Steamed to perfection coconut, mint flavoured king fish in a banana leaf</i>	79
Pathar Gosht (N) <i>A Hyderabadi speciality of thin slices of lamb cooked on a seasoned slab of stone</i>	59
Lamb Seekh Kebab <i>Fresh minced lamb with ginger, garlic, green chilies and fresh herbs, grilled over charcoal fire</i>	59
Sikandari Lamb Chops <i>Our signature dish, yogurt marinated succulent lamb chops cooked in a traditional clay oven</i>	105
Makhmali Murg Tikka <i>Diced chicken marinated with yogurt and cream cheese, cooked in a clay oven</i>	56
Murg Hawa Mahal <i>What came first chicken or egg? Char grilled chicken coated with masala egg</i>	56
Charmula Fish Tikka <i>Gulf special hammour cooked with charmula spice mix</i>	79
Chatakedar Jhinga (S) <i>Tangy lip smacking tiger prawns with pink pepper corns</i>	86
Tandoori Mix Grill (Platter for two) <i>Mahec's royal treat of Lamb sheekh, Malai chicken, Murg hawa mahal & Fish charmula accompanied with mini garlic naan bread</i>	130

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VEGETARIAN**AED****Malgapodi Achari Idli****39**

Steamed rice cakes tempered with pickled spices, served with spiced tomato chutney

Chatpata Hara Patta**39**

Fried spinach with yogurt and homemade dates & tamarind chutney

Ragda Patties**42**

Most popular street food from North India, hand crafted potato patties served with Amritsari chole

42**Chakundari Tikki (N)****39**

Pan fried beet root & cottage cheese patties with garlic cheese dip

Chaat ki Dukan**45**

Assortment of delightful savouries representing the street food of India

Bharwan Mushroom**48**

Tandoor cooked stuffed mushroom with paneer & cheddar cheese

Malai Broccoli (H)(N)**46**

Broccoli marinated in cream cheese, mace and cardamom powder, cooked in a clay oven

Cottage Cheese & Asparagus Cigar**54**

Thin slices of cottage cheese rolled with spiced potatoes and asparagus, cooked in a clay oven

Paneer Tikka (N)**52**

Diced cottage cheese, marinated in cashew nuts, yoghurt, ginger, garlic and red chillies, cooked in a clay oven

Tandoori Mix Veg Grill (Platter for two)**99**

A platter of Malai Broccoli, Paneer tikka, Chakundari Tikki & Bharwan mushroom

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MAHEC KI RASOLSE

(FROM OUR KITCHEN)

MAINS- NON -VEGETARIAN	AED
Murg Dhansak <i>Dices of chicken cooked in flavoured lentil sauce</i>	75
Murg Makhanwala (N) <i>Boneless char grilled chicken dices in a rich creamy tomato gravy</i>	79
Ghar ki Murgi <i>Home style chicken curry from the Arora household</i>	75
Murg Tikka Masala (N) <i>Tandoori chicken tikka tossed in a chunky onion tomato gravy</i>	79
Murg Kundapuri <i>Aniseed and curry leaves tossed, Mangalorian speciality from the Western coast of India</i>	75
Pudina Dahi Gosht (N) <i>Slow cooked lamb leg morsels in a rich mint and yogurt sauce</i>	89
Laal Maas <i>Meat curry from Rajasthan traditionally cooked with mathania chillies</i>	85
Kashmiri Lamb Roganjosh <i>An aromatic kid lamb dish of Persian origin in a spiced yogurt and brown onion gravy</i>	89
Handi Gosht (N) <i>Our house specialty from the North West frontier. Tender kid lamb in a garlic tomato & cashew gravy</i>	89
Goan Prawn Curry (S) <i>From the coastal belt of the Arabian sea prawns cooked in Chef Arora's signature goan masala</i>	95
Alleppy Fish Curry (S) <i>A Kerelan speceality from the calm back waters of India, spicy fish curry with raw mangoes</i>	92

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VEGETARIAN- DELIGHTS **AED**

Khushranga Paneer **65**

Cottage cheese, fresh bell peppers in a smooth pickled sauce

Vilayati Sabzi ka Korma (N) **69**

Variety of English vegetables cooked in zaffarani korma sauce

Methi Malai Corn (N) **69**

Medley of corn & fenugreek in a rich cashew sauce

Shahenshahi Kofta Makhani (N) **65**

Created for bollywood star Amitabh Bacchan vegetable & cottage cheese dumpling served in a smooth tomato and cashew gravy

Lasooni Dhingri Palak Rajma **62**

Melange of mushroom, spinach and red kidney beans in a garlic flavored masala

ACCOMPANIMENTS

Aloo Gobi Adraki **49**

Potato and cauliflower florets tossed with fresh herbs onion & tomatoes

Chonki Sabzi (H) **52**

Stirfried mix vegetables in a home style masala

Charra Aloo (N) **49**

Crisp baby potatoes tossed in tamarind

Baingen Mahec **46**

Clay oven roasted aubergine pulp cooked with onion tomato & green peas

Bhindi Aloo **49**

Okra and potato cooked with spices

Arora's Dal Makhani **52**

Whole black lentil and red kidney beans simmered overnight with traditional spices, flavoured with butter and fresh cream

Tadka Lasooni Dal (H) **48**

Garlic & cumin tempered yellow lentils

Kurkuri Bhindi ka Raita **25**

Tempered spiced yogurt with crisp fried okra

Pudina Tamatar Raita **22**

Sweetened yogurt with fresh mint & plum tomatoes

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<i>SELECTION OF BIRYANIS</i>	AED
Murg Biryani (N) <i>Flaky pastry encrusted chicken Biryani layered with aromatic basmati rice, dry fruits & fresh mint</i>	85
Lamb Biryani (N) <i>Slow cooked lamb in its own juices yogurt & mint layered with saffron basmati rice & caramelized onions</i>	95
Prawn Biryani (S) (N) <i>Delicately cooked prawns, layered with saffron basmati rice</i>	120
Vegetable Biryani (N) <i>Basmati rice with assorted vegetables enriched with fresh herbs and dry fruits</i>	72
<i>FROM OUR BAG OF RICE</i>	
Steamed Basmati Rice <i>Simple home style basmati rice</i>	29
Jeera Mutter Pulao <i>Basmati rice with cumin seeds and garden peas</i>	35
Zaffrani Pulao <i>Saffron flavoured basmati rice</i>	35
Vegetable Pulao <i>Mixed vegetables in basmati rice</i>	39
Brown Onion Pulao <i>Delicately cooked basmati rice with sliced brown onion and whole garam masala</i>	32

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VARIETY OF INDIAN BREADS

AED

Naan – Plain / Butter / Garlic / Almond

14

Soft leavened flat bread made from refined flour and baked in a clay oven

Laccha Parathas – Plain / Butter

Soft unleavened flat bread made from whole wheat flour and baked in a clay oven

Tandoori Roti – Plain / Butter

Unleavened flat bread made with whole wheat flour and baked in a clay oven

Roomali Roti

Soft and paper thin unleavened flat bread made from refined flour

Assorted Bread Basket (3 Breads of your choice)

36

STUFFED NAANS

Spicy Cheese Naan

18

Spiced cheese, onion & cilantro stuffed flat bread

Peshawri Naan (N)

Flat bread with coconut & assorted dry fruit

Kheema Naan

Flat bread stuffed with spiced lamb mince

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MISHTHAN

(DESSERTS)

	AED
Choice of Kulfi – Malai / Mango / Pista (N) <i>Indian Ice cream</i>	39
Bombay Pudding (N) <i>Mahec's signature dish of walnut brownie and gulab jamun layered with cardamom flavored milk custard</i>	39
Boondi Brûlée <i>Traditional sweet boondi baked with milk sauce and meringue</i>	35
Kulfa Falooda (N) <i>Chef Arora's signature creation</i>	39
Gulab Jamun (N) <i>Deep fried condensed milk dumplings dipped in an aromatic sugar syrup</i>	32
Rasmalai (N) <i>Rich milk dumpling poached in a sweetened milk sauce and nuts</i>	39
Assorted fruit platter <i>Seasonal cut fruits</i>	39
Dessert Platter <i>Sampling portions of kulfi, gulab jamun and rasmalai</i>	42

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