



MOTHER'S DAY BRUNCH MENU

SMALL PLATES (Choose One)

CHILI CHEESE TOAST House Ketchup (V)

PANI PURI Passion Fruit Water, Mint, Cilantro, Chili (V)

EGG KEJRIWAL Cheesy Toast, Green Chili Chutney, Fried Egg, Cilantro

SCHEZWAN CAULIFLOWER Furikake Crumble, Spring Onion (V)

AVOCADO & GREEN CHICKPEA BHEL Tamarind, Green Mango, Puffed Black Rice (V)

AMRITSARI POTATO & PARMESAN KULCHA Chickpea Curry (V)

KOLKATA CHICKEN CUTLET House Ketchup, Pickled Onion

SHRIMP KOLIWADA Grits Upma, Young Garlic Chutney

LARGE PLATES (Choose One)

PANEER TIKKA KHATI ROLL Bell Pepper, Mint & Cilantro Chutney (V)

TENDER JACKFRUIT BURGER Cheddar Cheese, Coleslaw, Chili Mayo, Masala Fries (V)

BAKED PANEER PASANDA Lababdar Gravy, Garlic Naan / Saffron Rice (V)

VEGETABLE BERRY PULAO Avocado Raita (V)

MALAI CHICKEN MAC & CHEESE Malai Chicken Tikka, Cheddar & Parmesan Cheese

LAMB KEEMA HYDERABADI Salli Potatoes, Green Peas, Buttered Pao

BAAR BAAR BUTTER CHICKEN Red Pepper Makhani, Garlic Naan / Saffron Rice

TANDOORI SALMON House Salad, Lemon Sour Cream

SIDES

NAAN (2 Pcs.) (Garlic / Plain) 6

MASALA FRIES With House Ketchup 6

SAFFRON RICE 6

CHICKPEA CURRY 8

DESSERT

MANGO PAVLOVA, Thandai Semi-Fredo, Raspberry 15

FILTER COFFEE & CHOCOLATE CAKE, Lagan nu custard, Chirongi Caramel 15

PEANUT CHIKKI KULFI - FEAST, Hazel Nut 12



MOTHER'S DAY DINNER MENU

FOR THE TABLE

ASSORTED PAPAD and CRISP With Home Made Chutneys

Chili & Peanut || Tomato Pachadi || Mango & Tomatillo

ADD ON

PIQUILLO PEPPER & ONION KULCHA *Manchego Cheese* 12

GREEN PEA & GOAT CHEESE KULCHA *Summer Truffle* 15

SMALL PLATES(Choose One)

KAPPA SHAMI KEBAB *Mint & Cilantro Chutney, Pickled Beetroot*

SWEET POTATO CHAT *Kale Tempura, Sweet & Sour Yogurt, Broken Raspberry*

CAULIFLOWER KOLIWADA *Curd-Rice Mousse, Peanut Thecha Masala*

AVOCADO & GREEN CHICKPEA BHEL *Green Mango, Tamarind, Puffed Black Rice*

PANEER CHILI *Crispy Kataifi, Chili-Peanut Chutney, Lemon Achar*

TANDOOR SMOKED PORK BELLY *Khatta-Mitha Kohlrabi Achar, Pickled Carrot*

TUNA BHEL - TOSTADA *Avocado, Radish, Pickled Onion, Cilantro, Tobiko*

CHICKEN GHEE ROAST *Lemon Sour Cream, Peanut Chutney, Crispy Idiyappam*

LAMB KEEMA HYDERABADI *Green Pea, Potato Mousse, Buttered Pao*

GOAN SHRIMP BALCHAO *Young Garlic Chutney, Poi Bread*

LARGE PLATES (Choose One)

FAVA, CORN & RICOTA KOFTA *Banarasi Dum Ki Gravy, Sour Cream*

SEASONAL VEGETABLE CURRY *Squash, Fennel Oil*

PANEER PINWHEEL *Lababdar Gravy, Red Pepper Chutney, Fenugreek*

CALCUTTA JACKFRUIT BIRYANI *Caramelized Onion, Mint, Avocado Raita*

BAAR BAAR BUTTER CHICKEN *Red Pepper Makhani, Fenugreek*

GOAT DO-PYAZA *Baby Onion, House Spice Blend*

BEEF SHORT RIB CURRY *Baby Turnip, Thumbelina Carrot*

SEA BASS (BRONZINI) POLLICHATHU *Masala, Malabar Curry*

SIDES (Choose One)

|| NAAN - (Garlic / Plain) || CHICKPEA CURRY || SAFFRON RICE ||

|| KACHUMBER SALAD || AVOCADO RAITA || BLACK DAIRY DAL ||

DESSERT (Choose One)

JALEBI - CHURROS *Malai Kulfi- Semi Fredo*

CARROT HALWA CAKE *Phirni Mousse, Saffron & Pistachio Ice cream*

CHOCOLATE RUM BALL *Coconut Barfi, Coconut Sorbet, Honeycomb*