



BRUNCH SET MENU \$39 PER PERSON

All Guests must order at least One Brunch Set Menu

LARGE PLATES (Choose one)

- PANEER and CORN QUESADILLA** Red Onion, Peppers, Queso (V)
TENDER JACKFRUIT CUTLET SANDWICH, House BBQ, Chili Mayo, Coleslaw (V V)
TANDOORI CAULIFLOWER Roasted Pepper & Chili Calabrese (V V)
VEGETABLE & QUINOA PULAO, Cashew & Currant, Pomegranate Raita (V V)
PANEER NAAN PIZZA, Red Onion, Peppers, Mint & Cilantro Chutney (V)
MALAI KOFTA Shahi Gravy, Almond, Ginger (V)
- CHICKEN TIKKA MASALA**, Red Pepper, Fenugreek
CHICKEN FARCHA Maggi Noodles, Boiled Egg, Cilantro, Kurkure
MALAI CHICKEN MAC & CHEESE Cheddar & Parmesan
SHRIMP GHEE ROAST Scallion Uttapam, Peanut Chutney, Coconut
LAMB KEEMA – SHEPHERD'S PIE Green Peas, Mashed Potato
MUTTON NARGISI KOFTA Dum Ki Gravy, Potato Shalli

SIDES (Choose one)

|| Saffron Rice || Masala Fries, Spicy Mayo || Naan (Garlic / Plain) || House Salad, Cumin ||
|| Vinaigrette || Chickpea Curry || Masala Corn on the Cob || Pork Belly ||

ADDITIONAL SMALL PLATES

PANI PURI (6 Pcs.)	12
Passion fruit Water, Mint, Cilantro, Chili	
AMRITSARI ALOO and PARMESAN KULCHA Chickpea Curry	14
EDAMAME VADA PAO SLIDER (2 Pcs)	14
Mint and Cilantro Chutney, Tamarind, Garlic Thecha	
PANEER PATTICE Deshi Ketchup	14
GOAN ROS OMLETTE	15
Coconut Gravy, Cilantro, Tomato, Chili, PAO Bread	
AVOCADO KEJRIWAL	15
Toasted Sourdough, Green Chilli Chutney, Hass Avocado, Cilantro	
CHICKEN SIXTY-FIVE	18
Malted Waffle, Chili Maple Syrup	

DESSERTS

FILTRE COFFEE CAKE Spiced Chocolate Ganache, Vanilla Ice Cream	13
COCONUT TRES LECHES Coconut Payasam, Nut Crumble	13
CARROT HALWA CAKE Phirni Mousse, Saffron Pistachio Ice Cream	13
THANDAI CASSATA Strawberry & Rhubarb Chutney, Mint	13
RAGI & CHOCO BROWNIE Chai Chocolate Ganache, Vanilla Bean Ice Cream	15
KASHMIRI APPLE TART Apples, Dates, Pecan, Dulce Leches Mousse	15

20% Gratuity will be added to parties of 6 or more

All Tables Have a 90-minute seating limit