



## **Sunday Brunch Menu**

12.00pm to 2.30pm

### **Salad Bar / Mixed Raita**

#### **Appetisers**

##### **Malmali Seekh Kebab**

Spiced minced lamb rolls flavoured with fresh Indian herbs and spices, skewered and cooked in the tandoor

##### **Murgh Tikka**

Cubes of chicken meat marinated with chilli, yoghurt and home pounded spices

##### **Achari Paneer Tikka**

Chargrilled cottage cheese cubes coated in tangy pickled marinade

##### **Bharwan Tandoor Khumb**

Mushrooms destalked and stuffed with a mixture of cheese and coriander, cooked in the tandoor

#### **Soup**

##### **Tomato Basil Shorba / Murgh Badam Ka Shorba**

Indian spiced tomato soup, flavoured with fresh basil and topped with goat cheese cream /

Chicken soup with a rich infusion of almonds brewed with fresh mint

#### **Chaat Counter**

##### **Dahi Papdi Chaat/Samosa Chaat**

Fried crispy crackers topped with potatoes, tamarind chutney, yoghurt, chickpeas with mint and crunch Sev (noodle)

Fried pyramid-shaped pastry stuffed with savoury potatoes and served with tamarind chutney

## **Main Courses**

### **Paneer Makhani**

Cottage cheese cubes cooked in rich, creamy, smoked tomato sauce

### **Ajwaini Bhindi**

Pan cooked Okra with a generous mix of carom seeds and diced onions

### **Gobhi Gajar Snow Peas**

Assorted stir-fried snow peas accompanied with carrots and cauliflower

### **Baingan Mirchi Ka Salan**

Hyderabadi chilli and eggplant curry

### **Dal Makhanwali**

Lentils cooked in butter

### **Puri Bhaji**

Deep fried flaky Indian bread served with a medium spiced boiled potato curry

### **Martaban Ka Meat**

Indian lamb tagine from the Punjab region, cooked with pickled peppercorn in an earthen pot over a slow fire

### **Murgh Makhani**

Chicken tikkas cooked in rich, creamy, smoked tomato sauce

### **Goan Fish Curry**

Fish chunks cooked in a tangy spiced curry over a slow fire, a culinary style from the Indian coastal city of Goa

## **South Indian Cuisine Live Station**

Dosa (Plain/Masala) / Chutnies + Sambar

## **Biryani Counter**

Dum Murgh Biryani / Kesari Pulao

Traditional chicken biryani cooked on 'dum' / Saffron flavoured Basmati rice

## **Dessert**

### **Kulfi**

A unique mélange of handmade Indian ice cream available in flavours of saffron and pistachio, vanilla or coconut

### **Gulab Jamun**

Reduced milk balls deep fried to a golden colour and immersed in rose flavoured sugar syrup

### **Gajar Ka Halwa**

Traditional Punjab dessert made with grated carrots and milk

### Gulkand Rasmalai

Cottage cheese dumplings soaked in sweetened, thickened milk delicately flavoured with cardamom and rose relish

### Rose and Cardamom Panna Cotta

A cream and milk based Italian dessert with an Indian twist combining flavours of rose and cardamom

### Assorted Indian Sweets

### Assorted Fresh Fruits

\*Items are subject to change by the culinary team.