



348

Per Person

Festive BRUNCH

24 – 27, 31 DEC, 1 JAN

11:00

to

18:00

CHAATS and SALADS

FRESH SALAD STATION (V)

Indian condiments

PANI PURI WITH JAL-JEERA (V)

Traditional Jal-Jeera cumin
flavours served with potato
and channa

ALOO TIKKI CHAAT (V)

Spiced potato cakes, curried peas,
Bombay sev, tamarind chutney,
honey yoghurt

PAPDI (V)

Crispy fried dough wafers loaded
with yummy goodness

BHELPURI (V)

Light, crunchy puffed rice salad,
fresh mango, beetroot yoghurt

PALAK PATTI, SHAKARKANDI CHAAT (V)

Spinach fritters, sweet potato crisps,
spiced yoghurt dressing & house chutney

CURRY

OLD DELHI BUTTER CHICKEN

Charred & pulled chicken,
in a rich creamy tomato
fenugreek sauce

TANGARA CHILLI PANEER (V)

cottage cheese tossed with bell
pepper, onion, green chilli, ginger,
garlic & homemade chilli sauce

TANDOOR

(Choose one per person)

CLASSIC CHICKEN TIKKA

Hung yoghurt, chilli, cinnamon,
cucumber raita

PINK SALT SALMON

Himalayan pink salt & kaffir lime leaves,
chillies, yoghurt rice, avocado chutney

TANDOORI LAMB CHOPS +48

Lamb chops, papaya, chilli & black
pepper marinated, char-grilled,
chickpea masala, mint dip

PANEER SASLIK SKEWER (V)

Tawa grilled cottage cheese & peppers
marinated with aromatic spices,
dressed with a sweet and sour chutney

BREAD RICE and

(For sharing)

BASMATI RICE (V)

Steamed rice,
flavoured with
ghee & cardamom

NAAN

Plain, garlic
or buttered

DESSERT

COTTON CANDY

Chef's selection

No service charge. All tips go to our staff.



FREE-FLOW

ASAHI DRAUGHT

SANTA MARGHERITA PROSECCO

CHRISTMAS GIN & TONIC

SECRETO DE VIU MANENT, COLCHAGUA VALLEY

Corbet Sauvignon, Chile, 2017

CASALI MANIAGO

Pinot Grigio, Italy, 2017

180

p.p. 2 hours



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