CREATIVE INDIAN CUISINE

SANJH

RESTAURANT & BAR

DIWALI BRUNCH

SUNDAY · NOVEMBER 8, 2026

11 AM TO 3 PM

Adults $65++ | Kids (5–12) $32.50++

Children under 5 dine complimentary

CHAAT & STREET FOOD (LIVE)

PANI PURI
Crisp puris with mint water, tamarind & boondi

DAHI BHALLA
Soft lentil dumplings with yogurt & tangy chutneys

PAPDI CHAAT
Crisp papdi with potato, chickpeas & spiced yogurt

RAJ KACHORI
Crisp shell filled with sprouts, yogurt & chutneys

ALOO TIKKI
Crispy potato patties with ragda, chutneys & sev

TANDOOR & KEBAB

SEEKH KEBAB
Juicy minced meat kebabs seasoned with fragrant spices

TANDOORI CHICKEN TIKKA
Succulent chicken marinated in yogurt & tandoori spices

TANDOORI MACCHI TIKKA
Fish marinated in yogurt & tandoori spices

TANDOORI PANEER TIKKA
Charred paneer marinated in yogurt & aromatic spices

ACHARI MUSHROOM TIKKA
Mushrooms marinated in tangy achari spices

HARA BHARA KEBAB
Green vegetable & spinach kebabs with herbs and spices

*Tax not included. A 20% gratuity will be added to all checks.

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LIVE DOSA STATION

MASALA DOSA
Crisp dosa filled with classic spiced potato masala

GHEE ROAST DOSA
Extra-crisp dosa roasted with aromatic ghee

PODI DOSA
Crisp dosa dusted with flavorful South Indian podi

COCONUT, TOMATO & PEANUT CHUTNEY
Fresh trio of creamy, tangy & nutty chutneys

SAMBAR
South Indian lentil stew with vegetables & spices

INDIAN MAINS

LAMB ROGAN JOSH
Slow-braised lamb in a fragrant Kashmiri gravy

BUTTER CHICKEN
Tender chicken in a silky tomato-butter gravy

GOAN FISH CURRY
Delicate fish in a tangy, coconut-based Goan curry

PANEER KAJU MASALA
Paneer and cashews in a rich aromatic gravy

MALAI VEG KOFTA
Vegetable dumplings in a creamy, mildly spiced sauce

KASHMIRI DUM ALOO
Baby potatoes simmered in a rich Kashmiri-style gravy

KALA CHANA MASALA
Chickpea curry made with black chickpeas and aromatic spices.

TAWA VEGETABLE (LIVE)
Fresh mixed vegetables tossed on a hot griddle with aromatic Indian spices.

DAL MAKHANI
Slow-cooked black lentils finished with butter & cream

AWADHI VEGETABLE BIRYANI
Aromatic basmati layered with vegetables & Awadhi spices

JEERA RICE
Fragrant basmati rice tempered with cumin

ASSORTED NAAN & ROTI
Selection of freshly prepared Indian breads

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SALADS & ACCOMPANIMENTS

KACHUMBER SALAD
Fresh cucumber, tomato & onion with a bright citrus finish

TANDOORI VEGETABLE SALAD
Charred seasonal vegetables with Indian-inspired seasoning

CHICKPEA & POMEGRANATE SALAD
Chickpeas tossed with pomegranate & fresh herbs

QUINOA & HERB SALAD
Fluffy quinoa with herbs and refreshing dressing

ASSORTED RAITA
Cool yogurt preparations with assorted Indian flavors

PAPAD & PICKLES
Crisp papad served with assorted traditional pickles

DESSERT

JALEBI WITH RABDI (LIVE)
Crisp saffron jalebi paired with creamy chilled rabdi

KULFI (LIVE)
Traditional dense Indian ice cream, rich & creamy

MOONG DAL HALWA
Slow-cooked lentil halwa enriched with ghee & nuts

KESAR RASMALAI
Soft paneer dumplings in saffron-cardamom milk

GULAB JAMUN
Soft milk dumplings soaked in fragrant sugar syrup

MOTICHOOR LADOO
Delicate gram-flour pearls shaped into festive ladoos

KAJU KATLI
Smooth cashew fudge with a delicate silver finish

DIWALI MITHAI ASSORTMENT
Festive selection of traditional Indian sweets

BEVERAGES

KULHAD CHAI
Black tea brewed with milk & warming Indian spices
served in claypot cup.

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