



★ LABOR DAY WEEKEND ★

BRUNCH

A LONG WEEKEND CELEBRATION

SUNDAY • SEPTEMBER 6, 2026 • 11 AM TO 3 PM

REGULAR \$65 • KIDS (5-12) \$32.50

Prices exclude gratuity and taxes

LIVE CHAAT STATION

GOL GAPPE

Crisp puris filled with spiced water, potato and tangy chutneys.

SAMOSA CHAAT

Crispy samosa topped with chickpeas, yogurt and vibrant chutneys.

DAHI PAPDI CHAAT

Crunchy papdi layered with yogurt, chutneys and chaat masala.

RAJ KACHORI

Crisp, generously filled kachori with yogurt, chutneys and savory toppings.

LIVE DOSA STATION

MASALA DOSA

Crisp South Indian crepe filled with seasoned potato masala.

PODI DOSA

Golden dosa finished with aromatic, mildly spicy podi.

SAMBAR

Lentil and vegetable stew tempered with South Indian spices.

COCONUT CHUTNEY

Creamy coconut chutney with a fresh, lightly spiced finish.

TOMATO CHUTNEY

Tangy tomato chutney balanced with aromatic South Indian spices.

STARTERS

PANEER SHIKAMPURI

Delicate paneer kebab with a rich, savory filling.

PALAK CORN SEEKH KEBAB

Spinach and sweet corn kebab, grilled with aromatic spices.

BEETROOT GOAT CHEESE TIKKI

Earthy beetroot and creamy goat cheese, crisped to perfection.

LAMB CHOP

Tender, spice-marinated lamb chop grilled for a smoky finish.

CHICKEN KAKORI KEBAB

Silky, melt-in-the-mouth minced chicken kebab with delicate spices.

AMRITSARI MACCHI

Crispy, spiced fish fritter inspired by Amritsari street flavors.

MAINS

★ NIHARI GOSHT

Slow-cooked tender meat in a deeply spiced, aromatic gravy.

AWADHI MURGH KORMA

Tender chicken simmered in a rich, creamy Awadhi-style sauce.

SHAHI PANEER

Soft paneer in a luxurious, mildly spiced tomato and cream gravy.

DUM ALOO KASHMIRI

Baby potatoes slow-cooked in a fragrant Kashmiri gravy.

SARSON KA SAAG

Classic mustard greens cooked with traditional North Indian spices.

DAL MAKHANI

Slow-simmered black lentils finished with butter and cream.

GHEE RICE

Fragrant basmati rice enriched with aromatic ghee.

ASSORTED TANDOORI BREADS

Freshly baked selection of traditional tandoori breads.

PAPAD

Crisp lentil wafer with a light, savory crunch.

RAITA

Cool, creamy yogurt accompaniment seasoned with delicate spices.



INDO-CHINESE

VEG HAKKA NOODLES

Wok-tossed noodles with crisp vegetables and Indo-Chinese seasonings.

SCHEZWAN FRIED RICE

Fragrant fried rice tossed with vegetables and bold Schezwan flavors.

KUNG PAO CHICKEN

Tender chicken wok-tossed with vegetables in a savory, spicy sauce.

VEGETABLE MANCHURIAN GRAVY

Crisp vegetable dumplings served in a flavorful Indo-Chinese gravy.

SALADS

GARDEN GREEN SALAD

Fresh seasonal greens and vegetables with a light, refreshing dressing.

KALE SALAD

Fresh kale tossed with crisp vegetables and a bright dressing.

STREET CORN PASTA SALAD

Creamy pasta salad with sweet corn and street-style flavors.

DESSERTS

CHOCOLATE WALNUT PUDDING

Rich chocolate pudding finished with crunchy walnuts.

MOONG DAL HALWA

Slow-cooked moong lentils enriched with ghee, nuts and warm spices.

SHAHI TUKDA

Golden bread soaked in fragrant sweetened milk and finished with nuts.

BANANA CAKE WITH CREAM CHEESE FROSTING

Moist banana cake topped with smooth cream cheese frosting.

MALAI CHUM CHUM

Soft Bengali-style milk sweet with a delicate, creamy finish.



A NEW TASTE OF INDIA

Celebrate the long weekend with a generous spread inspired by India's many regions.