



# SANJH



SUNDAY, JUNE 21



FROM 11:00 AM TO 2:30 PM

## Father's Day Brunch Menu

♥ JUNE 21<sup>ST</sup> 2026 ♥



### CHAAT STATION

- **Gol Gappey** – Crispy puris filled with spiced water, potatoes & chickpeas.
- **Ram Ladoo** – Soft lentil dumplings in a tangy yogurt sauce.
- **Aloo Tikki** – Spiced potato patties, crisped to perfection.
- **Shakargandi** – Sweet & savory spiced roasted sweet potatoes.



### MINI DOSA COUNTER

- **Masala Dosa** – Crispy rice crepe with spiced potato filling.
- **Podi Dosa** – Dosa with gunpowder spice & ghee.
- **Ghee Dosa** – Classic dosa with rich ghee.
- **Cheese Dosa** – Dosa with melted cheese.

### ACCOMPANIMENTS

- **Sambar** – Traditional lentil & vegetable stew.
- **Coconut Chutney** – Creamy coconut blend with tempered spices.
- **Tomato Chutney** – Tangy & slightly spicy tomato relish.



### VEG STARTERS

- **Paneer Tikka Shashlik** – Cottage cheese grilled with peppers & onions.
- **Tandoori Malai Mushroom** – Creamy marinated mushrooms, char-grilled.
- **Hara Bhara Kebab** – Healthy green patties made with veggies & herbs.



### NON VEG STARTERS

- **Haryali Chicken Tikka** – Juicy chicken in a fresh herb marinade.
- **Goat Seekh Kebab** – Spiced minced goat kebabs, grilled to perfection.
- **Amritsari Machi** – Crispy fish, marinated in a classic Amritsari style.



### TANGRA CHINESE STATION

- **Stir-Fried Chicken in Chilli Garlic Sauce** – Wok-tossed chicken with bold garlic & chili flavors.
- **Fish in Oyster Sauce** – Tender fish cooked in savory oyster sauce.
- **Vegetable Sweet & Sour** – Crisp veggies in a tangy, sweet & sour sauce.
- **Pan Fried Noodles** – Stir-fried noodles with vegetables & Asian sauces.
- **Schezwan Fried Rice** – Spicy fried rice with Schezwan chili & veggies.



### SALAD

- **Roasted Carrot & Beet, Cherry Vine-grate Salad** – Roasted veggies with a tangy cherry vinaigrette.
- **Garden Green, Heirloom Cherry Tomatoes, Persian Cucumber, Lime Honey Dressing** – Fresh greens with a zesty lime honey dressing.
- **Kuchumber With Chickpeas Salad, Cilantro, Lime** – Refreshing mix of chopped veggies, chickpeas & herbs.



### BUFFET LINE MAINS

- **Punjabi Style Goat Curry** – Slow-cooked goat in rich Punjabi spices.
- **New Delhi Butter Chicken** – Creamy, buttery tomato-based chicken curry.
- **Saag Paneer** – Soft paneer in a velvety spinach gravy.
- **Malai Kofta** – Paneer & potato dumplings in a creamy cashew sauce.
- **Gobhi Mattar Ka Tuk** – Cauliflower & peas cooked with aromatic spices.
- **Dal Makhani** – Slow-cooked black lentils with cream & butter.
- **Jeera Rice** – Fragrant basmati rice with cumin.
- **Assorted Indian Breads** – Naan, Roti, Laccha Paratha.
- **Papads** – Crisp & crunchy.
- **Chutney** – Mint, tamarind & mango.

### DESSERTS



**Chocolate Brownie Fudge** – Rich brownie with warm chocolate fudge.



**Gajar Halwa** – Classic carrot pudding with nuts.



**Gulab Jamun Cheesecake** – Fusion of creamy cheesecake topped with gulab jamun.



**Fruit Custard Trifle** – Layers of fruit, custard & sponge.



**Rose Kheer** – Fragrant rice pudding with rose & nuts.

♥ MADE WITH LOVE, SERVED WITH GRATITUDE ♥

*Celebrate Dad with flavors he'll love!*