CREATIVE INDIAN CUISINE

SANJH

RESTAURANT & BAR

THANKSGIVING BRUNCH

THURSDAY · NOVEMBER 26, 2026

11 AM TO 3 PM

Adults $65++ | Kids (5–12) $32.50++

Children under 5 dine complimentary

LIVE CHAAT STATION

CHAAT PAPRI
Crispy papri topped with flavorful chutneys & yogurt

GOL GAPPE
Crisp puris filled with spiced water & tangy chutneys

DAHI BHALLA
Soft lentil dumplings with yogurt, chutneys & spices

ALOO TIKKI
Crispy potato patties with classic chaat toppings

MASALA MATTARA
Spiced peas with onion, tomato, chili, cilantro & lime

LIVE DOSA STATION

DOSA
Freshly prepared — Masala, Podi or Plain

LIVE OMELETTE STATION

MASALA OMELETTE
Fluffy eggs with aromatic Indian spices & vegetables

CHEESE & HERB OMELETTE
Eggs folded with cheese & fresh herbs

MUSHROOM & SPINACH OMELETTE
Eggs with sautéed mushrooms & spinach

CHICKEN & CHEESE OMELETTE
Savory chicken, cheese & fluffy eggs

Fillings: onion · tomato · bell pepper · green chili · mushroom · spinach

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

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APPETIZERS

TANDOORI MASALA LAMB CHOPS
Juicy lamb chops with yogurt & traditional tandoori spices

BHATTI KA KUKKAD
Tender chicken thigh marinated in yogurt & mild spices

MASALA GRILLED SHRIMP COCKTAIL
Indian-spiced shrimp with avocado-mint yogurt dip

PUMPKIN & GOAT CHEESE CROSTINI
Roasted pumpkin purée, herbs & honey on crisp crostini

TRUFFLE MUSHROOM & POTATO BITES
Crisp phyllo bites with mushroom, potato & truffle

MALAI CORN SEEKH KEBAB
Creamy corn & cheese kebabs with delicate spices

MAIN COURSE | ROAST STATION

HERB-ROASTED TURKEY WITH CLASSIC NIHARI SAUCE
Herb-roasted turkey paired with rich, aromatic nihari sauce

Cranberry Chutney — cranberry relish with star anise & orange zest

ACCOMPANIMENTS

TURKEY GRAVY

ROASTED VEGETABLES

ASSORTED SAUCES

CRANBERRY RELISH

GARLIC MASHED POTATOES STUFFING

CORN BREAD

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BUFFET LINE

SANJH SIGNATURE MEAT CURRY
Slow-cooked mutton in a fragrant spiced curry

NEW DELHI BUTTER CHICKEN
Tender chicken in a rich, creamy tomato sauce

MANGALOREAN FISH CURRY
Delicate fish simmered in a coastal coconut-spiced curry

LASOONI PALAK PANEER
Spinach, garlic & paneer in creamy spiced gravy

NARGISI VEG KOFTA CURRY
Vegetable koftas simmered in a rich aromatic curry

KADHI PAKORA
Yogurt-based curry with soft gram-flour fritters

BAGARE BAIGAN
Baby eggplant in a nutty, spiced gravy

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

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

JEERA RICE
Fragrant basmati rice tempered with cumin

ASSORTED BREAD
Selection of freshly prepared Indian breads

SALADS

HARVEST SALAD
Roasted beets, arugula, pecans, feta & maple vinaigrette

BRUSSELS SPROUTS & CRANBERRY SLAW
Crisp sprouts, cranberries, almonds & mustard dressing

PEAR & POMEGRANATE SALAD
Baby greens, pear, pomegranate, blue cheese & honey balsamic

BOONDI RAITA
Yogurt with boondi & mild spices

DESSERTS

MOONG DAL HALWA
Slow-cooked lentil dessert finished with ghee & nuts

CHOCOLATE PUDDING
Smooth, rich & creamy chocolate dessert

BREAD PUDDING WITH VANILLA SAUCE
Warm baked bread pudding with a delicate sweet finish with vanilla sauce

GULAB JAMUN
Soft milk dumplings soaked in fragrant sugar syrup

BERRY CHEESECAKE
Creamy cheesecake topped with mixed berries

MANGO PASTRY
Light pastry layered with luscious mango flavor

PECAN PIE
Classic sweet pie filled with buttery pecans

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