

Easter Sunday Brunch

by Chef Akhilesh

FROM THE COUNTER

Aam Aur Papaya Salad

Raw Mango | Papaya | Indian Dressing

Chickpeas Quinoa Salad

Quinoa | Chick Peas | Mix Vegetables | Lemon Dressing

Tandoori Tikka Salad

Chicken | Sweet & Sour Chutney | Indian Spices

Roasted Tomato & Egg Salad

Egg | Roasted Tomato | Indian Spices

Aloo Sev Chaat

Potatoes | Sweet and Sour Sauce

GOURMET CHAAT ON THE TABLE

Pani Puri

Crispy Puri | Potato | Mint and Tamarind flavored water

Chole Aloo Tikki Chaat

Potato | Chickpeas | Yoghurt | Mint Chutney

SMALL PLATE

Easter Special Tandoori Chicken

Oven Roasted Chicken | Yoghurt | Kashmiri Red Chilli

Bhatti Paneer Multani Tikka

Cottage Cheese | Crushed Nuts | Yoghurt | Red Chilli

Bhune Palak Aur Matar Ke Shami

Spinach | Green Peas | Green Chilli | Ginger

Tandoori Phool

Whole Cauliflower | Yoghurt | Kashmiri Red Chilli

Sukha Mutton Missi Roti Tacos

Australian Mutton | Chickpea Flour | Cheese | Indian spices

Tandoori Angare Macchi

Sea Bass | Ground Spices | Hung Curd | Chefs Signature Marination

SOUL WEEKEND BRUNCH

INDULGE IN YOUR CRAVINGS

by Chef Akhilesh

MAIN COURSE

Murgh Bharta

Chicken | Egg | Onion | Green Chilli | Tomato

Anda Bhurji Pav

Eggs | Onion | Tomato | Green Chilli

Pindi Chole

Chickpeas | Panjabi Spices

Soya Kadhai

Soya Chaap | Capcicum | Onion

Assorted Indian Bread

Roti | Naan | Paratha | Mirchi Paratha | Besan Roti

RICE

Subzi Tawa Pulao

Seasonal Fresh Vegetables | Indian Whole Spices

CHEF'S FINALE

Malai Shahi Tukda

Home Made Croutons | Cardamom | Reduced Milk | Saffron | Nuts

Gulab Jamun

Refined Flour Milk Dumpling | Cardamom | Sticky Sugar Syrup