

Diwali Brunch Buffet Menu

Starter

Nawabi Murgh Parche (D)

Chargrilled Chicken, Ginger, Cream, Tandoori Spices

Prawn Kohlapuri

Rampuri Subz Kebab (G)

Vegetable, Mint, Dry Spices

Chat Counter

Bhel Puri, Pani Puri, Sev Batata Puri (Dgn)

Main Course

Vegetarian

Paneer Pasanda (D, N)

Cottage Cheese, Tomato Rich Gravy, Laholi Masala

Zafrani Lauki Kofta (D)

Saffron, Bottle Gourd, Cardamom, Cumin

Tandoori Broccoli & Cauliflower (D)

Char Grilled Cauliflower and Broccoli Florets
Marinated in Yellow Chilli and Spices

Aloo Tawa Masala

Newjersey Potatoes, Peppers, Spices

Seafood

Rawa Fried Fish

Shallow Semolina Coated Fry Fish, Pounded
Spices

Meat

Chicken Chengezi (D, N)

Mughlai-Style Slow-Cooked Chicken with a Rich,
Tangy Yogurt-Tomato-Cashew Sauce

Hydrabadi Lamb Dum Briyani (D)

Diced Lamb, Basmati Rice, Aromatic Spices,
Fennel

Rice

Tarkari Dum Briyani (Vegan)

Garden Fresh Vegetables, Basmati Rice, Mint,
Whole Spices

Dal

Dal Panchratna

Slow Cooked Mixed Lentils, Tempered, Cumin

Salad

Indian Greens (Car, Cuc, Mooli, Gem Let, Red
Rad, Sprouts)

Moong Sprout Koshimbri Salad

Spiced Sweet Potatoes Beetroot Feta Cheese
Salad (D)

Grilled Tofu, Asparagus, Heirloom Carrots,
Peppers, Garlic Salad

Masala Papadi Chaat (G) (D) (G), Dahi Bhalla Sev
(D)

Raita Station (D), Mini Coin Papads, Assorted
Chutneys, Pickles, Yogurt

Dessert

Blueberry Pistchio Cheesecake (N)(G)(D)

Coconut Honey Jamun (D)(N)(G)

Alphones Mango Shrikhand Chocolate Cups (D)

Assorted Indian Sweets

Wild Rice Cinnamon Pudding

Mango Fig Kulfi (D)

Rose Gulkand Kulfi (D)

Masala Chai / Coffee

* Denotes spicy dish. Allergens **G**-Gluten, **N**-Nuts, **D**-Dairy, **E**-Eggs, **C**-Crustacean, **M**-Molluscan, **L**-Lupin,
S-Sulphites, **CEL**-Celery, **F**-Fish, **SES**-Sesame, **MUS**-Mustard, **P**-Peanuts, **SOY**-Soy

£61 per person (£30 for ages 4 to 10)