



Est.1982

Valentin's Day Brunch Menu

Starter

Non-vegetarian

Kandhari murgh tikka
Nibhuwali jheenga

Vegetarian

Beetroot chop

Live Chaat

Cold

Bhel puri, pani puri, sev batata puri (d g n)

Hot

Mirch wada chat with condiments

Salad Counter

Mixed greens, avocado, cherry tomatoes,
olives salad with creamy curry dressing

Tri quinoa with mango

Spicy roast tawa garden greens

Green salad cold

Dahi bhalla sev (g)

Samosa chaat (d) (g)

Raita station - raita station with 5
coniments (d)

Pickle station - papad /pickle/chutney/curd
rice

Lamb

Haleem

Chicken

Murgh dilruba

Fish

Herbs crushed fish

Vegetables

Nadru palak (d)

Aloo bhukhara kofta

Rajwade aloo

Gwar falli foogath

Khatta metha kaddu

Subz punchmel

Dal

Pindi chole

Kadhi

Gatte ka saag

Rice

Steamed rice

kashmiri pulao

Indian breads

Naan, prantha, garlic naan, missi roti

Desserts

Hot - kasi halwa

Hot - palum pazhamum kheer counter
with condiments

Pistacho & almond chocolate cake (gluten
free)

Rose rasgulla

Anjeer rolls

Cranberry cheesecake

Malai kulfi (d)

gulkand kulfi (d)

Prices include VAT and all charges. We have a no tipping policy.

* 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