



**weekend champagne brunch
vegetarian**

'panna-pakodi', summer mango, lentil fritter
goat's milk 'sholay', sultana ketchup
papdi chaat, crackling spinach

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'danthal', heart of palm, doli roti

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tender turnips, 'gōnth jēr', walnut floss

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wild mushroom, pepper fry, truffle

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pao bhaji, chilli maska, sourdough

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melon and khus sorbet

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sour shrub paneer, ratlami sev, summer corn kadhi
or

smoked arbi, fried lentil, taar korma

black dairy dal

wasabi and kakdi raita

indian accent kulcha

kashmiri morel and pinenut pulao

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mawa kachori, masala maple

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mango-pista kulfi, coconut, berenjak

₹ 7000 per person

prosecco & cocktails ₹ 8500 per person

champagne & cocktails ₹ 10500 per person

government taxes as applicable. we do not levy any service charge.
some food items may contain traces of nuts, dairy or gluten.
please inform us if you have any allergies.

executive chef
rijul gulati



**weekend champagne brunch
non vegetarian**

'panna-pakodi', summer mango, lentil fritter
goat's milk 'sholay', sultana ketchup
papdi chaat, crackling spinach

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meat ka karela, baked naan, kalonji seed

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dry aged duck, khandvi, 'fajeto'

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tiger prawn, 'till bugga', amritsari vadi rice

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kanyakumari crab, xo balchao, mirchi pao

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melon and khus sorbet

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old delhi chicken, hot butter, fenugreek
or

iberico pork roast, seaweed poha, bacon sev

black dairy dal

wasabi and kakdi raita

indian accent kulcha

kashmiri morel and pinenut pulao

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mawa kachori, masala maple

* * *

mango-pista kulfi, coconut, berenjak

₹ 7000 per person

prosecco & cocktails ₹ 8500 per person

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