

weekend champagne brunch vegetarian

indian accent shorba blue cheese naan

multani moth kachori, red onion chana jor garam, masala black chickpea papdi chaat, crackling spinach

sweet sour 'kashiphal', 'aam ki launji'

'dilli shawarma', masala paneer, pickle

smoked 'dhingri', kalari, black truffle

tofu medu vadai, pearl onion chutney, lime leaf gunpowder

indian accent kulfi sorbet

green jackfruit, coconut, native tamarind or chilli cheese vada, red amaranth keema, brun pao

> black dairy dal wasabi and kakdi raita indian accent kulcha kashmiri morel and pinenut pulao

> > motichoor soft serve

amritsari black plum, saffron mascarpone, crispy seviyan

₹ 6450 per person prosecco & cocktails ₹ 7950 per person champagne & cocktails ₹ 9750 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

indian accent shorba blue cheese naan

multani moth kachori, red onion chana jor garam, masala black chickpea papdi chaat, crackling spinach

tandoori pulled pork, bacon bhujia, carambola

'dilli shawarma', chicken rara, pickle

crab varuval, pepper butter, potato crisp

meetha achaar pork ribs, aam papad

indian accent kulfi sorbet

dry aged duck, khandvi, golden corn kadhi or braised lamb shank, tangy gourd, green almond korma

> black dairy dal wasabi and kakdi raita indian accent kulcha kashmiri morel and pinenut pulao

> > motichoor soft serve

amritsari black plum, saffron mascarpone, crispy seviyan

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