



## Brunch Menu

### Non-Vegetarian

#### Amuse Bouche

Pumpkin bao

#### Starters

**Dahi bhalle**, sweet yoghurt, duet chutney, nimbu sev

**Poriyal**, roasted beetroot, tempered coconut yoghurt, curry leaf oil

**Crab tart**, peri peri crab, goat cheese raita, fish roe

**Duck khurchan**, pepper fry, Malabar paratha

**Chicken dynamite**, Malabar gochujang, grilled padron peppers

**Lamb seekh kebab**, laal maas jus, garlic aioli

#### Mains

**Chicken tikka masala**, smoked onion, tomato gravy

**Dal makhani**, amul butter

**Jeera rice**

**Indian breads**

#### Dessert

**Carnival style tiramisu**, mascarpone, cocoa powder

### Vegetarian

#### Amuse Bouche

Pumpkin bao

#### Starters

**Dahi bhalle**, sweet yoghurt, duet chutney, nimbu sev

**Poriyal**, roasted beetroot, tempered coconut yoghurt, curry leaf oil

**Avocado chokha**, feta cream, marinated tomatoes, pickled radish

**Bombay quesadilla**, toastie masala, parmesan cheese, nylon sev

**Paneer tikka**, chili sambal, raw mango chutney, masala khakhra

**Wild mushroom suppli**, smoked tikka aioli, truffle oil

#### Mains

**Buratta makai palak**, lehsouni palak, butter corn, pickled onions

**Dal makhani**, amul butter

**Jeera rice**

**Indian breads**

#### Dessert

**Carnival style tiramisu**, mascarpone, cocoa powder

**AED 1500 AI** (extra)

Caviar( Oscietra)50gm & Moët & Chandon btl

**AED 450 AI** (per person)  
Food & Non- Alcoholic Package

**AED 550 AI** (per person)  
Food & Alcoholic Package

**AED 195 AI** (extra) (per person)  
Sparkling Package

Please advise the server should you be allergic to any ingredient / have dietary restrictions.  
All prices are in aed, inclusive of 7% authority fee, 10% service charge & 5% vat



# Brunch Menu Beverages

## Mocktails

### Born Fire

Combination of Apple, Elderflower, Strawberry and Aromatized Smoke

### Yellowtail

A Tropical Blend of Mango and Passion Fruit Fizzed with Sprite

### Aam Panna

Raw Mango, Cumin and Mint

## Cocktails

### Boiling Skull

Titos Vodka, Passion Fruit, Fresh Berries, Cranberry

### Coco Pandan Fizz

Pandan Infused Titos Vodka, Coconut, Sonic

### Paloma

El Jimador Tequila, Grapefruit Soda

### Blood Orange GT

Bombay Sapphire Gin, Blood Orange Puree, Tonic Water

### Popcorn Spritzer

Aperol, Prosecco, Nusa Cana Light Rum, Fresh Grapefruit, Popcorns

## Spirits

Four Roses Bourbon  
Paul John Nirvana  
Nusa Cana Rum  
Bombay Sapphire Gin  
Titos Vodka

## Wines

House Red Wine  
House Rose Wine  
House White Wine  
House Sparkling

## Beer

Tiger, Heineken, Birra Moretti, Kirin Ichiban

## Soft Beverages

Soda, Coca Cola, Diet Cola, Sprite, Fanta, Ginger Ale, Sparkling Water and Still Water

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