



first 15 -

dry fenugreek papdi chaat
wasabi and yogurt batata puri
potato sphere chaat, white pea mash
bacon and sweet potato shakarkandi, kohlrabi, crispy okra
herb sago pancake, house butter
crab chili cheese toast, summer cucumber pickle, tamarind ketchup

second 22 -

parsi "salli per eedu," fried egg, crispy potatoes, chutneys
baby idlis, summer vegetables, gunpowder
spinach kofta, peas salan
salmon, dill, chutney potatoes
herb shrimp omelet curry, pao
beef chili dubba gosht, baked egg, chappati
quail egg pulao, bacon, crispy shallots, mint yogurt
chicken malai tikka, green chili cream, sugar snap peas, summer truffle

two course brunch 35 -

shared brunch feast 55 -

accompaniments

black dairy dal 7-
mustard and caper raita 7-
fava bean pulao 6-
naan 5-
choice of kulcha: 9-
wild mushroom; saag paneer; butter chicken; hoisin duck; smoked bacon

desserts 12-

makhan malai, saffron milk, rose petal jaggery brittle, almonds
doda barfi treacle tart, vanilla bean ice cream
kesar mangoes, almond shrikhand
meethe chawal, sweet rice, almond milk, barberries



brunch feast

55 per guest

a shared feast for the table

dishes in each course are served together

herb sago pancake, house butter
wasabi and yogurt batata puri
crab chili cheese toast, summer cucumber pickle, tamarind ketchup

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parsi "salli per eedu," fried egg, crispy potatoes, chutneys
herb shrimp omelet curry, pao
beef chili dubba gosht, baked egg, chappati
kulchas for the table

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makhan malai, saffron milk, rose petal jaggery brittle, almonds
kesar mangoes, almond shrikhand

brunch cocktails 14 -

paloma

tequila - pamplemousse liquor - thyme

indian accent bloody mary

pickle spiced vodka - siracha - house-made tomato juice

ginger cup

cold pressed ginger - averna- carpano antica formula

**consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*