



first 17 -

dry fenugreek papdi chaat
wasabi and yogurt batata puri
tofu masala, shishito peppers
bacon and sweet potato shakarkandi, kohlrabi, crispy okra
wild mushroom uttapam, roast onion chutney
kolhapuri chicken salad, golden cashew, chickpea pearls
smoked duck uttapam, roast onion chutney
sweet pickle ribs, sundried mango, onion seeds
crab chili cheese toast, cucumber pickle, tamarind ketchup

second 24 -

herb paneer, soy keema, butter pao
green pea kofta, cauliflower, coconut curry
baby idlis, vegetables, gunpowder
tandoori steelhead trout, dill, heirloom potato salad
herb shrimp omelet curry, pao
fenugreek chicken, crisp parsnip, home-style curry
beef chili dubba gosht, baked egg, chappati

two course brunch 38 -

shared brunch feast 55 -

accompaniments

black dairy dal 8-
avocado & pomegranate raita 7-
traditional naan *or* garlic naan 6-
fresh corn & spinach, roasted pine nuts 8-
kadhai sesame vegetables 8-
choice of kulcha: 10-
wild mushroom; saag paneer; butter chicken; hoisin duck

desserts 15-

makhan malai, saffron milk, rose petal jaggery brittle, almonds
doda barfi treacle tart, vanilla bean ice cream
meethe chawal, sweet rice, almond milk, barberries
'old monk' rum ball, valrhona chocolate
carrot halwa crumble, salted pistachio ice cream



brunch feast

55 per guest

*a shared feast for the table
dishes in each course are served together*

dry fenugreek papdi chaat

wild mushroom uttapam, roast onion chutney

or

smoked duck uttapam, roast onion chutney

chili cheese toast, cucumber pickle, tamarind ketchup

or

crab chili cheese toast, cucumber pickle, tamarind ketchup

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herb shrimp omelet curry, pao

herb paneer, soy keema, butter pao

or

beef chili dubba gosht, baked egg, butter pao

baby idlis, vegetables, gunpowder

kulchas for the table

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makhan malai, saffron milk, rose petal jaggery brittle, almond

carrot halwa crumble, salted pistachio ice cream

brunch cocktails 14 -

connaught cup

pimm's no. 1 - mint - cucumber

indian accent bloody mary

pickle spiced vodka - sriracha - house-made tomato juice

ginger sip

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*