

## Weekend Brunch Menu

Saturday & Sunday: 12:00 PM - 3:00 PM

3 Course Prix Fixe Brunch - \$27 per person

Includes Choice of: Beer Or Wine Selection Of The Day | Featured Cocktail | Mango Lassi | Iced Tea | Coke Products

Please Choose One Selection From Each Course.

### First Course Selections

**Chat Of The Day:** A Daily Changing Offering Of Street Foods Of India

**Kachumber:** Cucumber, Tomato, & Onion Salad; Savory Lemon-Cilantro Dressing

**Vegetable Pakora:** Vegetable Fritters, Herb Spice Filling, House Chutney

**Gobhi Manchurian:** Cauliflower Florets In A Zesty Soy Tomato Glaze With Garlic

**Tamatar Coconut Soup:** Tomatoes, Coconut, Southern Indian Spices

**Koyla Kabab:** Tandoor-Roasted Chicken Thigh, House Chutneys

**Mughlai Shrimp:** Seared Jumbo Shrimp, Butter, Garlic, Black Pepper



### Second Course Selections

All Entrées Served With A Side Of Basmati Rice And Naan Or As Specified

**Shahi Paneer:** Homemade Indian Cheese, Creamy Sauce with Peppers and Onions

**Kofta Anarkali:** Vegetable Croquettes, Creamed Cashew Sauce, Pomegranate Seeds

**Dal Tadka:** Yellow Lentils Cooked With Ginger, Onion, Tomatoes, Curry Leaves

**Amritsari Chole & Kulcha:** A Punjabi Delicacy, Homestyle Chickpeas & Savory Stuffed Bread

**Goan Seafood Curry:** Shrimp, Scallop & Fish; Light Coconut Based Southern Indian Curry

**Chicken & Waffles:** Cherry-Coconut Stuffed Naan, Pan Fried Crispy Chicken, Spiced Honey

**Chicken Tikka Masala:** Tandoor Grilled Chicken Breast, Spiced Creamed Tomato Sauce

**Butter Chicken:** Pulled Tandoori Chicken, Honey-Tomato-Fenugreek Sauce

**Dhaba Haandi Chicken:** Stewed Chicken, Punjabi Spice Blend, Ginger, Onions

**Lamb Kozhambu:** Lamb Morsels Sautéed In A Spicy Southern Indian Style Masala

**Goat Curry:** Goat Meat On The Bone In A Traditional Punjabi Style Curry

**Biryani:** Seasoned Basmati Rice, Saffron, Iris Water, Delicate Spice

**Protein of your choice: Vegetable // Chicken // Lamb // Goat - On Bone**



### Third Course Selections

**Kheer:** Traditional Indian Rice Pudding - Nuts, Rosewater, Cardamom

**Gulab Jamun:** Pastry Dumplings, Cardamom Infused Syrup, Toasted Coconut Flakes

**Kulfi:** Traditional Homemade Indian Style Ice Cream with Pistachio & Cashew

**Chai:** Authentic Indian Tea Made With Milk And Cardamom



Vegan (V), Gluten-Free (GF)

18% Service Charge Will Be Added To Parties Of 5 Or More

