

Weekend Brunch Menu

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

3 Course Prix Fixe Brunch - \$33 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

Chaat 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)

20% Service Charge Will Be Added To Parties Of 5 Or More

