DIWALI BRUNCH

NOVEMBER 2026

$59 Per Person ++

बार BAAR BAAR बार
NEW INDIAN

|| CANAPÉ ||

MINI GREEN PEA SAMOSA

|| APPETIZERS || *Choose One*

SWEET POTATO TIKKI CHAAT *Mint, Sour Yogurt, Spinach Pakora*

BROCCOLI KOLIWADA *Carrot Pachadi, Peanut Chutney & Thecha*

JACKFRUIT CUTLET *Kasundi Aioli, Green Mango Slaw*

BEETROOT GALOUTI *Saffron Paratha, Pickled Onion*

HARIYALI PANEER TIKKA *Tri Color Peppers, Pickled Onion, Mint*

CHICKEN GHEE ROASTED *Curry Leaf, Podi Masala*

BOMBAY CHICKEN KEEMA *Butter Pao, Salli Potato*

DHUNGER LAMB CHOPS *Lachha Salad, Mint & Cilantro Chutney*

TANDOORI JHINGA *Mint Chutney, Laccha Salad*

AMRITSARI MACCHI *Fried Sea Bass, Chickpeas Flour, Minty Mayo*

|| MAINS || *Choose One*

TANDOORI STUFFED MUSHROOM *Cashews, Raisins, Benarasi Gravy*

PANEER PINWHEEL *Cottage Cheese, Bell Peppers, Onions*

MALAI KOFTA *Spinach Saag, Lotus Root Crisp*

BHUNA GOAT *Ginger, Brown Onion, Cilantro*

BUTTER CHICKEN *Red Pepper Makhani, Fenugreek*

GRILLED KASUNDI SEA BASS *Coconut & Bengal Mustard Curry, Curry Leaves*

|| SIDES ||*Choose One*

Mains are accompanied with

DAL MAKHANI

KHUSKA PULAO RICE

ASSORTED BREAD

|| DESSERT ||

MITHAI PLATE *Mini Gulab Jamun Cheesecake, Churro-Jalebi with Rose Rabri, Saffron Pistachio Ice Cream OR Mango Sorbet and Nut-Studded Brownie*

Vegetarian · Dairy · Eggs · Shellfish · Gluten · Nuts · Fish

PLEASE INFORM US ABOUT ANY ALLERGIES BEFORE ORDERING
ALL PARTIES WILL INCUR 20% GRATUITY |
ALL TABLES HAVE A 90-MINUTE SEATING LIMIT