



### drink special

mimosa trio | 25

bottle of sparkling wine | three mixers (mango cardamom, rose petal & orange lavender)

### BRUNCH MENU | 20/pp

#### first course | choose one

corn soup with curry leaf pesto

crispy cauliflower

tomato | red onion | chili | ginger | crushed red pepper | soy (v)

spinach chaat

crispy baby spinach | shallots | chopped tomatoes | sweet yogurt | tamarind chutney (gf, v by request)

drums of heaven

battered chicken wings | blue cheese crumbles | garlic | tomato | chili | scallions

#### second course | choose one

masala omelet

eggs | tomatoes | onions | chili | served with desi home fries and baby naan

vindaloo egg skillet

two sunny side eggs | pork sausage | cheddar cheese | desi home fries | grilled challah

spicy chicken 'n' waffle

panko crusted boneless chicken breast | butter | parsley | sriracha | sweet chili | maple syrup

chicken tikka wrap served with spicy masala fries

tandoori chicken breast | english cucumber | tomato | chili aioli | pan seared flaky paratha

chicken makhani served with saffron basmati rice

free range | boneless breast | fresh tomato

chole bhature

chickpeas | tomato | onions | pomegranate juice | puffed bread (v by request)

paneer tikka masala

tandoori marinated house-made paneer | fresh tomato | red onion | ginger | garlic (gf)

#### third course | choose one

chocolate chai pot de crème

saffron kheer

Our kitchen prepares menu items that include dairy, gluten, nuts, shellfish and soy. We cannot guarantee menu items to be completely allergen free. There is a maximum of two credit card payments per table. A 20% gratuity may be added to parties of five or more. No coupons or sharing, pricing per person.