

# INDIAN SUMMER GARDEN BRUNCH MENU

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## STARTER

*Traditional Indian Breadbasket, papadum, green chilli,  
minted yogurt and crushed tomato dip*



## KHANDVI

*Chickpeas pinwheels stuffed with coconut and sesame seeds*

## PAPDI CHAAT

*Potato cake served on bed of tangy chickpeas with sweet  
yogurt and tamarind chutney*

## ASPARAGUS AND SUGAR SNAPS PORIYAL

*Kerala coconut and curry leaf flavoured grilled vegetables*

## TANDOORI SPICED CHICKEN

*Yogurt, coriander, tomato and cashew sauce*

## SPICED DUCK SAMOSA

*Rice flour pastry stuffed with savoury confit duck*

## KONKAN PRAWN

*King prawns marinated with blend of pickled chillies,  
coconut and tomatoes*

## HYDRABADI LAMB BIRYANI

*Slow cooked saffron rice with aromatic lamb rack*



## DESSERT

*Chocolate and cardamom ganache, pistachio brittle  
Ras Malai, saffron, almond crumble*

