

The Royal Brunch (Saturday & Sunday 12:30pm - 4pm)

alcoholic 395 | non-alcoholic 295

Starters

Panipuri (V)

golgappa, masala potatoes, chickpeas, spiced coriander & tamarind water

Karare Aloo Chat (V)

potato tikki, spiced white peas, yoghurt, tamarind & mint chutney

South Indian Sampler

Paneer Chettinad (V)

home made cottage cheese, chettinad spices & curry leaves

or

Prawn Chettinad

Tiger prawns, chettinad spices & curry leaves

Butter Sada Dosa (V)

crispy rice-lentil crepe, aubergine sambhar

Mini Podi Idlis (V)

steamed rice cakes, roasted lentils, red chillies, spices & trio of chutney

Mains (Choice of one)

Old Delhi Butter Chicken

char-grilled pulled chicken, fresh tomato & fenugreek

Sindhi Methi Gosht

kid goat simmered with spinach, cinnamon & fenugreek leaves

Kofta Lazeez (V)

kale & asparagus dumplings, almonds & saffron

Served with Jeera Pulao, Cucumber Raita & Bread Basket

Desserts (Choice of one)

Rhubarb Chuski Falooda

basil seeds, rhubarb & saffron rabri kulfi

Chocolate Bounty

Valrhona milk chocolate, coconut, chocolate

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.
All prices are in U.A.E Dirham's and exclusive of 5% VAT, 7% municipality fees and inclusive of 10% service charge.

The Royal Brunch Beverage Selection

Cocktails

Jamavar Royal Punch

A tableside trolley service done the Jamavar way.

Aperol, Grapefruit & Pepper, Guava

Khubani Mule

Vodka, Apricot, Yuzu, Ginger Beer

J&T

Gin, Tropical Cordial, Peppercorn,
Franklin Elderflower Tonic

Coorg Daiquiri

Coco Rum, Passion Fruit, Curry Leaf Cordial, Citrus

Mango Whisky Sour

Whisky, Mango, Saffron, Citrus

Wines

Chenin Blanc, Simonsig

Cape Town, South Africa

Malbec, Zuccardi Serie A

Mendoza, Argentina

Mocktails

Strawberry Garden

Strawberry Tea, Lyre's Italian Orange 0%, Elderflower, Citrus

Lassi

Mango

Beer

Cobra

Soft Drinks

Sprite | Diet Sprite

Coca Cola | Coca Cola Zero

House Spirits

Gin

Vodka

Rum

Whisky

Juices

Cranberry

Pineapple

Fresh Orange

Organic Green Apple

The Weekend Sadhya | 149

Tomato Rasam
aromatic spices & rasam foam

Sharkara Varatti
banana fritters, jaggery
& dry ginger

Naranga Achar
lemon pickle

Banana Erissery
coconut, black pepper,
mustard & red chilli

Olan
ash gourd, plantain, long beans
& coconut milk

Aviyal
harvest vegetables, cumin, coconut &
yoghurt

Kozhi Varattiyathu | 50
chicken morsels, roasted spices, curry
leaves & mustard

Kerala Pappadum

Nendra Pazham Upperi
salted banana chips

Leelamma's Homemade Pickle
green mango

Sambhar
yellow lentils, tamarind
& seasonal vegetables

Pineapple Pachadi
mustard, coconut
& yoghurt

Cabbage Thoran
mustard, curry leaves
& coconut

Kumarakom Fish Curry | 50
king fish, black tamarind,
ginger & coconut milk

Served with Matta Rice or Double Boiled Rice



Elaneer Pudding
tender coconut, passion fruit pearls, berries & coconut flakes