

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

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

Wines

Chenin Blanc, Simonsig

Cape Town, South Africa

Malbec, Zuccardi Serie A

Mendoza, Argentina

Beer

Cobra

House Spirits

Gin

Vodka

Rum

Whisky



The Weekend Sadhya | 149

Tomato Rasam

aromatic spices & rasam foam

Sharkara Varatti

banana fritters, jaggery
& dry ginger

Naranga Achar

lemon pickle

Banana Eriserry

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