

# 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

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## 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

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## 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

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## 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

Kingfisher

## 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

Kerala Pappadum

Sharkara Varatti  
banana fritters, jaggery  
& dry ginger

Nendra Pazham Upperi  
salted banana chips

Naranga Achar  
lemon pickle

Leelamma's Homemade Pickle  
green mango

Banana Erissery  
coconut, black pepper,  
mustard & red chilli

Sambhar  
yellow lentils, tamarind  
& seasonal vegetables

Olan  
ash gourd, plantain, long beans  
& coconut milk

Pineapple Pachadi  
mustard, coconut  
& yoghurt

Aviyal  
harvest vegetables, cumin, coconut &  
yoghurt

Cabbage Thoran  
mustard, curry leaves  
& coconut

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

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