

## Brunch Menu

### NAAN BAR

#### **Chef Srijith's unique sampling of "Naan" with fresh seasonal ingredients (2 per portion)**

<i>Naan with Spiced Kale Composition, Garlic Yoghurt and Chaat Masala</i>	12.00
<i>Naan with Ahi Tuna, Avocado, Radish and Chili-Lime Essence</i>	14.00
<i>Naan with Lamb Kebab, Pickled Onion, Cucumber Pea Shoots and Spicy Yoghurt</i>	14.00

### HORS D'OEUVRES

<i>Market Greens, Root Vegetables, Goat Cheese, Olive Crumbs and Almonds</i>	14.00
<i>✓ Butternut Squash Velouté with Ginger, Coffee and Vanilla</i>	14.00
<i>Smoked Salmon with Toasted Bagel and Cream Cheese</i>	14.00
<i>Heirloom Beets with Berries, Basil and Burrata Cheese</i>	15.00
<i>Maine Lobster, Puffed Black Rice, Charred Brussels Sprouts and Coconut Curry</i>	25.00/48.00

### MAIN COURSE

<i>Malted Waffle &amp; Butter Roasted Pear with Walnuts and Whipped Vanilla Cream</i>	15.00
<i>Corned Beef Hash with Bell Peppers, Onions, Potatoes and Poached Eggs</i>	15.00
<i>Crab Cake Benedict with Poached Eggs and Hollandaise Sauce</i>	22.00
<i>Lobster Knuckle Frittata with Roasted Mushrooms, Arugula and Goat Cheese</i>	22.00
<i>Sea Bass with Brussels Sprouts Relish, Pumpkin and Pine Nuts</i>	25.00
<i>Liberty Farm Duck Samosa, Tomato Butter with Pear and Cucumber Salad</i>	24.00
<i>Spiced Chicken Cooked in Tandoor, Saffron Rice, Biryani Spices and Scallions</i>	32.00
<i>Aged New York Steak with French Fries and a side of Mixed Greens</i>	36.00
<i>Lamb "Naanwich", Slow-cooked Lamb, Chutney Yogurt, Onion and Blackberry-Walnut Salad</i>	26.00

### DESSERT

<i>Tropics, Brokaw Ranch Guava, Banana and Madras Curry Sponge</i>	9.00
<i>Yam, Tandoori Purple Yam, Douglas Fir and Pecan</i>	9.00
<i>Caramelized White Chocolate Cheese Cake, Passion Fruit Sorbet and Mint</i>	9.00

*Executive Chef Srijith Gopinathan  
Master Sommelier Richard Dean*