



Shikar Sunday Brunch

12pm - 2:30pm

At the Table

Mathari | Poppadums | Chutneys (V)

Crisp savoury snack bites, saffron, thymol seeds, pepper

Dips & Relishes (V)

Sesame-yoghurt, chilli-tomato-tamarind, green mango-mint, date-figs-ginger marmalade

Tandoor

Bee-hive clay oven-roasted

(Served at the table)

Tandoori Tiger Prawns

Roasted garlic, Kashmiri chillies,
cream cheese, fenugreek

“Cafreal” Chicken Tikka

Chargrilled chicken, coriander greens,
cinnamon, cumin, labneh

Gosht Seekh Kebab

Tender minced lamb shoulder skewers,
aromatic spices

Shikaar Maas Ka Soola

Tandoori lamb chops, clove smoked,
five-spiced, garlic-mustard yoghurt

Chaat Station (V)

Samosa Chole Chaat

Flaky savoury pastry pyramids, cumin-chilli-
ginger tempered potatoes, cashew nuts,
dates-tamarind chutney, stewed chickpeas

Kale & Onion Pakodas

Frites, chickpea-tempura, thymol, mild chillies

Pani Puri / Dahi Puri

Crisp semolina shells, crushed potatoes-
chickpeas, chilli-mint-tamarind shots

A street classic

Dahi Bhalla Chaat

Spiced urad lentil savoury doughnuts, yoghurt-
chutney laden

Peaches, Seasons Fruit Chaat Salad

Pomegranate-mint dressing

98++ per person

Menu is subject to change without prior notice

Prices are subject to 10% service charge and prevailing government taxes



Shikar Sunday Brunch

12pm – 2:30pm

Raan Carvery

Braised lamb shoulder, mace-rose,
aromatic stew, saffron sheermal

Duck Biryani

Avadhi Dum
Slow-cooked aromatic biryani, saffron basmati
rice, "burani" raita, *Persian influenced*

Mains

*Sharing bowls
(Served at the table)*

Mardana Murgh Makhani

Tandoori chicken, sun-dried fenugreek,
smoked tomato-saffron-cream

Daal Shikari (V)

"Maah di daal", patiently simmered lentils,
creamed and buttered

Tandoori Breads

Naan | Parantha | Roti | Missi Roti

Steamed Basmati Rice

Dessert

Meetha Platter

Alphonso Mango Kulfi (V)

Frozen condensed milk, almonds

Jamun-e-Khaas (V)

Milk cake dumplings, hazelnut, saffron

Malpua, Rabdi

Honey-soaked fried wheat-semolina pancakes
fennel-green cardamom | Saffron reduced milk

Fruits of the Moment

Vegetarian options can be curated upon request

98++ per person

Menu is subject to change without prior notice
Prices are subject to 10% service charge and prevailing government taxes



Shikar Sunday Brunch

Bottomless Beverage Package from 12pm - 2:30pm

Champagne Package

60++ Per Person

Ployez Jacquemart Extra Quality Brut Champagne

Saint Clair Marlborough Origin Sauvignon Blanc

Saint Clair Marlborough Pinot Noir

Suntory Draft Beer

Cocktails

Mimosa | Sangria | Espresso Martini | Old Fashioned | Bloody Mary

Nude Cocktails

Raspberry Nimbu Pani | Iced Tea

Spirits

Bacardi Rum | Tried & True Vodka | Wedges Gin | Buffalo Trace Whisky

Wine & Beer Package

40++ Per Person

Saint Clair Marlborough Origin Sauvignon Blanc

Saint Clair Marlborough Pinot Noir

Suntory Draft Beer