



Shikar Sunday Brunch

NON - VEGETARIAN MENU
12PM - 2:30PM | 108++ PER PERSON

AT THE TABLE (V)

Poppadums | Chutneys

TANDOOR (GF)

Tandoori Tiger Prawns

roasted garlic, Kashmiri chili, cream cheese, fenugreek

Tandoor Chicken

mild red chili-garlic-yogurt marinade, exotic frontier spices, house pickle

Duck Seekh Kebab

tender minced skewers, aromatic spices

Shikaar Maas Ka Soola

tandoori lamb chops, clove smoked, five-spiced, garlic-mustard yogurt

CHAAT STATION (V)

Samosa Chole Chaat

flaky pastry pyramids, cumin-chili-ginger tempered potatoes, cashew nuts, dates-tamarind chutney, stewed chickpeas

Kale & Onion Pakodas "Frites"

chickpea-tempura, thymol, mild chili

Pani Puri / Dahi Puri

crisp semolina shells, crushed potatoes-chickpeas, chili-mint-tamarind shots

Dahi Bhalla Chaat

spiced urad lentil savoury doughnuts, yogurt-chutney

MAINS

(SHARING BOWLS, SERVED AT THE TABLE)

Mardana Murgh Makhani (GF)

tandoori chicken, sun-dried fenugreek, smoked tomato-saffron-cream sauce

Lotus Leaf Roasted Seabass (GF)

tamarind, mild chili, caramelised onion-tomato

Daal Shikari (V, GF)

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

Tandoori Breads (V)

naan, parantha, roti, missi roti (GF)

Steamed Basmati Rice (V, GF)

Chicken Biryani, Avadhi Dum

green cardamon, cinnamon, rose petals, green chili, saffron basmati rice

DESSERT – MEETHA PLATTER (V)

Rasmalai (N)

sweetened poached curd cheese, whipped cream, fruit of the season

Saffron, Almonds & Pistachios Kulfi, "Tilley-Wali" (GF, N)

frozen reduced milk, saffron-pistachios & almonds enriched, street food inspired

Baked Berries Pud!

steam baked, berries-yogurt, biscuit

Jamun & Figs

caramelised sweetened milk-cake dumplings, baked fresh figs & vanilla bean ice cream

Almond Brioche Toast (N)

saffron-cardomom reduced milk, gold

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN-FREE

(N) NUTS

Kindly inform your server of any dietary requirements or allergies prior to the commencement of your meal.
Prices are subject to 10% service charge and prevailing government taxes.



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TANDOOR (V)

Roselle-Red Chili Paneer Tikka (GF)
curd cheese, mustard, fenugreek

Tandoori Purple Cauliflower (GF)
thymol-fennel, soft Philadelphia cheese, cilantro-garlic chutney

Lotus Stem & Roasted Walnut Skewers (VE, GF, N)
"Nadru-Akhroat", sesame ginger fennel-mint yogurt

MAINS (V)

(SHARING BOWLS, SERVED AT THE TABLE)

Tawa Paneer (GF)
heady masala, peppercorn, coriander

Spinach Mash (GF)
garlic, fenugreek

Daal Shikari (GF)
"Maah di daal", patiently simmered lentils, creamed and buttered

Tandoori Breads (V)
naan, parantha, roti, missi roti (GF)

Steamed Basmati Rice (V, GF)

Exotic Morels 'Biryani
season's vegetable biryani with mace, rose, mint, green chili

CHAAT STATION (V)

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