

**DIWALI BRUNCH MENU - FOR THE WHOLE TABLE ALL GUESTS**  
**NOVEMBER 2 AND NOVEMBER 3 FROM 12.30 PM TO 3 PM**

coin papadam/banana chips/jack fruit chips/sarkara varatti/chutneys/pickles

**MUS SES D**

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beetroot, quinoa, cheese stuffed tikki **D G**

*mint sauce*

banana flower vada

*karvari chutney*

mysore masala dosa **MUS D**

*served with sambar*

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kadala kurma **MUS N**

*black chickpeas simmered in coconut*

avial **MUS D**

*traditional south indian vegetables, seasoned with coconut, coconut oil, spices*

okra **SES E**

*batter fried with sesame*

asparagus and beans thoran **MUS**

*batter fried with sesame*

mangalore cucumber pachadi **D MUS**

*ground coconut, mustard, curry leaves*

vegetable kaima rice **N D**

*medley of vegetable cooked with an aromatic rice*

poori **G D**

*deep-fried bread, made from unleavened wheat flour*

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indian trio pot **N D G**

*rasmalai, gajar halwa, mango shrikhand*

ice cream **D N**

tea / coffee

Allergens **G**-Gluten, **N**-Nuts, **D**-Dairy, **E**-Eggs, **C**-Crustacean, **M**-Molluscan, **L**-Lupin, **S**-Sulphites, **CEL**-Celery, **F**-Fish, **SES**-Sesame, **MUS**-Mustard, **P**-Peanuts, **SOY**-Soy Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens.