

# SAN SARA

A ROYAL FEAST OF NORTH INDIA

## À LA-CARTE SUNDAY BRUNCH

MENU \$98++

### STREET CHAAT

#### GOLGAPPA

Semolina shell filled with Chef's special mixture | Jal-jeera shooter

### STARTER

#### GOSHT KI GALOUTI

Pan-seared Lamb Mince Cake | Saffron | Chef's Special Garam Masala

#### MASALA TAWA-FRIED FISH

Sliced Seabass | Deggi Chilli | Garam Masala Powder | Chickpea Flour

#### TANDOORI MURGH TIKKA

Tandoori Roast Chicken Morsels | Yoghurt | Garam Masala Powder

#### JHINGA KOLIWADA

Deep Fried Prawns | Onion Seed | Fennel Seed | Chickpea Flour

### MAIN COURSE

#### GOSHT SIRKHA PYAAZ

Lamb Shank Curry | Vinegar Onion | Chef's Special Garam Masala

#### MURGH TIKKA LAJAWAB

Chicken Tikka Curry | Rich Onion-tomato Gravy | Cheese | Butter | Cream

#### MALAI JHINGA

Prawn Curry | Coconut Milk | Ginger | Coriander | Cream | Butter

#### MACHHLI DHAULADHARI

Himachali Fish Curry | Onion | Tomato | Chef's Special Garam Masala

### LENTILS

#### TADKEWALI DAL

Yellow Lentil Curry | Onion | Tomato | Cumin Seed | Asafoetida

### RICE

#### JEERA RICE

Basmati Rice | Cumin Seed | Fresh Coriander | Clarified Butter

### BREAD

#### BUTTER NAAN | TANDOORI ROTI

### DESSERT

#### GAJAR KA HALWA

Carrot | Milk | Sugar | Cardamon | Pistachio

#### RASMALAI

Cottage Cheese Patty | Poached in Saffron Milk | Pistachio | Saffron

#### SALTED CARAMEL ICE CREAM

Vanilla Ice Cream | Salted Caramel | Pistachio

#### GULAB JAMUN

Deep-Fried Milk Solids | Sugar Syrup | Pistachio

**Table condiments: - PAPAD, CHUTNEY, SIRKHA PYAAZ**

Kindly inform our team if you have any special dietary needs or food allergies.  
Price is subjected to 10% service charge and prevailing government taxes.

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### STREET CHAAT

#### GOLGAPPA

Semolina Shell Filled with Chef's Special Mixture | Jal-jeera shooter

### STARTER

#### BIKANERI TIKKI

Deep-fried Potato Cake | Chickpea Flour Noodles | Chef's Special Garam Masala

#### MALAI BADAMI BROCCOLI

Clay Oven-roasted Broccoli | Cream Cheese | Almond | Yoghurt | Cardamom Powder

#### DAHI KE KEBAB

Deep-fried Yoghurt Cake | Panko Crumb | Ginger | Bell Pepper | Cardamom Powder

#### MUSHROOM KURKURE

Crispy-fried Mushroom | Chickpea Flour | Cumin Seed | Carom Seed | Garam Masala Powder

### MAIN COURSE

#### ADRABI ALOO GOBI

Cauliflower Potato Curry | Onion-tomato Tangy Gravy | Ginger | Chef's Special Garam Masala

#### MAKAI PALAK LASOONI

Spinach Sweet Corn Curry | Onion | Garlic | Fennel Powder

#### KAJU MAKHANA

Cashew Fox Nuts Curry | Yoghurt | Onion | Garlic

#### KADHAI PANEER

Cottage Cheese Curry | Onion-tomato Tangy Gravy | Bell Pepper | Chef's Special Garam Masala

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