

fio
PRESENTS

THE Sunny
WEEKEND BRUNCH

. SAT & SUN . 12-4PM .

*Teetotaller Brunch: INR 3195**

*Tippler Brunch: INR 4195**

*Kids (7-15 yrs): INR 2199**

*Add a bottle of Prosecco
for INR 3595**



**Taxes as applicable.*

**The package is valid from 12pm to 4pm only.*

**The package is valid for individuals.*

**Please inform the server of any food allergies.*

**Two offers cannot be combined.*

**No discount applicable on brunch.*

NEHRU PLACE, +91 9971004531, +91 7827900141



TEETOTALLER BRUNCH

INR 3195*

SOUP OF THE DAY

Chilled Wood Apple and Chia (v)

Minestrone Piemontese (v)

EGGS

(order any one)

Spinach & Bacon Benedict on waffle

Scrambled Eggs & Pancakes

SALAD

(order any one)

Watermelon Rosettes Feta and Peach Salad (v)

Fresh Mango & Berries Salad (v)

APPETIZERS

(free-flowing)

NON-VEG PLATTER

Lamb Phyllo Tazza

Molasses Glazed Chicken

Buckwheat Fish Tacos

Sali Boti Crepe Roll

VEG PLATTER

Goat Cheese Phyllo Tazza

Avocado Buckwheat Tacos

Crispy Risotto Sesto

Mushroom Ramra Crepe Roll

PIZZA

(free-flowing)

Roasted Veggies and Bocconcini (v)

The Green One Pizza (v)

Sicilian Smoked Chicken (nv)

Spicy 'Chorizo' Carbonara (nv)

MAINS

VEGETARIAN

(order any one)

BUTTER-BEAN, VEGGIES AND JALAPEÑOS RÖSTI

*Crisp potato rösti layered butter-bean, veggies in cream sauce,
cherry tomato confit*

TRUFFLE PORCINI RISOTTO

*Assorted forest mushroom, porcini parmesan broth,
rocket leaves*

LINGUINI WILD MUSHROOM

Tossed four mushroom, chilli lime garlic porcini sauce

ASPARACUS AND SPINACH RAVIOLI

*Chili plum tomato basil broth, cream cheese,
parmesan foam, chili oil*

FARMER'S ARTICHOKE PIE

*Baked herbed artichoke, spinach, white beans,
cheese sauce, garlic potato brie mash & crisp*





TAWA KALONJI PANEER

Cottage cheese tossed with whole garlic and dried spices, served with amritsari maa ki dal, cucumber raita & choice of bread

MAKKAI BURRATA PALAK

Tempered burrata, butter palak, corn kernels, dry moong dal, served with amritsari maa ki dal, cucumber raita & choice of bread

NON-VEGETARIAN

(order any one)



THYME LIME CHARGRILLED CHICKEN

Truffle potato mash, broccoli, confit cherry tomato, porcini mushroom jus

KASHMIRI LAMB CHOP

Rosemary garlic grilled lamb chop, lyonnaise potato, chimichurri & rosemary jus

OLIVE CRUSTED SEA BASS

Grilled sea bass, sea salt olive butter, barnyard millet, salsa verde

OCEANS LINGUINI

Pan tossed prawns, calamari, chili lime garlic prawn bisque

LAHORI BUTTER MURG

Boneless chicken, spices, rich tomato butter curry, served with amritsari maa ki dal, dill cucumber raita, laccha paratha or subz pulao

GRAND TRUNK MUTTON CURRY

Classic mutton curry from north-west frontier, served with amritsari maa ki dal, dill cucumber raita, laccha paratha or subz pulao

DESSERT SAMPLER

Tiramisu San Gimignano

Goosey Salted Caramel Chocolate Cake (F/L)

Passion fruit Mango Tres Leches

MOCKTAILS

SETTLING TEA

Green tea infusion, kaffir lime, passion fruit

ONE IN A MELON

Watermelon, kaffir lime, lime juice

CHATAKA MARY

Cuava juice, chilly, ginger, celery, coriander

BRAZILIAN LEMONADE

Fresh pineapple, basil, lime, lemonade

SOFT BEVERAGES

Iced Tea

Fresh Lime Soda

Preserved Juices

Fizzes

Choice of Tea

Choice of Coffee

