



Brunch

12:30 PM – 4:00 PM

Welcome Drinks

Two refreshing non-alcoholic welcome beverages

- House-crafted detox water

Fresh Fruit

- A selection of two seasonal cut fruits

Soups

- One vegetarian and one non-vegetarian soup, served warm

Starters

- Two vegetarian and two non-vegetarian appetizers

Salads & Mezze

- Classic green salad
- Compound salad selections
- Assorted dressings
- Three non-vegetarian salad options
- Mezze bar featuring Middle Eastern staples

Live Stations

- Two interactive live cooking counters

Accompaniments

- House-made pickles, regional chutneys, papad
- Raita and plain curd

Salads & Mezze

- Classic green salad
- Compound salad selections
- Assorted dressings
- Three non-vegetarian salad options
- Mezze bar featuring Middle Eastern staples

Main Course

- Paneer in a rich Indian-style gravy
- Traditional dal
- Two seasonal vegetable preparations
- Continental entrée
- Asian-inspired preparation
- Indian-style khichdi
- Vegetable biryani
- Non-vegetarian biryani
- Steamed rice
- Selection of Indian breads
- Indian chicken curry
- Asian non-vegetarian main
- Continental non-vegetarian main
- Egg curry

Desserts

- Two warm Indian desserts
- Two varieties of cake
- Assorted pastries
- Traditional Indian sweets
- International dessert selection
- Two ice cream options with a choice of toppings

Lunch

12:30 PM – 3:30 PM

Welcome Drinks

- One crafted non-alcoholic beverage
- Detox water infused with herbs

Fresh Fruit

- Two varieties of seasonal fresh cut fruit

Soups

- One vegetarian and one non-vegetarian soup

Starters

- Two vegetarian and two non-vegetarian starters

Salads & Mezze

- Fresh green salad
- Compound salad varieties
- Assorted dressings

Live Stations

- One live station

Accompaniments

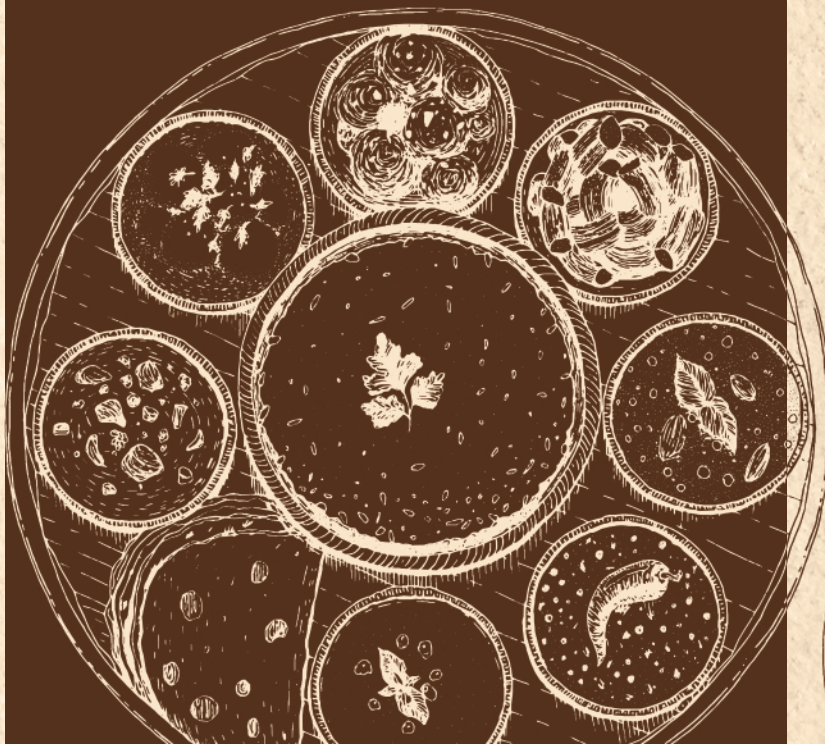
- Regional pickles, chutneys, and papad
- Raita and plain curd

Main Course

- Paneer in a savoury Indian gravy
- Signature dal preparation
- Two seasonal vegetable mains
- Continental entrée
- Asian-inspired dish
- Steamed basmati rice
- Assorted Indian breads
- Indian-style chicken curry

Desserts

- Two warm Indian desserts
- Cake and pastry selection
- Indian sweet platter
- Global dessert assortment
- Two ice cream flavours with toppings



Dinner

7:00 PM – 11:00 PM

Welcome Drinks

- One non-alcoholic welcome beverage
- Herb-infused detox water

Fresh Fruit

- Two types of freshly cut seasonal fruit

Soups

- One vegetarian and one non-vegetarian soup

Starters

- Two vegetarian and two non-vegetarian starters

Salads

- Crisp green salad
- Compound salads
- Assorted house dressings

Live Stations

- Two chef-attended live stations

Accompaniments

- Pickles, chutneys, and crispy papad
- Raita and plain curd

Main Course

- Paneer in a rich Indian-style gravy
- Lentil-based dal
- Two seasonal vegetable preparations
- Continental-inspired entrée
- Asian-style main
- Traditional Indian khichdi
- Vegetable biryani
- Non-vegetarian biryani
- Steamed rice
- Assorted Indian breads
- Indian-style chicken preparation
- Asian non-vegetarian main
- Continental non-vegetarian entrée
- Egg curry

Desserts

- Two warm Indian desserts
- Cake and pastry selection
- Indian sweet platter
- Global dessert assortment
- Two ice cream flavours with toppings

