



BOTTOMLESS  
BRUNCH

# VEGETARIAN

## STARTER

The following options will be served for you all to share

### Manchurian v/VE/G

Vegetables Dumplings, Full Bodied Tangy Jus

### Pav Bhaji Cannelloni v/G/D

Fresh Garden Vegetables, Spiced Tomato Sauce, Clarified Butter,  
Five Rivers Pav Bhaji Masala

### Crispy Corn Bhajiya v/VE/G

Corn Dumplings, Spicy Karahi Chutney, Thai Red Chillies, Black Lava Salt

### Tandoori Soya Tikka v/VE

Fresh Soya Chunks, Five Rivers Signature Spices, Beetroot Chutney

## MAIN COURSE

The following dishes will be served for you all to share

### Aloo Matar Gobi v/VE

New Potatoes, Garden Peas, Florets of Cauliflower, Five Rivers Signature Spices

### Daal Bukhara v/D

Brown Lentils, Kidney Beans, Cream, Simmered for 8 Hours

### Khasta Besan Kofté v/D

Spiced Gram Flour & Yogurt Kofté, Fresh Ginger, Cumin, Carrom Seeds

### Karahi Paneer v/D

Paneer, Onions, Garlic, Ginger, Green Chillies, Green Coriander

Main Course will be accompanied by

Steamed Basmati Rice v

The Chef's Raita v/D

Fresh Tandoori Naan v/D/G

2 COURSES WITH

BOTTOMLESS  
PROSECCO OR MOCKTAILS

39

BOTTOMLESS  
PINK PROSECCO OR LYCHEE MARTINI,  
CUCUMBER & ELDERFLOWER SPRITZ

45

BOTTOMLESS  
CHAMPAGNE

60