



Imperial Thali Feast

Boundless Replenishment

\$38++/person

Monday to Friday | 12:00pm – 3:00pm

VEGETARIAN

WATERMELON CHAAT SALAD

Juicy watermelon tossed with tangy spices and fresh herbs.

ACHARI SOYA CHAAP

Soya chaap cooked in a tangy, pickle-spiced gravy with bold Indian flavors.

LOTUS IN JAGGERY CARAMEL

Lotus root medallions tossed in Kerala jaggery glaze with ginger and spice.

KADHAI PANEER RUSTICA

Paneer and peppers cooked in a bold, spiced tomato gravy

BANARASI DUM ALOO

Baby potatoes simmered in spiced Dum gravy

GOAN CHAWLI CHO ROS CURRY

Black eyed Lobia beans in a delicate tomato coconut curry

PAIRED WITH

Saffron Pulao, Assorted Breads, Raita

SAFFRON RASMALAI

Soft cottage cheese dumplings in saffron-infused sweet milk.





Imperial Thali Feast

Boundless Replenishment

\$38++/person

Monday to Friday | 12:00pm – 3:00pm

NON VEGETARIAN

WATERMELON CHAAT SALAD

Juicy watermelon tossed with tangy spices and fresh herbs.

CRISPY FISH KOLIWADA

Crispy, marinated fish with bold Indian spices, fried to perfection.

LOTUS IN JAGGERY CARAMEL

Lotus root medallions tossed in Kerala jaggery glaze with ginger and spice.

AFGHANI CHICKEN KARAHI

Chicken cooked in a creamy white curry with warm Afghani spices.

MUTTON GHEE ROAST

Mangalorean-style mutton roasted with fiery red chilli and ghee.

GOAN CHAWLI CHO ROS CURRY

Black eyed Lobia beans in a delicate tomato coconut curry

PAIRED WITH

Saffron Pulao, Assorted Breads, Raita

SAFFRON RASMALAI

Soft cottage cheese dumplings in saffron-infused sweet milk.

