

# MOTHER'S DAY BRUNCH MENU

## VAJRA NEPALI BHOJAN SET | 60,00 per person

*limited availability*

**jimmu kalo dal** - black lentils tempered with himalayan garlic leaves  
**gobhi tarkari** - sautéed cauliflower  
**rayo ko saag** - sautéed mustard leaves  
**khasiko masu | kukhura ko masu** - goat curry | chicken curry | bone in  
**palpali chukauni** - yoghurt potato salad  
**tamatar ko bhyatal** - tomato relish  
**kodo ko kheer** - millet pudding  
**nepali mohi** - salt & spice yoghurt drink

## BRUNCH PLATES

|   |           |   |           |
|---|-----------|---|-----------|
| <b>PAAV BHAJI</b><br>mashed vegetables. brioche. truffle butter     | <b>16</b> | <b>MUTTON BURGER</b><br>brioche. masala kennebec fries              | <b>20</b> |
| <b>GOBHI 65</b><br>cauliflower tempura. makhani sauce. frisée salad | <b>16</b> | <b>ACHARI LAMB CHOP</b><br>pickled daikon. smashed persian cucumber | <b>20</b> |
| <b>CHICKEN SEEKH KEBAB</b><br>cream sauce. mango habanero marmalade | <b>18</b> | <b>GUNPOWDER PRAWN</b><br>gunpowder podi. watermelon radish salad   | <b>20</b> |



## LARGE PLATES

served with saffron rice & lachha butter naan

|  |            |   |           |
|--|------------|---|-----------|
| <b>PANEER BUTTER MASALA</b><br>paneer cheese. tomato gravy.                              | <b>28</b>  | <b>LAAL MAANS</b><br>goat. red spice - yoghurt gravy                  | <b>32</b> |
| <b>NARGISI KOFTA</b><br>minced chicken. quail eggs. tomato gravy                         | <b>32</b>  | <b>LOBSTER MOILEE</b><br>canadian lobster tail. coconut. curry leaves | <b>40</b> |
| <b>HIMALAYAN GUCCHI BIRYANI</b><br>morel mushroom.<br><b>*served with burrani raaita</b> | <b>35*</b> |   |           |

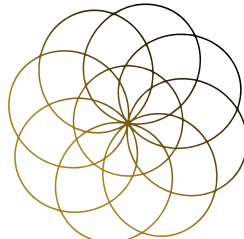


## SIDES

|   |           |                            |          |
|---|-----------|----------------------------|----------|
| <b>DAL MAKHANI</b><br>black dairy lentils                     | <b>14</b> | <b>SAFFRON RICE</b>        | <b>8</b> |
| <b>CHANA MASALA</b><br>curried chickpeas                      | <b>14</b> | <b>LACCHHA BUTTER NAAN</b> | <b>6</b> |
| <b>SAAG PANEER</b><br>creamed spinach. paneer cheese          | <b>15</b> | <b>BLACK GARLIC NAAN</b>   | <b>8</b> |
| <b>BUTTER CHICKEN</b><br>chicken. tomato gravy. butter powder | <b>15</b> | <b>MALABAR PAROTTA</b>     | <b>8</b> |

## DESSERT

**MILLET KHEER BRÛLÉE | 10**  
millet pudding. brown sugar. pear crystals



**VAJRA**  
RESTAURANT

## DESSERT

**SHAHI RABRI TUKDA | 12**  
brioche. rabri. maple syrup