



PROGRESSIVE INDIAN

SHARING PLATTERS

BRUNCH

EXECUTIVE CHEF
Sujan Sarkar

CHEF DE CUISINE
Pujan Sarkar

ASSORTED PAPPADS & CRISPS 12

House Ketchup
Stone Fruit
Avocado Raita

GREEN PEA & GOAT CHEESE KULCHA 14

Stone Fruit
Chickpea Curry
Avocado Raita

KASHMIRI DUCK KULCHA 15

Stone Fruit
Chickpea Curry
Avocado Raita

CURRIES

KADAI PANEER 24

Onions
Bell Pepper

LAMB PEPPER FRY 28

Curry Leaves
Tomato
Coconut Base

BOMBAY VADA

SCOTH EGG 26

Tomato Kut
Garlic Coconut Thecha
Butter Powder

TRADITIONAL

BUTTER CHICKEN 28

Red Pepper Makhani
Fenugreek
Butter Powder

SALMON & BAY

SHRIMP PATURI 28

Kadam Buttu
Bengal Mustard Sauce

GONGURA

CHICKEN CURRY 28

Gongura Leaf
Coconut Base

ACCOMPANIMENTS

5
Saffron Rice
Plain Naan | Garlic Naan | Cheddar Naan
Tandoori Roti
Avocado & Garlic Raita

8
Black Dairy Dal
Curry of the Day (Veg)
Mixed Salad

BRUNCH FAVORITES

MASALA OMELETTE FRITTATA 14

Tomato, Onion, Chili & Cilantro Oil

PANEER & RICOTTA BHURJI 15

Tomato, Onion, Chili & Cilantro Oil

AVOCADO-ON-TOAST 15

Multigrain, Edamame Hummus,
Burrata, Podi Masala, Pepitas

BUTTERMILK PANCAKE 14

Salted Jaggery Ice Cream,
Pecan Crumble

CALCUTTA CHICKEN KATHI ROLL 18

Mint & Cilantro Chutney, Peanuts,
Pickled Onion

PANEER TIKKA KATHI ROLL 18

Mint & Cilantro Chutney, Peanuts,
Pickled Onion

CAULIFLOWER KOLIWADA 16

Rice Hollandaise, Peanut Chutney,
Podi Masala

LAMB KEEMA HYDERABADI 18

Potato Mousse, Green Peas,
Buttered Pao

DUCK HALIM 18

Cream Cheese, Fried Onion,
Saffron Taftan

TUNA BHEL 18

Avocado, Green Mango, Tamarind,
Chili, Sev

*Before placing your order, please inform your server if a person in your party has a food allergy or dietary restriction.