



# Desi Videshi SUNDAY BRUNCH

11:00am - 2:00pm

Join us for our Desi Videshi Brunch, where we combine classic brunch favourites with delectable Mumbai street food from the Indian Subcontinent. Book now to enjoy the stunning views & experience a multicultural journey at one80.

EXECUTIVE CHEF *Chetan Pangam*

SUNDAY BRUNCH *experience*

## CONTINENTAL SELECTIONS

selection of breads

honey stand or honey pot

jam and condiments pot

strawberry, raspberry, marmalade, apricot, peanut butter, vegemite, margarine & butterdanish pastries, croissants, muffins

plain yoghurt

mango lassi\*

bircher muesli

aloo chaat salad\*

bhel salad\*

dhokla\*

fresh fruit salad

sliced melon selection, pineapple, grapes, mandarin, kiwi fruit & other seasonal fruit ^

whole fruit bowl

banana, oranges, pears, plums, mandarins and other seasonal fruit ^

## CEREAL SELECTIONS

muesli | cornflakes | ricies

all bran | weetbix | nutrigrain | granola

## NUTS & SEEDS SELECTIONS

sliced almonds | walnuts | dates | prunes

raisins | pumpkin seeds | sunflower seeds

cashews

## HOT BUFFET

egg bhurji\* (Indian scrambled eggs)

ros omelette\* (Goan style eggs in xacuti sauce)

vada pao\*

mixed vegetable uttapam with coconut chutney\*

waffles with maple syrup\*

lamb keema pao\*

chicken puffs (patties)\*

rawa upma\*

chilli potatoes or hash browns\*

pineapple rawa kesari (sweet)\* or seviya kheer (sweet)\*

chocolate eclairs

condiments:

tomato sauce, hp sauce, tabasco sauce, worcestershire sauce, chilli sauce

## JUICE STATION

orange juice | apple | cranberry | tomato | pineapple

jugs of water

## TEA & COFFEE STATION

tea and coffee with the addition of Indian masala chai



\*Desi Videshi dishes from the Indian Subcontinent and traditional breakfast dishes

^Menu is subject to change.

