

# The Table

◆ BRUNCH ◆

*In order to provide the best experience for you, each dish will be served as soon as it is prepared.  
We invite you to share a selection from our globally inspired menu.*

## Chilled Out

- KICK-ASS GRANOLA**, Almonds, Pumpkin Seeds, Vanilla Bean Yogurt, Cherry Compote • 545  
**CHIA SEED PUDDING**, Almond Milk, Coconut, Seasonal Fruit, Hemp Seed, Passion Fruit • 530  
**BURRATA**, Sweet Summer Corn, Blistered Tomatoes, Pistachio, Mint, Edamame, House Focaccia • 850  
**SHAVED SNOW PEAS**, Lemon, Mint, Parmesan • 800  
**KALE SALAD**, Iranian Dates, Toasted Pistachios, Lemon Parmesan Dressing, Garlic Croutons • 825  
**THE SOBO SALAD**, Avocado, Grains & Greens, Chickpeas, Feta, Pumpkin Seeds, Mustard Vinaigrette • 825  
**PINK GRAPEFRUIT & AVOCADO SALAD**, Shaved Fennel, Palm Heart, Red Onion, Kerala Vanilla • 850  
**SWEET & SOUR FRIED BRUSSELS SPROUTS**, Balsamic Agrodolce, Sauce Gribiche, Roasted Onion & Walnuts • 800
- 
- NEW ZEALAND LAMB LOIN SALAD**, Barley, Assorted Lettuce, Figs, Charred Pickled Onion, Horseradish Vinaigrette • 995  
**DUCK SALAD**, French Duck, Hoisin Glaze, Herbs, Red Cabbage, Thai Chili, Pomegranate • 1150  
**SESAME-GINGER CHICKEN SALAD**, Chinese Cabbage & Romaine Lettuce, Crispy Wonton Strips • 880  
**SPICY SALMON TARTARE**, Pine Nuts, Jalapeño, Waterchestnut, Crispy Lotus Root • 900  
**YELLOWFIN TUNA TATAKI**, New Zealand Hass Avocado, Tomato Gelée, Watermelon Radish, Sesame Vinaigrette • 1150

## Benedicts

- GUACAMOLE**, Avocado, Chipotle Hollandaise • 815  
**CREAMED SPINACH**, Hollandaise • 640  
**MUSHROOM RAGOÛT**, Garlic, Thyme, Hollandaise • 760
- 
- DUCK A L'ORANGE**, Smoked Duck, Pickled Vegetable, Fig Jam, Maltaise, Poached Egg • 875  
**BUTTER GARLIC CRAB**, Rock Crab, Garlic Confit, Hollandaise • 910  
**PULLED PORK**, BBQ Sauce, Jalapeno Cheddar Biscuit, Hollandaise • 840  
**PHILLY CHEESE STEAK**, Sliced Tenderloin, Scarmoza, Hot & Sour Peppers, Hollandaise • 840  
**ATLANTIC HOUSE-SMOKED SALMON**, Dill, Hollandaise • 850

## The Usual Suspects

- SWEET ONION & LEEK TART**, House Made Puff Pastry, Carmelized Onions, Truffle Fondue, Pomegranate Seed • 825  
**PUCCIA AL TARTUFO**, House-Made Focaccia Thin Rolled, Stracciatella, Parmesan, Fontal, Truffle Salsa • 850  
**BISCUITS & GRAVY**, Jalapeno Cheddar Biscuit, Smothered in Mushroom-Sage Gravy • 520  
**BREAKFAST QUESADILLA**, Scrambled Eggs, Potatoes, Jack Cheese, Salsa Fresca • 785  
**AVOCADO TOAST**, House-Made Ricotta, Crushed Chili, Sweet Pepper, Toasted Sourdough • 900  
**MEXICAN BEAN TACOS**, Charred Broccoli & Corn Guacamole, Cheddar, Crema, Salad Fresca • 825  
**SPINACH & GRUYÈRE OMELETTE**, Toasted Sourdough • 605  
**TRUFFLE SOFT SCRAMBLED EGGS ON TOAST**, Toasted Sourdough, Chives • 900
- 
- CHORIZO SCRAMBLED**, Goan Sausages, Cheese Scambled eggs, Crispy Tortilla, Guacamole, Salsa Fresca • 790  
**SLOW-COOKED CHICKEN**, Chard Gallon Broccoli, Soft Cook Leeks, Chicken Crumble, Indonesian Long Pepper Jus • 950  
**ATLANTIC HOUSE-SMOKED SALMON**, Slow Cooked Egg, Asparagus, Baby Gem, Truffle Fundue, Toasted Brioche • 960  
**SOFTSHELL CRAB**, Red Chili Nam Jim, Miso Mayo, Delicate Herbs • 1275  
**FARM EGGS COOKED HOW YOU LIKE THEM**, House-made Breakfast Sausage & Bacon, Toasted Sourdough • 665

## From Our Griddle

- RICOTTA PANCAKES**, Toasted Almonds, Cinnamon Caramel, Banana, Vanilla Bean Ricotta • 665  
**THE ORIGINAL LIÈGE WAFFLE**, Soft & Chewy, Crunchy Pearl Sugar, Vanilla Sauce, Raspberry & Whipped Cream • 665  
**BELGIAN WAFFLE**, Light & Crisp, Berries & Maple Syrup • 640  
**ÆBLESKIVERS**, Fluffy Danish Pancakes, Lemon Curd, Strawberry Jam, Nutella • 640  
**TIRAMISU PANCAKE**, Mascarpone Bavarois, Coffee Meringue, Cocoa, Coffee-Amaretto Syrup • 690  
**CRUNCHY CORNFLAKE-CRUSTED FRENCH TOAST**, Butterscotch Sauce & Whipped Cream • 640  
**CLASSIC FRENCH TOAST**, Berries & Maple Syrup • 605

## Feeling Fancy

- HASSELBACK POTATO**, Green Artichokes, Summer Vegetables, Chocolate Mole, Tomatillo, Scamorza • 685  
**BLACK TRUFFLE MAC N' CHEESE**, Lumachine Pasta • 1270  
**THE TABLE VEG BURGER**, Choice of Brioche Bun or Whole Wheat Sesame Bun, Caramelized Onions, Fries • 950  
*(Choose Accompaniments) Emmental or Sharp Cheddar, Sauteed Mushrooms, Fried Egg*
- 
- MISO CRAB OMELETTE**, Charred Onion Dashi, Enoki, Shisho, Chilli Oil • 950  
**SPINACH & SMOKED SALMON CANNELONI**, House Made Ricotta, Table Farm Spinach, Fontina, Bechamel • 1045  
**BABY BACK RIBS**, Caramel Whiskey Glaze, Belgium Endive, Roasted Apple Puree, Chestnut, Yellow Pickle Mustard • 1100  
**BRAISED LAMB HASH**, Potatoes, Peppers, Onions, Poached egg, Smoky Tomato Salsa • 1060  
**THE TABLE BURGER**, Choice of Brioche Bun or Whole Wheat Sesame Bun, Caramelized Onions, Fries • 1200  
*(Choose Accompaniments) Emmental or Sharp Cheddar, Sauteed Mushrooms, Bacon, Fried Egg*

## On the Side • 480

- FRENCH FRIES / BREAKFAST POTATOES**, Rosemary & Garlic / **SOURDOUGH TOAST**, Strawberry Jam / **BACON / BREAKFAST SAUSAGE PATTIES / PURE CANADIAN MAPLE SYRUP**

# The Table

◆ BEVERAGES ◆

## Low Alcoholic Cocktails

### HIBISCUS COLLINS • 850

Stranger & Sons Gin, House-Made Hibiscus Syrup, Lime, Fizz

### ELDERFLOWER COOLER • 850

Elderflower Cordial and Chandon Brut.

### NOIR SPRITZER • 850

Chandon Brut, Cassis, Fizz

## House Cocktails

### BOLDVARDIER • 1150

Paul John Bold, Campari, Kahlua, Sweet Vermouth

### BITTERSWEET • 975

Ketel One Vodka, Pomegranate Juice, Grapefruit Juice, Elderflower

### MATADOR • 950

El Jimador Blanco Tequila, Lime, Orange, Thyme, Cardamom Syrup

### PISCO SOUR • 975

La Botija Pisco, Jasmine, Egg White, Fresh Lime Juice, Angostura Bitter

### THE TABLE FRUIT CUP • 975

Pimm's, Ginger Ale, Fresh Fruits

### THE TABLE MARY • 975

Ketel One Vodka, House-Made Bloody Mary Mix

### THE T's KNEES • 975

Tanqueray Gin, Pineapple, Lime, Wild Honey

### ESPRESSO MARTINI • 1100

Grey Goose Vodka, Kahlúa, Espresso

### SCOTCH SOUR • 1100

Johnnie Walker Black Label & Johnnie Walker Double Black Label Blended Scotch, Lemon, Wild Honey, Orange Bitters, Egg White

## Sangrias Glass 715 • Half Carafe 1430 • Carafe 2860

### PORT & SHIRAZ

Classic Red Wine, Port, Tropical Fruits

### HONEYDEW

Fruity White Wine, Apple Juice, Fresh Melon

### ROSE

Blush Wine, Cranberry Juice, Fresh Red Grapes

## Non Alcoholic, Refreshing & Fruity Cocktails • 395

**MARMELO**, Fresh Grapefruit, Orange Marmalade, Jalapeno, Fizz

**GUAVA MARY**, Guava Juice, Worcestershire Sauce, Hint of Spice, Salt Rim

**WATERMELON BASIL**, Fresh Watermelon, Table Farm Basil, Agave Syrup, Ginger Ale

**GINGER PEACH**, Muddled Ginger, Peach, Fresh Lime, Fizz

**MELON MEDLEY**, Fresh Melon, Fresh Orange, Peach Puree

**MICK JAGGERY**, Jaggery, Lemongrass Stem, Water

**GRASSHOPPER**, Table Farm Basil, Lemongrass Stem, Water

**CUCUMBER MINT COOLER**, Fresh Cucumber, Fresh Mint, Fizz, Sprite

**RED GRAPE CAIPIROSKA**, Fresh Red Grapes, Blueberry, Fresh Lime, Fresh Mint

## Fresh Juice • 295

**ORANGE / COCONUT WATER / WATERMELON**

# The Table

◆ SCOTTISH DELEGATION | BRITISH COUNCIL OF INDIA DINNER ◆  
1 st NOVEMBER 2015

---

*The Sobo Salad*  
*Grains & Greens, Chickpeas, Avocado, Feta, Pumpkin Seeds, Mustard Vinaigrette*

*Avocado Toast*  
*House-Made Ricotta, Crushed Chili, Sweet Pepper, Toasted Sourdough*

*Zucchini "Spaghetti"*  
*Almonds & Parmesan*

*Spicy Salmon Tartare*  
*Pinenuts, Jalapeño, Water Chestnut, Crispy Lotus Root*

*Grilled Shrimp Tacos*  
*Chili-Lime Mayo, Marinated Cabbage, Cilantro & Onion*

*Provençal Lamb Ragout*  
*Pappardelle Pasta*

*Warm Chocolate Tart*  
*Vanilla Bean Ice Cream, Sour Cherry Sauce*

*Orange Dream Panna Cotta*  
*Orange Consomme & Mint*

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR AVERSIONS

# The Table

◆ KIDS BRUNCH MEAL ◆

---

## *Beverages (Any One)*

**FRESH JUICE**

**AERATED DRINK**

**FLAVOURED SODAS** (Peach/Blueberry/Greenapple/Melon/Kiwi)

**MILKSHAKE** (Vanilla/Coffee)

## *Snack*

**SMALL FRIES**, Cajun Mayo

## *Brunch Favourites*

**ÆBLESKIVERS** — Fluffy Danish Pancakes with Lemon Curd & Strawberry Jam

**KIDS CHOICE OF PASTA OR SPICED LAMB "MINI-BURGERS"**, Brioche Buns, Tatziki, House Made Pickles

## *Desserts*

**COOKIES OF THE DAY**

---

The set brunch is for kids.

The price is Rs 650/- per kid, excluding taxes and service charge.

No substitutions permitted. Any additional dishes / beverages ordered will be charged as per the regular menu price. Taxes and services charges will be charged as applicable.

---

# The Table

♦ IMPORTED BEERS & SPIRITS ♦

## Sparkling & Champagne

• Prices are for 30ml

Prosecco Cuvee Brut, Carpeno Malvolti, Veneto, Italy • 310 •• 620

Sula Brut, Nashik, India • 175 •• 350

Sula Brut Rosé, Nashik, India • 200 •• 400

## White

### LIGHT BODIED, REFRESHING, AROMATIC, FRUITY WHITES

Astica Torrontés, Trapiche, Mendoza, Argentina 2007 • 200 •• 400

Vallonne Chenin Blanc, Nashik, India 2010 • 200 •• 400

Santa Rita 120 Sauvignon Blanc, D O Valle Central, Chile 2011 • 300 •• 600

La Vieille Ferme, Rhone Valley, France 2010 • 275 •• 550

### MEDIUM BODIED, SEMI DRY, CITRIC WHITES

Laborie Chardonnay, Paarl, South Africa 2011 • 330 •• 660

Vallonne Sauvignon Blanc, Nashik, India 2010 • 200 •• 400

San Medin Sauvignon Blanc, Miguel Torres, Valle Central, Chile 2010 • 250 •• 500

Sensi Pinot Grigio 'Collezione' IGT, Veneto, Italy 2010 • 310 •• 620

Deinhard Riesling, Germany 2008 • 300 •• 600

### FULL BODIED, LUSCIOUS, ROUNDED WHITES

The Wine Master's Reserve Sauvignon Blanc, Nederburg, South Africa 2011 • 260 •• 520

## Rosé

Mateus Rosé, Sogrape, Portugal • 300 •• 600

Lancers Rosé, José Maria da Fonseca, Azeitao, Portugal • 250 •• 500

## Red

### LIGHT BODIED, EASY DRINKING, YOUTHFUL REDS

Vallonne Merlot, Nashik, India 2010 • 200 •• 400

Soledoro Sangiovese Rubicone IGT, Emilia Romagna, Italy 2010 • 260 •• 520

San Medin Cabernet Sauvignon, Miguel Torres, Valle Central, Chile 2009 • 250 •• 500

### MEDIUM BODIED, EARTHY, HINTS OF SPICE REDS

Trapiche Malbec, Mendoza, Argentina 2011 • 260 •• 520

Stone Cellars Merlot, Beringer, California 2008 • 300 •• 600

Hill & Dale Merlot, Stellenbosch, South Africa 2010 • 350 •• 700

Finca Flichman Misterio Malbec, Mendoza, Argentina 2010 • 300 •• 600

### FULL BODIED, AROMATIC, VOLUPTUOUS REDS

La Vieille Ferme Rouge AOC, Rhone Valley, France 2010 • 260 •• 520

### FULL BODIED, COMPLEX, SPICY, REDS

The Wine Master's Reserve Shiraz, Nederburg, South Africa 2009 • 260 •• 520

The Wine Master's Reserve Pinotage, Nederburg, South Africa 2009 • 280 •• 560

## Beer

Tsingtao (330ml) • 350

Asahi Draft (330ml) • 400

# The Table

◆ WINES BY THE BOTTLE ◆

---

## *Sparkling & Champagne*

Dom Perignon, Epernay, France 2000 • **18000**  
Moët & Chandon Brut Imperial, Champagne, France • **7000**  
Moët & Chandon Rosé, Champagne, France • **8500**  
Veuve Clicquot Ponsardin, Reims, France • **8000**  
Veuve Clicquot Ponsardin, Rosé, Reims, France • **9000**  
Taittinger Brut Reserve, Champagne, France • **9000**  
Taittinger Brut Prestige Rosé, Champagne, France • **10000**  
Prosecco Cuvee Brut, Carpenne Malvolti, Veneto, Italy • **3600**  
Sula Brut, Nashik, India • **1750**  
Sula Brut Rosé, Nashik, India • **2000**

## *White*

### **LIGHT BODIED, REFRESHING, AROMATIC, FRUITY WHITES**

Astica Torrontés, Trapiche, Mendoza, Argentina 2007 • **2000**  
Villa Antinori, Toscana IGT, Italy 2010 • **4500**  
Bertani Soave Classico DOC, Veneto, Italy 2010 • **3700**  
Vallonne Chenin Blanc, Nashik, India 2010 • **2000**  
Santa Rita 120 Sauvignon Blanc, D O Valle Central, Chile 2011 • **3000**  
Two In The Bush Semillon Sauvignon Blanc, Adelaide Hills, Australia 2010 • **3900**  
La Vieille Ferme, Rhone Valley, France 2010 • **2750**

### **MEDIUM BODIED, SEMI DRY, CITRIC WHITES**

Laborie Chardonnay, Paarl, South Africa 2011 • **3300**  
Gewürztraminer, Neethlingshof Estate Stellenbosch, South Africa 2011 • **3600**  
Stone Cellars Chardonnay, Beringer, California 2009 • **3200**  
Woodstock Semillon Sauvignon, McLaren Vale, Australia 2009 • **4000**  
Vallonne Sauvignon Blanc, Nashik, India 2010 • **2000**  
San Medin Sauvignon Blanc, Miguel Torres, Valle Central, Chile 2010 • **2500**  
Mannara, Grillo Pinot Grigio IGT, Sicilia, Italy 2010 • **2700**  
Sensi Pinot Grigio 'Collezione' IGT, Veneto, Italy 2010 • **3100**  
Deinhard Riesling, Germany **2008** • **3000**  
Eroica Riesling, Chateau Ste Michelle & Dr. Loosen, Columbia Valley, USA 2010 • **7000**

### **FULL BODIED, LUSCIOUS, ROUNDED WHITES**

Caymus 'Conundrum', Napa Valley, USA 2009 • **7000**  
Niel Joubert Chardonnay, Paarl, South Africa 2010 • **3100**  
Framingham Sauvignon Blanc, Marlborough, New Zealand 2009 • **4200**  
The Wine Master's Reserve Sauvignon Blanc, Nederburg, South Africa 2011 • **2600**  
Chablis Premiere Cru, Domaine Laroche, France 2004 • **8500**  
Pouilly-Fuissé, Maison Albert Bichot, Burgundy, France 2007 • **6200**

## *Rosé*

Mateus Rosé, Sogrape, Portugal • **3000**  
Lancers Rosé, José Maria da Fonseca, Azeitao, Portugal • **2500**  
Tavel Rosé, E. Guigal, Rhone Valley, France 2009 • **5000**

# The Table

◆ WINES BY THE BOTTLE ◆

---

## *Red*

### LIGHT BODIED, EASY DRINKING, YOUTHFUL REDS

Vallonne Merlot, Nashik, India 2010 • **2000**  
Domaine Montrose Merlot, Vin de Pays de L'herault, South of France, France 2010 • **3000**  
Soledoro Sangiovese Rubicone IGT, Emilia Romagna, Italy 2010 • **2600**  
San Medin Cabernet Sauvignon, Miguel Torres, Valle Central, Chile 2009 • **2500**

### MEDIUM BODIED, EARTHY, HINTS OF SPICE REDS

Finca Flichman Misterio Malbec, Mendoza, Argentina 2010 • **3000**  
Nobilo Icon, Marlborough Pinot Noir, New Zealand 2009 • **4200**  
Erath Pinot Noir, Oregon, USA 2009 • **6200**  
Trapiche Malbec, Mendoza, Argentina 2011 • **2600**  
Hill & Dale Merlot, Stellenbosch, South Africa 2010 • **3500**  
Le Bonheur Prima Merlot Cabernet Sauvignon, Stellenbosch, South Africa 2007 • **3800**  
Santa Cristina Sangiovese Merlot, Antinori, Toscana IGT, Italy 2010 • **4400**  
Blackstone Merlot, Winemaker's Select, California 2009 • **4800**  
Stone Cellars Merlot, Beringer, California 2008 • **3000**  
Nero D'Avola IGT, Piccini, Sicila, Italy 2009 • **3000**  
Periquita, José Maria Da Fonseca, Azeitao, Portugal 2008 (Half bottle) • **1600**  
Peppoli Chianti Classico DOCG, Marchesi Antinori, Tuscany, Italy 2009 • **6300**  
Corte Giara Valpolicella DOC, Allegrini, Italy 2010 • **3500**

### FULL BODIED, AROMATIC, VOLUPTUOUS REDS

Montes Alpha Cabernet Sauvignon, Montes, Chile 2009 • **5000**  
Le Riche Cabernet Sauvignon Merlot, Stellenbosch, South Africa 2009 • **4200**  
Villa Novare Valpolicella Ripasso DOC Classico Superiore, Bertani, Italy 2005 • **6500**  
Marchesi Di Barolo, Barolo DOCG, Piedmont, Italy 2005 • **9500**  
Two In The Bush Shiraz, Adelaide Hill, Australia 2009 • **4000**  
La Vieille Ferme Rouge AOC, Rhone Valley, France 2010 • **2600**

### FULL BODIED, COMPLEX, SPICY REDS

Rioja Bordon Reserva, Bodegas Franco Espanolas, Spain 2004 • **4150**  
Duckhorn 'Paraduxx', Zinfandel & Cabernet Sauvignon, Napa Valley, USA 2007 • **9500**  
Chateauneuf-du-Pape Haute Pierre, Delas, Rhone Valley, France 2008 • **8500**  
Reserve Special Pauillac, Domaines Barons de Rothschild, Bordeaux, France 2007 • **7500**  
Reserve Special Medoc, Domaines Barons de Rothschild, Bordeaux, France 2009 • **6300**  
Gran Sangre De Toro Reserva, Torres, Catalunya, Spain 2007 • **3500**  
Wallace Shiraz Grenache, Ben Glaetzer, Barossa Valley, Australia 2008 • **5600**  
Woodstock Shiraz, McLaren Vale, Australia 2009 • **4800**  
The Wine Master's Reserve Shiraz, Nederburg, South Africa 2009 • **2600**  
Villa al Cortile Brunello Di Montalcino DOCG, Piccini, Tuscany, Italy 2005 • **11000**  
Niel Joubert Pinotage, Paarl, South Africa 2009 • **3200**  
The Wine Master's Reserve Pinotage, Nederburg, South Africa 2009 • **2800**