

The Duchess Sunday Masala Dosa Brunch

The true taste of an Indian home, feast on an array of home cuisine from the handi (pot) straight to the table.

To start:

Selection of Punjabi style vegetable pakora's & dips.

Mid-Course;

Masala Dosa with the trimmings, vegetable mash filling, vegetable dhal samba & raita.

For the Mains;

Railway Mutton Curry

One pot dish, on the mutton cooked deshi (home) style hot and spicy.

Dabba Stop Chicken

A flavoursome on the bone roaster chicken, cooked to medium strength, eaten in high way restaurants known as dabba's in India.

Dhall Makhni

Straight from a Punjabi kitchen ("buttery lentils") a popular dish from the Punjab region of India. The primary ingredients are whole black lentil (urad), red kidney beans (rajma), butter and cream, Gram Masala & red chillies Served With Steamed Rice

To Finish: Masala Chai

Every Sunday 1pm till 5pm

Book Your Table Now!

T- 029 2115 3574 web reservations: duchessofdelhi.com