

INDIAN FUSION BRUNCH

Saturday and Sunday · 10AM to 3PM

<p>Signature Butter Benny  27⁵⁰</p> <p>Poached eggs on brioche, chicken thighs, India Rosa butter sauce, cashews, fried onions, peas, Brussels sprout petals and micro sorrel</p>	<p>Rosa French Toast  18⁵⁰</p> <p>Crispy country bread, Indian-spiced batter, fresh fruit, maple caramel, lime yogurt, maple syrup</p>	<p>Tikka Salmon Toast 25⁵⁰</p> <p>Tandoori tikka salmon, poached egg, onion and pepper compote, cilantro yogurt, country bread and fried sweet potatoes</p>
<p>Masala Chicken & Waffle  28⁵⁰</p> <p>Masala waffle, fried tandoori chicken, honey, cashews, spiced curry yogurt, lime zest and chives</p>	<p>Chana Masala & Egg  24⁵⁰</p> <p>Spiced chickpeas, honey-glazed carrots, romanesco, fried naan, choice of sunny-side or poached eggs</p>	<p>Hariyali Chicken Club  25⁵⁰</p> <p>Country bread, hariyali chicken, niçoise-style salad, masala mayonnaise, cilantro yogurt, crumbled hard-boiled egg</p>
<p>Apple & Maple Crêpes 23⁵⁰</p> <p>Vanilla crêpes, maple caramelized apples, candied pecans and almonds, fresh berries, maple & chai yogurt, icing sugar</p>	<p>India Rosa Smoked Salmon Bagel 26⁵⁰</p> <p>Smoked salmon, masala cream cheese, niçoise-style salad, Indian-style avocado purée, spiced curry yogurt, lime zest and chives, fried sweet potatoes</p>	<p>Chai Sweet Waffle 22⁵⁰</p> <p>Vanilla waffles, maple caramelized pineapple, pistachios, mango-lime coulis, coconut yogurt, coconut flakes, poppy seeds and fresh berries</p>
<p>Rosa Omelette 26⁵⁰</p> <p>Omelette with crumbled lamb kebab, cheddar and paneer, tomato and onion brunoise, spiced roasted chickpeas, fresh fruit, Indian-style breakfast potatoes, spiced curry yogurt, lime zest and chives, brioche</p>	<p>Paneer Tikka Grilled Cheese 21⁵⁰</p> <p>Tandoori paneer tikka, sautéed peppers, caramelized onions, aged cheddar, country bread and plantain chips</p>	<p>Curried Lamb Grilled Cheese  27⁵⁰</p> <p>Curried lamb, sautéed peppers, caramelized onions, paneer and aged cheddar, country bread and plantain chips</p>
<p>Vegetarian Brunch Biryani 21⁵⁰</p> <p>Scrambled eggs, basmati rice, seasonal vegetables, kale chips, sweet potatoes and fried onions</p>	<p>Vegetarian Indian Brunch 19⁵⁰</p> <p>Seasonal vegetables, beets, Brussels sprouts with tarka and masala spices, poached egg, cilantro, spiced curry yogurt, lime zest and chives, sweet potatoes</p>	<p>Curried Lamb Benny 29⁵⁰</p> <p>Poached eggs on brioche, curried lamb, honey-glazed turnips and carrots, spiced curry yogurt, lime zest and chives, sweet potatoes and micro coriander</p>
<p>Malai Shrimps Poached Egg 38⁵⁰</p> <p>Poached eggs on brioche, jumbo tiger shrimp in malai cashew sauce, coconut flakes, honey-glazed turnips, poppy seeds and micro sorrel</p>	<p>\$7 MIMOSA UNTIL NOON</p> 	<p>Malai Kofta Benny 26⁵⁰</p> <p>Poached eggs on brioche, malai kofta, pistachios, toasted almonds and kale chips</p>

SIDES

- Fresh Fruit Bowl 7 - Fries & Masala Mayo 8
- Plain or Fried Naan 5 - Cheese Naan 7 - Garlic Naan 6
- Vegetarian Samosas (3) 8 - Sunny-Side or Poached Egg 4
- Curry Vinaigrette 4 - Cashew Honey / Maple Syrup 4 - Maple Caramel 4

BUBBLES

Mimosa Tower	60	Bellini	13	Chai Royal	13
Mimosa	13	Kir Royal	13		

SIGNATURE ESPRESSO MARTINIS

Saffron & Rose	14	Chai Masala	14	Spiced Honey	14
Absolut Vodka, espresso, saffron syrup, rose water		Absolut Vodka, espresso, house chai syrup		Absolut Vodka, espresso, Bombay masala infused honey syrup	

BRUNCH COCKTAILS

Rise & Brew Paloma	15	Spicy Carajillo	15	Rosa Bloody	15
Absolut Vodka, Galliano, grapefruit, rosemary, lemon, Peychaud's bitters		1800 Tequila, Galliano, espresso, coconut milk, Thai chili syrup		Absolut Vodka, tamarind, lemon, ginger, garam masala, chaat masala, Tabasco, Worcestershire, Clamato or tomato juice	

INDIA ROSA CLASSICS

Mademoiselle Rosa	18	Jungle Masala	19	Violet Pisco Sour	19
Absolut Vodka, Galliano, grapefruit, rosemary, lemon, Peychaud's bitters		Mezcal, Aperol, passion fruit, spiced masala honey, lime		Pisco, Quaglia violet liqueur, hibiscus, lavender, lime, egg white	
Coco Galore	18	Tiki Guru	19	Mango (Mocktail)	14
Rosemont coconut rum, Soho Lychee, coconut milk, pandan, lime		Absolut Vodka, coconut rum, Galliano, white peach, passion fruit, lemon, simple syrup		Mango, coconut water, lime soda, coconut & cardamom foam	

HOT BEVERAGES

Specialty coffees		Teas & Chai	7	Ceremonial Matcha Latte	9
Espresso, Double Espresso, Americano, Cappuccino, Latte, Flat White, Cortado, Macchiato, Mocha, Decaf		Traditional Chai · London Fog Camellia Sinensis Teas			



ALTERNATIVES
Oat milk +1
Almond milk +1
Coconut milk +1.50

SYRUPS +1
Vanilla, Maple, Honey, Chai,
Pistachio, Almond, Lavender,
Cardamom

INDIA ROSA SIGNATURE COFFEES

Rosa Latte	9	Golden Latte	9
Hibiscus & lavender syrup, rose water		Turmeric, honey, cinnamon, ginger, nutmeg, clove	
Pistachio & Cardamom Latte	9 ⁷⁵	Chai Tiramisu Latte	9
Pistachio rim, pistachio paste, cardamom syrup		Mascarpone, cocoa, chai syrup	

COLD BEVERAGES

Fresh orange juice	9	Ice Matcha Latte	9 ⁵⁰	Smoothie du Moment	11
Lassi	10	Mango Matcha	9 ⁵⁰	Lemonade	10
Mango - Strawberry & Rose - Sweet				Coconut - Chai	