

# THE PERMIT ROOM

B E N G A L U R U

## SUNDAY BRUNCH

1 PM - 5 PM | ₹ 1800 + TAXES



## DRINKS READY

### **Craft/Bottled Beer**

(Check With Your Steward For  
Current Selection Available)

### **Wine - Red & White**

Fratelli & Sula

### **Sparkling Wine Cocktail**

Mimosa

### **Whisky**

Blender's Pride Reserve

### **Rum**

Bacardi - White/Gold/Black,  
Old Monk, Khodays  
Breezers (Ask For Flavours)

### **Vodka**

Smirnoff

### **Gin**

Stranger & Sons

### **Brandy**

McDowell's

### **TPR Speciality Cocktails**

(Ask Your Steward)

### **Non-Alcoholic Beverages**

Filter Coffee,  
Packaged Juices,  
Soft Drinks

Cocktails limited to those made from basic spirits only. All drinks subject to availability.

# MEALS READY

## SUNDAY BRUNCH MENU

VARIETY MENU

DINE-IN

MOUThWATERING RECIpES FROM MORE THAN ONE INDIAN KITCHEN

### Veg Starters

- BBQ Madras Mushrooms
- Okra Podi Chips
- Cheesy Onion Samosa
- Cheesy Gunpowder Pongy Fries
- Mini Dosa Rolls

### Non-Veg Starters

- Iyengar Bakery Egg Puff
- Egg Appam Masala
- Andhra Chilli Chicken
- Kerala Beef Fry
- Haleem Samosa
- Pandi Spare Ribs

### Salads

- Urban Kosambari
- Cubbon Park

### Veg Mains

- Potato Green Mango
- Appam Stew
- Donne Biryani
- Hyderabadi Curry

### Non-Veg Mains

- Idiyappam Egg Roast
- Naadan Kozhi Curry
- Appam Stew Chicken
- Donne Biryani (Chicken/Lamb)

### Dessert

- Filter Kaapi Pot Du Creme



PLEASE NOTE: For groups larger than 30pax, the mains will be served buffet style for a choice of any four dishes from the listed offering.

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\*\* Govt. taxes & service charges extra\*\*

 VEGETARIAN DISHES  NON-VEGETARIAN DISHES