

BRUNCH AT TAJ CAMPTON PLACE

GRAZE

OUR SIGNATURE WARM NAAN BUNS* WITH HOMEMADE BUTTER 7

TINY RICOTTA AND LENTIL VADA WITH CURRY LEAF CHUTNEY 7

CHARRED SHISITO PEPPERS WITH ROASTED GARLIC AND TOGARASHI 9

“CHIPS AND EGGS”, KENNEBEC CHIPS, GREEK YOGHURT AIOLI AND SMOKED TROUT ROE 12

OUNCE OF RUSSIAN IMPERIAL OSETRA CAVIAR 195.00

SMALL

SOFT SCRAMBLED EGGS ON BRIOCHE WITH FENNEL BUTTER AND SMOKED SALMON 17

CAMPTON PLACE FRENCH TOAST, VANILLA, BERRIES AND BLOSSOM 12

CHILLED STRAWBERRY & TOMATO SOUP WITH MARCONA ALMONDS, AVOCADO, AND LEMON BASIL 12

HEIRLOOM CUCUMBER WITH GRILLED PEACHES, FETA, BLACK SALT, SUMMER RELISH AND PUFFED POHA 15

HOMEMADE YOGHURT KEBAB WITH CHILI AIOLI, STONE FRUIT KACHUMBER AND KENNEBEC CRISPS 18

HAMACHI CRUDO, MASALA CHAAS, JALAPENO, MELON-RADISH, AND CITRUS 17

MAINE LOBSTER ROLL WITH COCONUT CURRY VINAIGRETTE, CUCUMBER, RED ONION AND RADISH 19

MAINS

BELLWETHER FARMS RICOTTA DUMPLINGS SUMMER SQUASH, BASIL, AND RED CHERRY MAKHANI SAUCE 24

STRING HOPPER, KORMA BROTH, CASHEWS, MARKET VEGETABLES, AND BLACK MUSTARD 24

CRAB CAKE BENEDICT*, BLOOMSDALE SPINACH, BROWN BUTTER HOLLANDAISE 24

GULF PRAWNS COCONUT CURRY WITH NEW POTATOES AND CURRY LEAVES, SERVED WITH BASMATI RICE 25

CAMPTON PLACE CHEESE BURGER*, SHARP CHEDDAR WITH FRENCH FRIES AND HOUSE PICKLES 24

ROASTED ANGUS BEEF FILET*, SWEET CORN MOUSSE, MAITAKE, TRUFFLE JUS, AND CHARRED SCALLIONS 37

SIDES

CHICKEN SAUSAGES 8, APPLE WOOD SMOKED BACON 8, FRUIT BOWL 8, SINGLE FRIED EGG 4, AVOCADO 4

* FIVE GRAMS OF AUSTRALIAN BLACK TRUFFLE 40

SWEETS

SUPER BLOOM | RHUBARB, LYCHEE, YOGHURT AND CARDAMOM 12

HOLI COW! | COW'S MILK VARIATIONS WITH ALMONDS, MANGO AND SAFFRON 12

ELDERBERRY CHEESECAKE | LYCHEE, ELDERBERRY GLAZE, AND STRAWBERRY-VANILLA ICE CREAM 12

TAHITIAN VANILLA CRÈME BRULEE WITH WHIPPED CREAM AND MARKET BERRIES 12

CHEESES | SELECTION OF THREE LOCAL AND IMPORTED ARTISANAL CHEESES 18

Please note that a 20% service charge will be added for parties of 5 or more