

BRUNCH AT TAJ CAMPTON PLACE

TERROIR CHAMPAGNE FLIGHT (3X3 OZ POURS) 65 *ROTATING SELECTION

GRAZE

OUR SIGNATURE WARM NAAN BUNS WITH HOMEMADE BUTTER 8

TINY RICOTTA AND LENTIL VADA WITH CURRY LEAF CHUTNEY 8

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 OSSETRA CAVIAR 195

SMALL

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

CAMPTON PLACE FRENCH TOAST WITH WHIPPED HONEY BUTTER, AND STRAWBERRY VANILLA COMPOTE 16

BUTTERNUT SQUASH VELOUTÉ WITH PUFFED POHA, AND COFFEE VANILLA 12

AUTUMN SALAD WITH ENDIVE, GRAPEFRUIT, GOAT CHEESE, CHESTNUT CRUMBS, AND SWEET GINGER MILK 15

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

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

LOBSTER CLAW FRITTATA WITH SUNGOLD, GOAT CHEESE, AND ARUGULA 17

MAINS

PERIGORD TRUFFLE RICOTTA DUMPLINGS, BRASSICAS, BRUSSEL SPROUTS RELISH AND BROWN BUTTER 24

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

MAINE LOBSTER ROLL WITH COCONUT CURRY VINAIGRETTE, CUCUMBER, RED ONION AND RADISH 23

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 CHEESEBURGER*, SHARP CHEDDAR WITH FRENCH FRIES, AND HOUSE PICKLES 24

ROASTED NEW YORK STEAK*, PARSNIP, BROCCOLI DI CICCO, AND BLACK PEPPER CURED YOLK 37

SIDES

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

SWEETS

CHEESE CRÉMEUX I OOLONG PEARLS AND BARTLETT PEAR SORBET 12

DARK CHOCOLATE I RED BEET VINAIGRETTE, SICILIAN PISTACHIO, BLOOD ORANGE SORBET, CITRUS OIL 12

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

TAHITIAN VANILLA CRÈME BRÛLÉE WITH WHIPPED CREAM, AND MARKET BERRIES 12

CHEESES I SELECTION OF THREE LOCAL, AND IMPORTED ARTISANAL CHEESES 18