



THURSDAY NIGHT BRUNCH

NON VEGETARIAN MENU

TO START WITH

Masala Papad, Peanuts & Chutneys

Crisp poppadum disks, savoury peanut-onion-coriander, coriander dip

Leafy Salad Bowl

Baby gem, avocado, cornichons, tomatoes, pickled onion, red radish, garlic labneh

Pani Poori Shots / Samosa Chaat (Live Station)

Chicken "Chettinadu" Tacos (Live Station)

Tiger Prawns

Herb-garlic-lemon zest, thymol-mustard

Hamour Tikka

Roasted grouper, 5 spice pickle marinade, mild chillies-garlic

Tandoori Chicken

Roasted drumsticks, chili-mustard-yogurt, fenugreek

Malai Murgh

Chargrilled chicken, royal cumin-cream steeped, garlic, herb mint

Kashmiri Seekh Kebab

Lamb skewers, black cardamon, ginger, peppermint-lime

MAIN AFFAIR

All accompanied with sharing portions of RIVAAJ's Dal Makhani, naan, buttered, garlic or chilly cheese

Classic Butter Chicken

Tomato-butter sauce

Prawn Kari

Tamarind, red chillies, caramelized onion-tomatoes, curry leaves

BIRYANI POT

Accompanied with garlic labneh

Lamb

Aromatic long grain basmati, rose petals, saffron, cardamom-mace

SOMETHING SWEET

(Live Station)

Kulfi & Jamuns

Our Signature house made ice-cream; saffron pistachios condensed milk and milk cake dumplings, almond, hazelnut, gold

ROYAL FINISHER

Rivaaji Saffron Chai

Rivaaaj's royal take on Masala Chai

Family-style Sharing Menu | QAR 195 per person

Family-style Sharing Menu with Enhanced Beverages | QAR 370 per person



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VEGETARIAN MENU

TO START WITH

Masala Papad, Peanuts & Chutneys

Crisp poppadum disks, savoury peanut-onion-coriander, coriander dip

Leafy Salad Bowl

Baby gem, avocado, cornichons, tomatoes, pickled onion, red radish, garlic labneh

Pani Poori Shots / Samosa Chaat (Live Station)

"Chhenna" Seekh Kebab

Char-grilled curd cheese skewers, sundried fenugreek, toasted sesame seeds

Asparagus & Corn Tikki

Green tips, corn kernels, baby spinach, pickled ginger

Beetroot & Feta Shammi

Purple beets, goat's cheese, nutmeg, cinnamon, cumin, coriander-mustard dip

Tulsi-chilgoza Paneer Tikka

Tandoori curd cheese, basil-pine nuts tapenade

Tandoori Broccoli, Achaari

5 spiced pickled, spicy & tangy

"Chatpatta" Karara Aloo Chaat

Crisp baby potato skins, tymol, tangy onion-tomato salsa, cumin yogurt, mint relish

MAIN AFFAIR

All accompanied with sharing portions of RIVAAJ's Dal Makhani, naan, buttered, garlic or chilly cheese

Khubani Kofta

Stewed apricots-curd cheese dumplings, spinach-ginger sauce

Tandoori Paneer Tikka Masala

Fenugreek, tomato-butter sauce

BIRYANI POT

Accompanied with garlic labneh

Seasons Vegetables

Select vegetables of the moment, saffron basmati rice

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NIGHT BRUNCH BEVERAGES

MOCKTAILS

Anarkali

pomegranate juice, tamarind syrup, lemon, tarragon cordial, ginger ale

Sacred Potion

Strawberry puree, kafir lime leaves, lemonade

Jaljeera Pani

roasted cumin, black salt, chaat masala, lemon juice

COCKTAILS

Berrytini

Vodka, sparkling wine, fresh berries, lemon juice

Nimbu Pani Mint Julep

Bourbon, mint, simple syrup, lime juice

Street Treat

Tequila, tamarind, lime, agave-orange syrup, chaat masala, black salt

BEERS

Heineken | Tiger

SPIRITS

Vodka: Absolut Elyx

Gin: Beefeater

Whisky: Chivas 12 yrs

Rum: Bacardi Carta Blanca

WINES

Table Mountain Sauvignon Blanc

Table Mountain Merlot

