

BRUNCH *Amour*

BY RUBY RAY'S

An à la carte, cross-cultural brunch experience | Every Saturday

Born from the leisurely elegance of French café culture, **Brunch Amour** is Ruby Ray's signature take on **weekend dining** – where soulful Indian spices, sun-drenched Mediterranean ingredients, classic American comfort, and light, fruit-forward bubbly cocktails come together with **effortless sophistication**.



Masala Mornings €17.00 @DTEFV

Scrambled Eggs with Chickpea Dal & Brioche

Soft scrambled eggs with coriander, spiced chickpea dal, toasted brioche, butter chicken sauce

Add on: +€6.00 Smoked Salmon

East meets eggs – a golden brunch staple with soul.

Garden of Spice €16.00 @DEV

Curried Hummus, Spiced Naan Crostini & Fruit Salad

Creamy curry-spiced hummus, crisp naan shards, a salad of pomegranate, berries, feta, and a soft-boiled egg.

Silk-smooth hummus meets sun-kissed crunch.

The Ruby Full €20.00 @DTE

Ruby Ray's Cooked Breakfast with Garlic Naan & Masala Beans

Coriander scrambled eggs, beef sausages, masala baked beans, grilled tomato, curried ketchup, garlic naan.

Your classic fry-up, reimagined with fire and flair.

Tikka in the Clouds €18.00 @DTE

Chicken Tikka Waffle with Maple & Raita

Deep-fried tikka chicken on a savoury waffle, with maple syrup, raita, tikka sauce, spring onions.

Where crispy tikka meets syrupy indulgence.

The Triple Crown €15.00 @DTV

Trio of Spiced Potato Cakes with Chana Masala & Sauces

Crispy jeera-spiced potato stacks with chana masala, sweet yoghurt, mint chutney, cranberry jam, fried spinach

Layered textures, layered flavour – a vegetarian showstopper.

The Delhi Deli €18.00 @DT

Chicken Tikka Sandwich with Spiced Fries & Mozzarella

Chunky chicken tikka mayo in toasted brioche with tomato, cucumber, mozzarella and Cajun-spiced fries.

A comfort sandwich that's got serious kick.

Bombay Burrata €22.00 @DTV

Toasted Ciabatta with Pistachio Pesto & Sweet Chilli Tomato Chutney

Burrata with coriander-pistachio pesto, sweet chilli tomato chutney, and masala sauce on toasted ciabatta.

Burrata, but make it boldly Indian.

Roses are *Rouge* €16.00 Sweet
Strawberry & Pistachio Brioche @DTV
Soft brioche toast with strawberry compote and orange zest, with pistachios, honey, cinnamon, and icing sugar. Sweet, nostalgic, and gently spiced.

Violets are *Bleue* €16.00 Sweet
Blueberry & Almond Brioche @DTV
Soft brioche toast with fresh blueberries, warm maple syrup, almond crumble, cinnamon sugar, and a hint of icing sugar.

Sides

Brie Croquettes €8.00 @DT

Two crispy croquettes filled with spiced chicken tikka, creamy brie, and soft mozzarella served with our garlic lemon mayo sauce.

Coated Paneer Bites €7.50 @DV

Homemade cottage cheese coated in gram flour, served with our homemade sweet chilli mayo.

Cajun Fries €5.50 V

Crispy salted fries dusted in a selection of medium hot spices with an option of our Crowning Glory sauce or Curry Ketchup.

Mini Kernels €8.50 @

Tender chicken pieces lightly spiced in a coating of crispy sesame seeds. Served with our signature Crowning Glory sauce

Beef Madras Arancini €8.00 @DM

Arancini with mozzarella, topped with beef madras and served with raita.

Our Royal Shakarkandi €8.00 V

Sweet potato fries flavoured with chat chana masala and served with an option of our Crowning Glory sauce or Curry Ketchup.

Cocktails

Strawberry Field Negroni €13.00 @C

A mix of Martini Bianco-infused strawberries, Martini Riserva Bitters, Bombay Sapphire Gin, Martini Rubino, and tomato juice.

Bubbles and Beans €13.00 | €60.00 T

42 Below Vodka with tonka beans, orange juice, caramel, cassis, and Martini Prosecco.

Velvet Tropic €13.00

Martini Bianco, Bacardi Rum with cucumber infusion, mango puree, aloe, and elderflower air foam.

Sip on Sēb – non alcoholic €10.00 non-alcoholic

Shrub fennel seed and apple, spiced with cinnamon and soda.

Ruby Cola €10.00 non-alcoholic

An old classic of spiced mixer rum and orange juice, fortified with cocoa bean and Chinotto.

Bottomless Packages

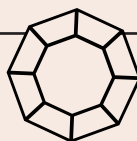
Bottomless Cocktail Upgrade (1.5 hours): **€30 per person**

Bottomless Prosecco Upgrade (1.5 hours): **€27 per person**

Bottomless 0% alcohol Cocktails Upgrade (1.5 hours): **€22 per person**

Bottomless Policy:

All guests at the table must opt in for the same bottomless upgrade. Refills are served one at a time and only after the previous drink is finished.



E Eggs **G** Gluten **T** Treenuts **D** Dairy **F** Fish **M** Mustard **C** Celery **V** Vegetarian



Due to the preparation of various food products in a shared facility, unintentional allergen cross-contamination may occur. Consequently, we cannot guarantee that any dish will be entirely free of allergen traces. If you suffer from any allergies or intolerances, please inform a member of the staff.



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