

BRUNCH *Amour*

BY RUBY RAY'S

A cross-cultural bottomless brunch experience | €39

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**.



Starters (Choose 1)

Brie Croquettes @T@N

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

Coated Paneer Bites @D@V

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

Clarity, Cut and Carat @N@D*@V

Flattened chickpeas with our spice blend, fresh herbs, spinach and a drizzle of mint sauce

Mini Kernels @S

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

Beef Madras Arancini @D@M@N

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

Mains (Choose 1)

Masala Mornings @N@E@D*@V

Scrambled Eggs with Chickpea Dal & Brioche

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

Add on: **Smoked Salmon** @F

East meets eggs – a golden brunch staple with soul.

Garden of Spice @D@E@V

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 @D@N@E

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

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

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

Tikka in the Clouds @D@N@E

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 @D@N@V

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 @N@E@D*

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 @D@N@V

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* Sweet
Strawberry & Pistachio Brioche @D@N@V
Soft brioche toast with strawberry compote and orange zest, with pistachios, honey, cinnamon, and icing sugar. Sweet, nostalgic, and gently spiced.

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

Potato Sides

Cajun Fries @V

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

Our Royal Shakarkandi @V

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

2 hours Bottomless Cocktails

Strawberry Field Negroni @E

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

Ruby Mojito

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

Sip on Sēb non-alcoholic

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

Bubbles and Beans @N

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

Ruby Cola non-alcoholic

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

@E Eggs @G Gluten @N Nuts @D Dairy @F Fish @M Mustard @S Sesame @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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