

Special Diwali Lunch Buffet
17th – 21st October 2022 (Monday – Friday)
\$48++ per head

Sample Buffet Menu
(Changes daily)

Soup

Cream of Tomato

Condiments

Mint Chutney, Imly, Pickles & Chopped Salad
Aloo Channa Chaat
Mixed Salad
Mixed Vegetable Raita

Appetizers

Papdi Chaat Indian style nachos
Aloo Mint Tinka Vermicelli crusted potato & mint cutlet
Gilafi Seekh Kebab Peppers adorn this chicken mince kebab

Curries

Chicken Makhanwala Butter Chicken
Prawn Chilli Masala
Nalli Rogan Josh Bone in lamb curry
Shabnam Baig Shitake & button mushrooms in a creamy tomato blend
Palak Kofta Spinach kofta in an onion cashew gravy
Methi Malai Paneer Cottage cheese in a creamy white fenugreek sauce
Dhal Maharani Black lentils stewed with kidney beans over burning charcoal

Naans

Naans – Plain, Garlic, Butter
Tandoori Roti wholewheat

Rice

Vegetable Biryani

Dessert

Jalebis with Rabri
Chef's Diwali Mithai Selection
Vanilla Ice Cream
Fresh Fruits

*There may be minor last-minute substitutions depending on availability of certain ingredients

Diwali Celebration Ala Carte Lunch Buffet
22nd- 24th October 2022, (Saturday to Monday)
\$58++ per adult & \$42++ per child*

Chaat

Paani Puri

puffs of hollow crisps filled with potato & gram and filled with flavoured water

Papdi Chaat

crackers topped with vegetable and dolloped with whipped yoghurt, tamarind & mint

Tikki Chaat

Potato Cutlets drizzled with yoghurt, tamarind and mint chutney

Kebab Platter

Reshmi Chicken Tikka

boneless chicken marinated with cream grilled in the tandoor

Galouti Kebab melt in your mouth lamb kebabs

Harra Bharra Kebab "Green" kebabs

Tandoori Paneer Tikka

skewered cottage cheese with onions and peppers

Condiments & Salads

Roasted Papads, Mint Chutney, Chopped Salad, Pickles

Aloo Channa Chaat

Salads

Cucumber Raita

Curries

Chicken Makhanwala Butter Chicken

Shahi Jheenga Curry Prawn Curry

Amritsari Fish Curry

Snapper cooked in a delicately spiced fenugreek & coriander sauce

Malai Kofta Curry paneer & potato dumpling in a creamy gravy

Bhindi Do Pyaza okra sauted dry with onions, tomatoes and spices

Tadka Dhal tempered yellow lentils

Rice & Naans

Naans – Plain, Garlic, Butter, Tandoori Roti

Dum Lamb Biryani / Dum Veg Biryani

Dessert

Gajar Halwa

Rasmalai

Assorted Mithai

Fresh Fruits

*There may be minor last-minute substitutions depending on availability of certain ingredients

Diwali Celebration Dinner Buffet
24th October 2022, Monday
\$88++ per adult & \$62++ per child*

Chaat

Paani Puri

Shots of tamarind mint puffed up crispy puris with a stuffing of potatoes and black gram

Sev Puri

Pastry discs topped with potatoes, onion & tomatoes topped with mint and tamarind and vermicelli

Samosa Chaat

samosas drizzled with mint, yoghurt, and tamarind

Kebab Platter

Murgh Malai Tikka

Boneless chicken steeped in a creamy cheese marinade then grilled in the tandoor

Shammi Kebab

Spiced Lamb flat kebabs

Ambi Paneer Tikka

Grilled cottage cheese with with a mango marinade

Chukandar ki Galouti Kebab

Beetroot kebab

On the Buffet

Rajasthani Laal Maas slow cooked lamb in red sauce

Bengali Fish Curry

Goan Prawn Curry

Spinach Kofta stuffed with Paneer

Mixed Vegetable Makhanwala

Dhal Maharani Kidney beans & urad dhal cooked with spices

Naans – Plain, Garlic, Butter and Tandoori Roti

Dum Chicken Biryani or Vegetable Biryani

Dessert

Jalebis Crispy Indian churros steeped in syrup

Kulfi

Gulab Jamun

Assorted Mithais

Seasonal Fresh Fruit

Mitha Paan mouth freshener – betel leaf, areca nut, rose petal preserve, fennel seeds

Condiments

Roasted Papads

Corn Salad, Aloo Chaat & Green Salad

Mint Chutney, Chopped Salad, Pickles

Tarke wale Raita

*There may be minor last-minute substitutions depending on availability of certain ingredients