



**SUNWAY PUTRA  
HOTEL**

# DEEPAVALI HI-TEA BUFFET MENU

**18-19 OCTOBER 2025 | SATURDAY & SUNDAY**

## APPETISER & SALAD

Potato with Corn Kernel Salad with Curry Mayonnaise Dressing, Cherry Tomato and Paneer with Honey Mint Dressing, Chickpea and Cucumber Salad with Spicy Chaat Masala, Spicy Mango Salad with Crispy Chicken, Masala Prawn Cocktail, Lime Pickle, Mango Pickle, Papadam, Raita & Mixed Fruit Rojak

## SALAD BAR

Mixed Lettuce, Carrot, Onion, Capsicum, Baby Corn, French Bean, Green Pea, Cherry Tomato & Broccoli

## DRESSING

Thousand Island, Vinaigrette, French, Goma Dressing, Honey Mustard, Olive Oil, Curry Mayonnaise Dressing, Gherkin & Croutons

## ROJAK MAMAK

Yellow Noodle, Turnip, Cucumber, Fried Tofu, Prawn Fritter, Coconut Fritter, Roasted Sesame & Crushed Peanuts

## SANDWICH & CANAPÉ CORNER

Tandoori Chicken Croissant, Open-Faced Keema Masala Sandwich, Egg Sambal Canapé & Deep-Fried Breaded Mussel Canapé

## ROASTED LEG OF LAMB WITH CONDIMENTS

Crispy Roasted Leg of Lamb with Sautéed Sweet Potato, Corn on the Cob, Buttered Vegetables, Mashed Potato, Black Pepper Sauce & Coconut Curry Gravy

## CURRY LAKSA WITH CONDIMENTS

Yellow Noodle, Vermicelli, Fish Ball, Fish Cake, Sliced Chicken, Long Beans, Bean Sprout, Lime & Chilli

## PUTU MAYAM CORNER

Steamed String Hoppers with Grated Coconut & Brown Sugar

## ASSORTED DOSA AND TAWA CHEESE NAAN BREAD

Plain Dosa, Masala Dosa, Cheese Dosa, Ghee Dosa, Onion Dosa, Egg Dosa, Cheese Naan Bread with Onion Chutney, Coconut Chutney, Vegetable Dhall Curry & Chicken Keema

## PANI PURI WITH CRISPY KUNAFI

Pani Puri with Potato Masala and Chickpea, Mint and Tamarind Water, Crispy Kunafa Chocolate Pani Puri with Sweet Cream, Pistachio, Crispy Kunafa & Mango Sauce

## ASSORTED FRITTERS

Masala Vadai, White Lentil Vadai, Banana Fritter & Samosa

RM

**109**

Adult

Nett

RM

**55**

Kids

Nett



**SUNWAY PUTRA  
HOTEL**

# DEEPAVALI HI-TEA BUFFET MENU

**18-19 OCTOBER 2025 | SATURDAY & SUNDAY**

## MAIN ENTRÉES

Palak Gosht,  
Chicken Varuval with Potato,  
Red Snapper Fish Head Curry with  
Fish Roe,  
Vegetarian Fried Vermicelli with  
Soya Beancurd, Mustard Seed &  
Curry Leaves.  
Squid in Buttermilk with Bird's Eye  
Chilli & Curry Leaves.  
Mutton Dhalca with Young Mango,  
Stir-Fried Lady's Finger with Curry  
Leaves and Mustard Seed,  
Idli with Condiments,  
Spicy Red Prawn Rendang,  
Kadhai Paneer with Trio of Peppers,  
Curry Seafood Shepherd's Pie,  
Chicken 65 Pizza,  
Trio of Mushroom & Paneer Masala  
Pizza,  
Biryani Rice with Raisins & Cashew  
Nuts.

## SOUP & BREAD COUNTER

Mushroom Shorba with Chicken  
Dumpling served with Soft Roll,  
Garlic Bread & Bread Loaf

## DESSERT COUNTER

Mango & Coconut Pudding  
Carrot Halwa, Laddu, Jalebi, Murukku,  
Palkova, Kesari  
Chocolate Cake  
Strawberry Cheesecake  
Pandan Layer Cake  
Lemon Cheesecake  
Red Velvet Cake  
Chocolate Brownie  
Crème Caramel  
Rainbow Sago Gula Melaka  
Hazelnut Carrot Cake  
Assorted Jellies  
Payasam and Rice Kheer  
Chocolate Pudding with Vanilla Sauce  
Assorted Ice Cream with Condiments

## ABC WITH CONDIMENTS

Red Sago, Green Sago, Attap Seed, Grass  
Jelly, Kidney Beans, Sweet Corn, Cendol,  
Roasted Peanut, Rose Syrup, Palm Sugar,  
Evaporated Milk, Orange Syrup & Pandan  
Syrup

## BEVERAGES

Rose Syrup, Orange Cordial, Coffee &  
Masala Tea

