



Flavours of the East Buffet

Buffet includes naan bread, steamed basmati rice, achar, freshly brewed gourmet regular or decaffeinated coffee and Chai

Dinner Menu Option 1

\$49.00 per person

- 1 Vegetarian Appetizer
- 1 Meat Appetizer
- 1 Salad
- 2 Sauces
- 1 Chicken Dish
- 1 Additional Meat Dish
- 2 Vegetarian Dishes
- 2 Desserts

Dinner Menu Option 2

\$54.00 per person

- 2 Appetizers
- 2 Salads
- 2 Sauces
- 4 Vegetarian Dishes
- 2 Meat Dishes
- 4 Desserts
- OR
- 3 Appetizers
- 2 Salads
- 2 Sauces
- 3 Vegetarian Dishes
- 2 Meat Dishes
- 4 Desserts
- OR
- 3 Appetizers
- 2 Salads
- 3 Sauces
- 6 Vegetarian Dishes
- 4 Desserts

Dinner Menu Option 3

\$59.00 per person

- 2 Appetizers
- 2 Salads
- 2 Sauces
- 4 Vegetarian Dishes
- 3 Meat Dishes
- 4 Desserts
- OR
- 3 Appetizers
- 2 Salads
- 2 Sauces
- 5 Vegetarian Dishes
- 2 Meat Dishes
- 4 Desserts
- OR
- 4 Appetizers
- 2 Salads
- 2 Sauces
- 4 Vegetarian Dishes
- 2 Meat Dishes
- 4 Desserts

Halal meat is available for an additional \$4.00 per person

Substitute goat at market price

Add an additional meat item for \$4.00 per person

Add an additional vegetarian item for \$3.00 per person



Salads

Mixed Vegetable Salad
 Creamy Potato Salad
 Kachumber Salad
 Chick Pea Salad
 Fried Papadum
 Baby Mixed Green Garden Salad

Appetizers

(1.5 pieces of each item per person,
served on dinner tables. Upgrade to Buffet style
 for an additional \$3.00 per person)

Papri Chat
 Aloo Cheese Roll
 Vegetable Spring Roll
 Aloo Chaat
 Paneer Tikka
 Vegetable Samosa
 Paneer Shashlik

Non-Vegetarian Appetizers

Beef Seekh Kebab
 Fish Tikka
 Chicken Tikka
 Chicken Malai Tikka
 Chicken Lollipop

Non-Vegetarian Appetizers

(Not included, additional charges apply)
 Aloo Pakora (\$13 per pound)
 Vegetable Pakora (\$13 per pound)
 Fish Pakora (\$19 per pound)
 Paneer Pakora (\$19 per pound)

Daal

Daal Makhani
 Daal Bukhara
 Daal Tadka
 Khatti Meethi Daal
 Chana Daal

Sauces

Hot Sauce
 Mint Chutney
 Mango Pickle
 Tamarind Chutney
 Cucumber Raita
 Plain Yogurt

Aloo

Aloo Gobi
 Aloo Palak
 Aloo Mutter
 Aloo Curry Bombay
 Aloo Badi
 Aloo Capsicum

Paneer

(One per menu selection)
 Paneer Butter Masala
 Palak Paneer
 Kadai Paneer
 Paneer Jalfrezi
 Paneer Khatta Pyaza
 Shahi Paneer
 Paneer Tikki Masala
 Mutter Paneer



Rice

(Upgrade Steamed Basmati Rice for \$1 per person)

Jeera Rice
Peas Pilau
Vegetable Pilau
Biryani Rice
Saffron Rice

Biryani

Chicken Biryani
Lamb Biryani
Egg Biryani
Shrimp Biryani

Vegetarian

Mixed Vegetable Curry
Bhindi Do-Pyaza
Malai Kofta
Tawa Sabzi
Vegetable Korma
Chana Masala
Methi Mutter Malai
Aloo Bhindi

Fish

Fish Curry
Fish Chatni Wali
Prawns Curry (Market Price)
Fish Tikka Masala
Fish Alleppey Curry

Chicken

Butter Chicken
Tandoori Chicken
Chicken Tikka Masala
Calcutta Chicken
Kofta Tamarind Tangri Chicken
Acari Chicken
Murg Mughlai
Chicken Saag
Pahadi Chicken (Hot)
Chicken Korma

Lamb

Lamb Masala
Lamb Do-Pyaza
Lamb Rogan Josh
Karahi Gosht
Lamb Vindaloo (Hot)
Lamb Acari
Lamb Malai Korma

Beef

Beef Curry
Beef Vindaloo
Dahi Beef
Beef Kadai
Goat Curry (Market Price)



DESI CHINESE OPTIONS

Vegetarian

Hakka Noodles
Shanghai Noodles
Vegetable Stir-Fry
Chilli Paneer
Mushroom and Pepper Szechwan

Rice

Chicken Fried Rice
Szechwan Fried Rice
Shrimp Fried Rice

Non-Vegetarian

Chilli Chicken
Chicken Szechwan
Ginger Chicken
Sweet and Sour Chicken
Garlic Butter Shrimp (Market Price)
Chicken Satay Beef Satay
Ginger Beef
Lemon Grass Chicken

DESSERTS

Traditional Sweets

Ras Malai
Gulub Jaamun (Hot/Cold)
Gajar Halwa
Kheer
Lauki Halwa

Western Options

Ice Cream (Pistachio/Vanilla) (Add \$1)
Fruit Cocktail
Assorted French Pastries
Mango Cheesecake
Crème Caramel