



## 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 | \$46*

- 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 2 | \$50*

- 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 per person  
 Substitute goat at market price  
 Add an additional meat item for \$4 per person  
 Add an additional vegetarian item for \$3 per person



### Salads

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

### Appetizers

*(3 pieces per person, served on dinner tables, Upgrade to Buffet style for an Additional \$3 per person)*

- Papri Chaat
- 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 Tikka 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  
Gulab 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  
Chocolate Mousse