



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 \$46.00 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 2 \$50.00 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