



INDIAN BUFFET MENU

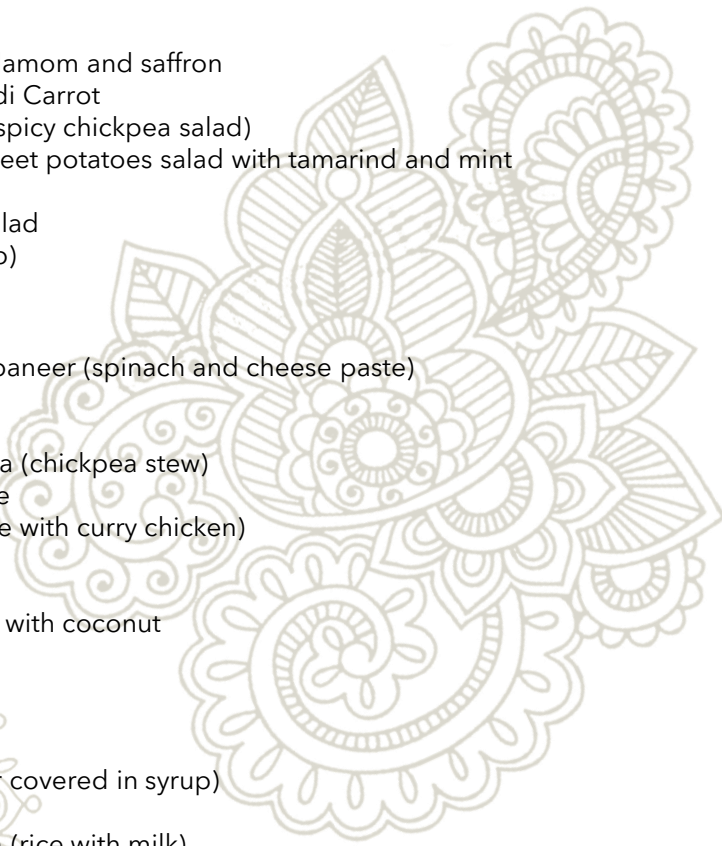
Selection of handcrafted breads

- Naan bread
- Pita bread
- Mint Chutney
- Tamarind Chutney
- Mango Chutney
- Toasted cumin and cucumber Raita
- Baingan bharta punjabi (eggplant puree)
- Sweet & sour squash



Cold station

- Fruit salad with cardamom and saffron
- (Kerala style) Pachadi Carrot
- Chat patta channa (spicy chickpea salad)
- Dum aloo chaat (Sweet potatoes salad with tamarind and mint dressing)
- Tandoori chicken salad
- Sambhar (lentil soup)



Hot station

- Punjabi style palak paneer (spinach and cheese paste)
- Vegetable Pakora
- Samosas
- Curry Chana massala (chickpea stew)
- Cooked basmati rice
- Chicken Biryani (Rice with curry chicken)
- Butter chicken
- Lamb Seekh kebab
- Goan seafood curry with coconut
- Masala fried fish
- Chicken korma



Dessert station

- Gulab jamun (fritter covered in syrup)
- Chocolate samosas
- Rice kheer/payasam (rice with milk)
- Gajar ka halwa(carrot pudding)
- Chai panna cotta



**Please notice these menu choices cannot be combined nor modified.

US\$75.00 per person (minimum 20 people)
On the Beach location US\$85.00 per person (minimum 20 people)