

SAMPLE SUNDAY BUFFET MENU

Plain Poppadum
Tossed Green Salad
Laccha Onions
Aloo Chana Chat
Raita
Dips Tray

(Tamarind • Mango • Mint • House Pickle • Ketchup)

- STARTERS -

Chips/ Potato Wedges

Murg Malai Tikka

Succulent cubes of boneless chicken supreme marinated in cheese, fresh spices and cream, charcoal-cooked in a clay oven.

Tandgi Kebab

Chicken drumsticks marinated in yogurt, chillies and pickling spices, cooked in a tandoor.

Vegetable Samosa

Traditional Punjabi samosas, stuffed with potato and green peas then fried to a golden crispy finish.

Harey Matar ki Aloo Tikki

Crispy shallow-fried patties of mashed potatoes stuffed with green peas.

- MAINS -

Chicken Makhani

Chicken tikka cooked with a fenugreek-flavoured onion and creamy tomato sauce.

Lamb Rogan Josh

A traditional Rajasthani speciality of diced baby lamb cooked with dried red chillies and crushed garlic.

Saag Paneer

Indian cottage cheese mixed with home-style spinach tempered with garlic and cumin seeds.

Vegetable Jalfrezi

Mixed vegetable cooked with red and green capsicum in a masala sauce.

Dal Makhani

House speciality - black-lentils delicacy incorporating fresh tomatoes and garlic, simmered overnight on charcoal, then finished with cream.

Jeera Pulao

Cumin-flavoured basmati rice.

Assorted Breads

(Naan • Garlic Naan • Tandoori Roti)

- DESSERTS-

Fresh Fruit Counter

Gulab Jamun

A classic dessert from North-India, deep-fried reduced milk balls soaked in sugar syrup, served warm with cardamom flavoured sugar syrup.

Vanilla Ice Cream