



**INDIAN FOOD FESTIVAL**  
**DINNER BUFFET HIGHLIGHTS**  
**15 - 28 MAY 2017**

**SALADS**

**Tikha Patta Gobni Salad**

Spicy Cabbage Salad

**Chukandera Ka Raita**

Beetroot Salad

**Paneer Tamatar**

Tomato and Cottage Cheese

**Kala Chana**

Black Chickpea Salad

**Kachumber**

Diced Mixed Vegetables, Lemon Juice, Indian Spices

**Condiments**

Mint Chutney, Mango Chutney, Raita, Andhra Pickles, Papadum, Garlic Pickles

**STARTERS FROM THE TANDOORI OVEN**

**Murg Malai Tikka**

Delicately Spiced Marinated Chicken Scented with Cardamom and Mace

**Bhatti Da Murg**

Spring Chicken Marinated with Mustard Oil and Masala Spices

**Tandoori Chop**

Saffron Marinated Lamb Chop

**Lamb Seek Kabab**

Minced Lamb Kabab

**Jhinga Achari**

Tiger Prawns with Homemade Pickled Spice Marinade

**Macchi Amritsari**

Battered Red Snapper Fillet with Arwain Scent

**Salmon tikka**

Tandoori Salmon

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

## **VEGETARIAN KEBABS FROM THE TANDOORI OVEN**

### **Bharawaan Aloo Tikki**

Lentils and Dried Fruits Stuffed Potato Patties

### **Palak-e-Husn**

Spinach and Lentil Patty Croquette

### **Paneer Kurkura**

Crispy Cottage Cheese

## **SOUP**

### **Kukad Te Tamater Da Shorba**

Tomato Soup with Chicken and Coriander

## **LIVE STATION**

### **Dora Kabab**

Chicken Kabab with Roomali Roti with Mint Chutney and Raita

### **Chaat Counter**

### **Bhuna Shakerkand Ki Chaat**

Sweet Potatoes, Chaat Masala, Chili and Lime Juice

### **Moong Dal Ki Pakori**

Spice Yellow Lentil Fritters

### **Chatti Wali Lassi**

Churned Homemade Yoghurt with Fresh Mango

## **MAIN COURSES**

### **Saag Wala Gosht**

Braised Lamb Shoulder with Fresh Spinach and Royal Cumin

### **Kadai Lamb**

Lamb Leg Stir Fried with Whole Coriander, Capsicum and Onion

### **Tariwala Desi Kukkad**

Home-Style Curry with Free Range Chicken

### **Murg Makhanwala**

Tandoor Roasted Chicken Simmered with Tomato Gravy

### **Jhinga Masala Ludhiyana Wale**

Stir-Fried Tiger Prawns with Onion and Tomato

### **Lauki de Kofte**

Deep-Fried Bottle Gourd Dumpling

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### **Pakode Wali Kadhi**

Spinach and Onion Dumpling Simmered in Buttermilk Curry

### **Kali Dal Makhn Mar Ke**

Black Lentil Stew

### **Zeera Wali Basmati**

Cumin Flavoured Basmati Rice

### **Banata Singh De Kukkad Dee Biryani**

Rice Pot Baked Spring Chicken with Saffron and Indian Spices

### **FROM THE OVEN**

Naan, Garlic Naan, Butter Roti, Pudina Parata, Missi Roti, Keema Prantha

### **DESSERT AND SWEETS**

#### **Gulab Jamun**

Deep Fried Milk Dumpling

#### **Phirni**

Rice Cake with Cardamom and Saffron

#### **Habbsi Halwa**

Black Carrot Pudding

### **Dinner**

75

Sunday to Thursday

inclusive of free flow of juices

additional 20 per person for free flow of house wines, beer and soft drinks

85

Friday and Saturday

inclusive of free flow of juices

additional 20 per person for free flow of house wines, beer and soft drinks

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