BANQUET
INDIAN BUFFET

MENU 1

COLD
Cucumber salad
Aloo chaat
Paneer pineapple chaat
Chickpeas and potato chaat
Assorted lettuce with dressings

HOT
Vegetable Samosa (V)
Chicken Jalfrezi
Black dhal makhani (V)
Fresh mutton Biryani, Raita sauce
Lamb Korma
Hammour Masala
Palak Paneer (V)
Onion Bhaji (V)

CONDIMENTS
Assorted Indian pickle, mango chutney, mint chutney, achar
Fried and grilled papadum
Roti and Parata Bread

DESSERTS
Carrot Halva with almonds and cardamom
Gulab Jamun
Ras Molai
Fresh sliced seasonal Fruits
Assorted Indian sweets
Dried apricots cooked in cardamom syrup
Freshly prepared lassi

*****

~180 per person~

(V) Denotes Vegetarian

All prices are in QR
BANQUET
INDIAN BUFFET

MENU 2

COLD
Cucumber salad
Jheenga Achari
Aloo chaat
Paneer chaat

HOT
Potato Dosa (V)
Fresh Mutton Biryani
Prawn Jheenga Salen
Cardamom chicken
Beef Vindaloo
Chicken Tikka
Mixed vegetable korma (V)
Steamed Basmati Rice
Yellow Dhal Tadka (V)

CONDIMENTS
Assorted pickles, mango chutney, raita sauce, mint chutney, achar
Fried and grilled papadum

DESSERT
Kheer with almonds and cardamom
Gulab Jamun
Ras Molai
Fresh sliced Indian mango
Assorted Indian sweets
Freshly prepared lassi

*****

~195 per person~

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BANQUET
INDIAN VEGETARIAN BUFFET

MENU 1

COLD
Cucumber salad
Aloo chaat
Paneer pineapple chaat
Chickpeas and potato chaat
Assorted lettuce with dressings

HOT
Vegetable Samosa
Vegetable Jalfrezi
Yellow dhal Tadhka
Khatti Mithi Baingan
Aloo Shimla Mirchi
Okra Masala
Palak Paneer
Onion Bhaji

CONDIMENTS
Assorted Indian pickle, mango chutney, mint chutney, achar
Fried and grilled papadum
Roti and Parata Bread

DESSERTS
Carrot Halva with almonds and cardamom
Gulab Jamun
Ras Molai
Fresh sliced seasonal Fruits
Assorted Indian sweets
Dried apricots cooked in cardamom syrup
Freshly prepared lassi

*****
~180 per person~

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BANQUET
INDIAN VEGETARIAN BUFFET
MENU 2

COLD
Cucumber salad
Aloo chaat
Paneer pineapple chaat
Chickpeas and potato chaat
Dahi Wada
Fruit Chaat
Baigen Bharta
Beetroot Kasundi with chili, coriander & Lime juice

FRESH SALAD STATION
Mesclun Salad, Rocket leaves, Tomato and Cucumber

HOT
Aloo Gobi
Vegetable Jalfrezi
Yellow dhal Tadhka
Vegetable Malai Kofta
Aloo Mattar
Chana Masala
Palak Paneer
Onion Bhaji
Rajma Rasila

CONDIMENTS
Assorted Indian pickle, mango chutney, mint chutney, achar
Fried and grilled papadum
Roti and Parata Bread

DESSERTS
Carrot Halva with almonds and cardamom
Gulab Jamun

(V) Denotes Vegetarian

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Denotes Vegetarian

All prices are in QR

Ras Molai
Ras Gulla
Moong Dhal Halva
Kheer
Fresh sliced seasonal Fruits
Assorted Indian sweets
Dried apricots cooked in cardamom syrup
Freshly prepared lassi

*****

~195 per person~
INDIAN VEGETARIAN MENU

- **Aloo Gobi** (dry type of curry with potato and cauliflower)
  - Ingredients: onion, ginger, garlic, curry powder, tomato, fresh coriander leaves, green chili

- **Aloo Matter** (potato and green peas) thick creamy base curry sauce

- **Kumbhi Matter** (Mushroom and green peas) thick creamy curry sauce
  - Ingredients: normal curry sauce plus cashew nut puree, yoghurt and fenugreek leaves

- **Paneer Makhani** (Indian cottage cheese in creamy tomato sauce)
  - Ingredients: Fresh tomato, ginger, garlic, green chili, fresh coriander, fenugreek leaves, heavy cream and butter

- **Paneer Matter** (Indian cottage cheese and green peas) sauce same as Kumbhi matter

- **Paneer Butter Masala** (tomato base semi dry curry with butter and garam masala)

- **Khatti Mithi Baingan** (Indian style sweet and sour eggplant)
  - Ingredients: Normal curry sauce with cumin seeds, coriander seeds, mustard seeds, fenugreek seeds, palm sugar and lemon juice

- **Navratan Korma** (creamy rich saffron flavor curry sauce with nine type of vegetables including paneer) garnished with fried cashew nuts and raisins

- **Paneer tikka** (tandoori marination, cooked in tandoor)

- **Vegetable Malai Kofta** (vegetable balls in thick creamy curry sauce)

- **Rajma Rasila** (kidney bean cooked in curry sauce with garam masala and asafetida (hing)

- **Chana Masala** (chick peas in spicy curry sauce)

- **Aloo Simla Mirchi** (Potato and capsicum in dry curry sauce)

*(V) Denotes Vegetarian

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