

INDIAN

VEGETARIAN BUFFET

ENTRÉES

Vegetable Cutlet (V)

Mixture of Fresh vegetables, potatoes and Indian spices

Vegetable Pakora (V)

Crunchy, deep-fried snacks, with a great aroma of gram flour and spices

Vegetable Spring Roll (V)

Assortment of vegetables wrapped in thin sheets of pastry and deep-fried

Vegetarian Samosa (V)

Curried vegetables wrapped in sheets of pastry and deep-fried

Entrées are served with Mint Yoghurt Chutney and Tamarind Chutney

MAIN DISHES

Dhal Makhani (GF, V)

Whole lentil simmered on a slow fire overnight, garnished with onions, ginger & garlic with a touch of cream

Vegetable Korma (V)

This delectable dish is loaded with potatoes, tomatoes, carrots, peas, green beans and aromatic spices

Palak Paneer (V)

This popular dish showcases paneer (Indian cottage cheese) cooked with puréed spinach (palak) and spices in a creamy and flavoursome curry

Rice (V)

Earthy, fragrant cumin, hugging fluffy grains of white rice

SALADS

Chana Chaat (V)

This tangy and flavoursome chickpea salad is very popular amongst those who enjoy their cuisine with a bit of spice

Fresh Garden Salad with Dressing (V)

Fresh mesclun leaves tossed with vine tomato, cucumber, capsicum, red onions and bean sprouts, served with French dressing

Main dishes are served with the following accompaniments:

Naan

Poppadum

Mixed Pickle

Raita

DESSERTS

Ice Cream (V)

Specialty vanilla bean ice cream

Fruit Salad (V)

Tropical fruit salad in a sweet juice

Gulab Jamun (V)

Warmed round deep fried dumplings of Khoya (Milk curd) soaked in a rose water sugar syrup

Whilst the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy, then you should talk to our team about arranging alternative options.



INDIAN

BUFFET – MENU 1

ENTRÉES

Vegetable Cutlet (V)

Mixture of Fresh vegetables, potatoes and Indian spices

Chicken Malai Kabab

Mildly Marinated boneless chicken brochettes roasted in the Tandoori oven

Lamb Seek Kabab

Ground lamb, with plenty of garlic, ginger, coriander and mint, blended with premium Indian spices

Vegetable Spring Roll (V)

Assortment of vegetables wrapped in thin sheets of pastry and deep-fried

Entrées are served with Mint Yoghurt Chutney and

Tamarind Chutney

MAIN DISHES

Chicken Tikka Masala

A dish consisting of marinated boneless chicken pieces, traditionally cooked in a tandoori oven and then served in a subtly spiced tomato-cream sauce

Lamb Rogan Josh

Curry with a heady combination of intense spices in a creamy tomato sauce. The lamb is fall-apart-tender and packs a serious flavour punch!

Dhal Makhani (V)

Whole lentil simmered on a slow fire overnight, garnished with onions, ginger & garlic with a touch of cream

Karahi Paneer (V)

Cottage cheese, onion & capsicum seasoned with spices and cooked in onion gravy

Rice (V)

Earthy, fragrant cumin, hugging fluffy grains of white rice

SALADS

Chana Chaat (V)

This tangy and flavoursome chickpea salad is very popular amongst those who enjoy their cuisine with a bit of spice

Fresh Garden Salad with Dressing (V)

Fresh mesclun leaves tossed with vine tomato, cucumber, capsicum, red onions and bean sprouts, served with French dressing

Roasted Vegetable Salad (V)

Roasted potato, kumara, parsnips and carrots, seasoned with Himalayan salt and drizzled with a balsamic glaze

Main dishes are served with the following accompaniments:

Naan

Poppadum

Mixed Pickle

Raita

DESSERTS

Ice Cream

Specialty vanilla bean ice cream

Fruit Salad

Tropical fruit salad in a sweet juice

Gulab Jamun

Warmed round deep fried dumplings of Khoya (Milk curd) soaked in a rose water sugar syrup

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INDIAN

BUFFET – MENU 2

ENTRÉES

Vegetable Cutlet (V)

Mixture of Fresh vegetables, potatoes and Indian spices

Chicken Tikka

Roasted chicken marinated in yoghurt and generously spiced to give this dish its distinctive red colour

Lamb Seek Kabab

Ground lamb, with plenty of garlic, ginger, coriander and mint, blended with premium Indian spices

Vegetable Samosa (V)

Deep fried conical shaped pastry stuffed with potatoes, green peas & seasoned with Indian spices

Entrées are served with Mint Yoghurt Chutney and Tamarind Chutney

MAIN DISHES

Chicken Korma

Tender boneless chicken pieces cooked in a creamy sauce of almonds and cashew nuts

Lamb Rogan Josh

Curry with a heady combination of intense spices in a creamy tomato curry sauce. The lamb is fall-apart-tender and packs a serious flavour punch!

Dhal Makhani (V)

Whole lentil simmered on a slow fire overnight, garnished with onions, ginger & garlic with a touch of cream

Karahi Paneer(V)

Cottage cheese, onion & capsicum seasoned with spices and cooked in onion gravy

Aloo Mattar (V)

Potatoes and peas cooked together in a subtly spiced gravy

Rice (V)

Earthy, fragrant cumin, hugging fluffy grains of rice

SALADS

Chana Chaat (V)

This tangy and flavoursome chickpea salad is very popular amongst those who enjoy their cuisine with a bit of spice

Fresh Garden Salad with Dressing (V)

Fresh mesculin leaves tossed with tomatoes, cucumber, capsicum, red onions and bean sprouts, served with French dressing

Kachumber (V)

Comprising a simple, freshly-chopped salad with onions, tomatoes, cucumbers and a salt, pepper and lemon dressing

Roasted Vegetable Salad (V)

Roasted potato, kumara, parsnips and carrots, seasoned with Himalayan salt and drizzled with a balsamic glaze

Main dishes are served with the following accompaniments:

Naan (Plain and Garlic)

Poppadum

Mixed Pickle

Raita

DESSERTS

Kheer

This popular traditional dessert is made from milk, rice, sugar, cardamom, saffron, pistachios and almonds

Ice Cream

Specialty vanilla bean ice cream

Fruit Salad

Tropical fruit salad in a sweet juice

Gulab Jamun

Warmed round deep fried dumplings of Khoya (Milk curd) soaked in a rose water sugar syrup

