

# 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 flavourful 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 mesculin 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 mesculin 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 mesclun 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*

