

BUFFET

Chefs Special

PANEER KHURCHAN

stir fried paneer, onions & bell peppers

MALAI KOFTA

vegetable & paneer dumplings, creamy nut sauce

SEASONAL VEGETABLES KORMA

mixed vegetables, coconut cream (Vegan)

BUTTER PANEER

Indian cheese, tomato & fenugreek sauce

SPINACH KOFTA

spinach & paneer dumplings, tomato & fenugreek sauce

METHI MATAR MALAI

peas, cheese & fenugreek leaves

GATTE KI SUBJI

chickpea flour dumpling, yogurt sauce

KALA CHANNA KADHI

black chickpeas, yogurt onion gravy

PORTOBELLO MUSHROOM

paneer stuffed mushroom

LOTUS ROOT KOFTA

onion & tomato sauce

PHOOL MAKHANE KI SABZI

lotus seeds, fenugreek & green peas

CHICKEN KORMA

cashew sauce

DELHI KA BUTTER CHICKEN

tomato fenugreek sauce

COCHIN BLACK PEPPER CHICKEN

coconut milk

KORI GASSI

Mangalorean coconut curry

GOAN FISH CURRY

cod simmered in tamarind and coconut sauce

FISH MOILEE

halibut cooked in a coconut sauce

GRILLED SALMON

mustard oil, green chilli

CHINGRI MALAI

coconut curry, red chillies & curry leaves

LAMB KOFTA CURRY

lamb meatballs, onion sauce

ROGAN JOSH

Kashmiri lamb stew

GOSHT CURRY

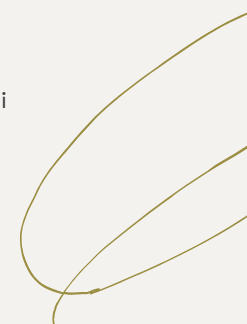
boneless homestyle lamb curry

LAL MAAS

Rajasthani lamb curry

KOSHO MANGSHO

goat stew, whole garam masala & green chilli



BUFFET

North Indian

DUM ALOO
 ALOO METHI
 ALOO GOBHI
 GOBI TAKATIN
 SAAG PANEER
 KADHAI PANEER
 SHAHI PANEER
 MATTAR PANEER
 PANEER LABABDAR
 CHANA SAAG
 CHANA MASALA
 BHINDI MASALA
 GUJARATI KADHI
 MUSHROOM MATTAR
 MURG SAAG
 CHICKEN KALI MIRCH
 KADAI CHICKEN
 CHICKEN DO PYAZA
 LAMB CURRY
 LAMB SAAG

Gujarati

LILVA KACHORI
 KHAMAN DHOKLA
 KHANDVI
 HOT CORN CHEVDO
 KHARI
 ALOO POHA
 TUVAR BHAKARWADI
 MAKHANIYA (BUTTER BISCUITS)

 MIRCHIWALA PANEER
 SURTI UNDHIYU
 GUJARATI KADHI
 RASWALA ALOO KI SABJI
 PAPAD KI SABZI
 SUBZ PANCHMEL (SUBZ BEMISAL)
 DAL PANCHMEL
 KANSAR (LAPSI)
 RAITHU
 RINGAN POTATO SHAAK
 GREEN MOONG (MAGH)
 TAVA PANEER PULAO
 SEV TAMETA SHAAK
 BATATA NU SHAAK (POTATO)
 MOLI DAL (TUVAR DAL)

 MISSI ROTI
 SAMBHARO
 MIRCHI KA ACHAAR

South Indian

PLANTAIN BAJJI
 PARUPPU VADA (DAL VADA)
 MEDHU VADA
 CHICKEN 65
 SHRIMP PEPPER

 BEANS USLI
 KAI KARI KOTTU
 POTATO VARUVAL
 MALABAR AVIAL
 PARUPPU CHARRU
 GUTHI VONKAYA KOORA
 VENDAKAI FRY

 CHICKEN CHETINAD
 PEPPER CHICKEN GATSSI
 GONGURA MAMSAM
 NILGIRI KARI KURMA
 CHEMMEEN CURRY
 LAMB PEPPER FRY
 KOVALAM TAWA MEEN
 ERAL VARUVAL
 MEEN MOILEE
 MALABAR FISH CURRY

 BISIBELLA BATH
 RASAM
 YOGURT RICE

BUFFET

Bengali

GHUGNI CHAAT
MANGSOR CHOP
EGG ROLL
MUSTARD CHICKEN KEBABS
CHINGRI CUTLET
MACHER CHOPS

ALOO POSTO
LUCHI ALOO DUM
GOBHI DALNA
CHANAR DALNA
CHOLAR DAL

LAMB REZALA
DAK BUNGALOW CHICKEN CURRY
MACHER JHOL
FISH PATURI
SHUKTO
PRAWN MALAI CURRY

CALCUTTA BIRYANI
BASANTI PULAO
RADHABALLAVI
BENGALI TOMATO CHUTNEY
PAPAD

Biryani

VEGETABLE BIRYANI
JACKFRUIT BIRYANI
CHICKEN BIRYANI
GOAT BIRYANI
SHRIMP BIRYANI

Assorted Breads

choice of 3

TANDOORI ROTI
BUTTER / PLAIN NAAN
GARLIC NAAN
CHILI GARLIC NAAN
SPINACH & CHEESE KULCHA
ONION & CHEESE KULCHA
LACCHHA PARATHA

Sides

included in buffet packages

DAL MAKHANI OR DAL TADKA
CRISPY OKRA OR SALAD
ASSORTED BREADS
CUMIN RICE
RAITA
plain, boondi or cucumber

