

Indian Theme Night

Salads (Rotating items up to 5)

- Kachumber Salad
(Cucumber, onion, tomato, and Indian spices)
- Green Salad
(Onion, tomato, carrot, radish, cucumber, mint leaves, coriander, lettuce, lemon)
- Jaipuri Bhindi Salad
(Crispy fried okra, mixed with onion, tomato, chaat masala, and fresh coriander)
- Fruit Chaat Salad
(Pineapple, grapes, apple, guava, pomegranate, orange, chaat masala, lemon, mint)
- Chicken Tikka Salad
(Tandoori chicken, spring onion, red onion, tomato, whipped yoghurt, and mint chutney)
- Aloo Anaar Dana Chaat
(Boiled new potatoes, chickpeas, pomegranate seeds, tamarind & mint sauce, coriander)
- Tandoori Jhinga Salad
(Tandoori Malai prawns, spring onion, onion, tomato, radish, whipped yoghurt, and mint chutney)

Oriental Cold Mezze

- Hummus
- Moutabel
- Fattoush
- Tabbouleh
- Fried Cauliflower with Tahini Sauce
- Rocca Salad
- Shanklish
- Pickles
- Olives
- Halloumi Cheese

Salad Bar

- Asian Mix
- Lollo Rosso
- Iceberg Lettuce
- Arugula Leaves
- Tomato
- Cucumber
- Carrot
- Onion Rings
- Sweet Corn
- Quinoa
- Artichokes
- Beetroot

Dressings

- Citrus Vinaigrette
- Thousand Island
- Lemon Vinaigrette
- Honey Mustard
- Olive Oil
- Balsamic
- French Vinaigrette

Assorted international cheeses, cold cuts and Antipasti

Indian Street Food Station (Rotating items up to 6, served where we have bread for breakfast)

- Dhokla
- Punjabi Samosa
- Vegetable Pakora
- Kachori
- Pav Bhaji
- Vada Pav with Traditional Condiments
- Papdi Chaat
- Pani Puri
- Dahi Bhalla
- Sev Puri

Soups

- Traditional Chicken Mulligatawny Soup
(Apple, lentils, ginger, and garlic)
- Tomato Shorba
(Roasted tomato broth tempered with Indian spices)

Main Courses

- Vegetable Jalfrezi
(Mixed vegetables with garlic and cumin, cooked in tomato and onion gravy)
- Jeera Rice
- Traditional Butter Chicken
(Tandoori chicken stewed in a rich tomato, bell pepper, cashew, cream, and butter gravy)
- Mutton Nalli Rogan Josh
(Mutton cooked with onion, tomato sauce, and Indian spices)
- Chicken Dum Biryani
(Marinated chicken with fragrant rice, Indian spices, ghee, fried onions, cashew nuts, and mint)
- Vegetable Biryani
(Mixed vegetables with saffron rice, garnished with fried onions and cashew nuts)
- South Indian Tawa Fish Fry
(Kingfish marinated with South Indian spices, served with coconut curry sauce)
- Dal Bukhara
(Black urad dal cooked with tomatoes, fenugreek, ginger, and garlic)
- Paneer Korma
(Cottage cheese cooked in a rich cashew gravy)
- Cumin Roasted Potatoes
(Roasted potatoes tempered with cumin and curry leaves)
- Steamed Seasonal Vegetables
- Spaghetti with Puttanesca
- Oriental Dish of the Day
- Emirati Dish of the Day

International Starters (Cerentop station)

- Vegetable Spring Roll

- Mini Pizza
- Kibbeh
- Cheese Sambousek
- Breaded Mozzarella

Live Cooking BBQ & Tandoor (outside starting October)

- Chicken Tikka
(Marinated with tandoori masala and Indian spices, cooked on the grill)
- Ajwaini Fish Tikka
(Fish marinated with Indian spices, cooked on the grill)

Breads

- Selection of Freshly Baked Indian Breads
- Tandoori Naan
- Paratha

Desserts

- Gulab Jamun (G, D, N)
- Jilebi (G, D, N)
- Anjeer Burfi (G, D, N)
- Rice Kheer (D, N)
- Gajar Ka Halwa (D, N)
- Boondhi Ladoo (D, N, G)
- Rasmalai (G, D, N)
- Kaju Katli (G, D, N)
- Gulab Jamun Cheesecake (G, D, N, E)
- Red Velvet Cake (G, D, E)
- Chocolate Cake (G, D, N, E)