

INDIAN THEME NIGHT SAMPLE MENU

SALADS

- **Kachumber Salad (V)**
Cucumber, onion, tomato, fresh herbs, Indian spices
 - **Jaipuri Bhindi Salad (V)**
Crispy fried okra tossed with onion, tomato, chaat masala, fresh coriander
 - **Fruit Chaat (V)**
Pineapple, grapes, apple, guava, pomegranate, orange, chaat masala, lemon, mint
 - **Tandoori Chicken Tikka Salad**
Tandoori chicken, spring onion, red onion, tomato, whipped yogurt, mint chutney
 - **Curry Shrimp Salad**
 - **Aloo Anaar Dana Chaat (V)**
Boiled new potatoes, chickpeas, pomegranate seeds, tamarind & mint sauces, coriander
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ORIENTAL COLD MEZZE

Hummus, Moutabal, Fattoush, Tabbouleh, Fried Cauliflower with Tahini Sauce, Rocca Salad, Shanklish, Pickles, Olives, Halloumi Cheese

SALAD BAR

Mixed Lettuce, Lollo Rosso, Iceberg Lettuce, Rocket Leaves, Tomato, Cucumber, Carrot, Onion Rings, Sweet Corn, Quinoa, Artichokes, Beetroot

Dressings:

Citrus Vinaigrette, French Vinaigrette, Thousand Island, Lemon Vinaigrette, Honey Mustard, Olive Oil, Balsamic Vinegar

Indian Chutneys:

Mint Chutney, Coriander Chutney, Coconut Chutney, Spicy Tomato Chutney, Tamarind Chutney

CHEESE & COLD CUTS

(As per Breakfast Buffet)

- Selection of 4 Cheeses
- Selection of 2 Cold Meats

- Selection of 3 Vegetable Antipasti
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CHAAT COUNTER

INDIAN STREET FOOD STATION

Papdi Chaat, Pani Puri, Dahi Bhalla, Sev, Dhokla, Khandvi,
Punjabi Samosa, Vegetable Pakora, Chicken Kathi Roll,
Paneer Kathi Roll, Kachori, Assorted Flavoured Papadam,
Kibbeh, Tandoori Chicken Pizza

SOUPS

- **Traditional Chicken Mulligatawny Soup**
Apple, lentils, ginger, garlic
 - **Tomato Shorba**
Roasted tomato broth tempered with Indian spices
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MAIN COURSES

- Idli
- Sambar
- **Traditional Butter Chicken**
Tandoor-roasted chicken simmered in creamy tomato & cashew gravy
- Steamed Basmati Rice
- **Grilled Beef Steak with Mushroom Sauce**
Seasoned beef served with herb mushroom sauce
- **Emirati Lamb Biryani**
Marinated lamb cooked with spiced rice, ghee, fried onions, cashews, mint
- **Emirati Vegetable Salona**
Mixed vegetables, Emirati spices, tomato gravy, coriander
- **Chicken Dum Biryani**
Marinated chicken layered with aromatic rice, ghee, fried onions, cashews, mint
- **Tandoori King Fish**
- **Dal Bukhara**
Black urad dal slow-cooked with tomato, fenugreek, ginger, garlic

- **Palak Paneer**
Cottage cheese cooked in spiced spinach gravy
 - **Roasted Potatoes**
Salt & pepper
 - Steamed Seasonal Vegetables
 - **Penne Arrabbiata**
Olive oil, tomatoes, black olives, basil, parmesan
 - **Chana Masala**
 - **Chicken Tikka**
Tandoori-marinated chicken, lime, onion rings, coriander
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BREADS

Selection of freshly baked Indian breads:
Tandoori Naan, Paratha

FRUIT DISPLAY

- Fruit on Ice
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DESSERTS

- **Mango & Coconut Cake**
Coconut mousse, mango center, moist sponge
- **Dulcey Chocolate & Banana Cake**
Dulcey mousse, banana cream center, vanilla sponge
- **Carrot Cake**
Carrot sponge, cream cheese frosting
- **Saffron Kheer**
Rice pudding with saffron, pistachio & almond flakes
- **Masala Chai Crème Brûlée**
Custard infused with Indian spiced tea
- **Coconut Sago with Fresh Strawberries**
Sago cooked in coconut milk
- **Fresh Fruit Tart**
Shortcrust pastry, vanilla custard, seasonal fruits

- Seasonal Fruit Platters

TRADITIONAL INDIAN SWEETS

- Mixed Barfi
- Ras Malai
- Ladoo
- Jalebi

HOT DESSERT

- Gulab Jamun