

INDIAN THEMENIGHT MENU

Monday

Salad

Kachumber salad (V)

(Cucumber, onion, tomato, and Indian spices)

Jaipuri Bhindi Salad (V)

(Crispy fried okra, mixed with onion, tomato, chat masala and fresh coriander)

Fruit Chaat salad (V)

(Pineapple, grapes, apple, guava, pomegranate, orange, chat masala, lemon, mint)

Tandoori Chicken tikka salad

(Tandoori chicken, spring onion, red onion, tomato, whipped yoghurt, and mint chutney)

Aloo Anaar dana chaat(V)

(Boiled new potato, chickpeas, pomegranate seeds, tamarind & mint sauce, coriander)

Spinach & Kale salad,

Sweet corn, dates, nuts, green apple, pomegranate

ORIENTAL COLD MEZZE

Humus, Mutable, Fattoush, Tabbouleh, Fried cauliflower with Tahini sauce, Roca salad, Shanklish, pickles, olives, halloumi cheese

Salad Bar

Mix lettuce, Lolo Rosso, Iceberg, Roquette 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

CHEESE & COLD CUTS

4 types of cheese

3 types of cold meats

4 types of veg antipasti

Indian Street Food Station

Papdi chat, Pani Puri, Dahi Bhalla, sev, dhokla, khandvi, Punjabi samosa, Vegetable Pakora, Chicken Kathi roll, Paneer Kathi roll, Kachori and assorted flavoured Pappadam, Kibbeh, Tandoori chicken pizza

Soup

Traditional Chicken mulligatawny Soup

(Apple, lentil, ginger, and garlic)

Tomato Shorba

(Roasted tomato broth tempered with Indian spices)

MAIN COURSES

Traditional Butter Chicken

(Chicken, cooked in tandoori oven, stewed with tomato, bell pepper and tomatoes cashew nut base gravy in cream and butter)

Steamed Basmati Rice

Beef steak with mushroom sauce

(Grilled beef with salt & pepper with herbs serve with mushroom sauce,)

Emirati Lamb biryani

(Marinated Mutton mixed with rice flavored with Indian spices, ghee, garnished with fried onion, cashew nuts and mint leaves)

Emirati vegetable Salona

Emirati spices, mixed vegetables, tomato gravy, coriander

Chicken Dum Biryani

(Marinated Chicken mixed with rice flavored with Indian spices, ghee, garnished with fried onion, cashew nuts and mint leaves)

Oven baked King fish with salsa Verde

Olive oil, green tomato, cilantro, jalapenos, parsley, lime

Dal Bukhara

(Black urad dhal cooked in rich tomato and fenugreek leaves ginger and garlic)

Palak paneer

(Deep fried cottage Cheese, cooked in spinach gravy)

Roasted Potatoes

(Roasted Potatoes with salt & pepper)

Steamed Seasonal Vegetable

Penne pasta arrabiata sauce

(Olive oil, tomatoes, black olives, basil, parmesan cheese)

Fish Harra

Tomato gravy, onion, bell pepper, chili, cilantro, arabic spices

Chicken Tikka

(Marinated with tandoori masala with Indian spices, cooked in tandoor, garnished with lime onion ring and coriander leaves)

Breads

Selection of freshly baked Indian bread, tandoori naan, paratha,

LIVE COOKING

Action Street food station

Pav Bhaji, with traditional condiments

Desserts**Mango & coconut cake**

(Coconut Mousse, Mango chunk center, moist sponge)

Dulcey & Banana Cake

(Dulcey chocolate mousse, banana creamy center, moist vanilla sponge)

Carrot Cake

(Carrot sponge, cream cheese frosting)

Saffron Kheer

(Rice cooked in Milk, Saffron, garnished with Pistachio slice, Almond Slice)

Masala Chai Crème Brule

(Custard made with Indian style spiced milk tea)

Coconut sago with fresh strawberries

(Sago cooked in coconut milk and garnished with fresh strawberries)

Strawberry and Mint Pearl

(Strawberry mousse with strawberry mint insert)

Fresh Fruit Tart

(Short crust pastry, with custard crème and fresh fruits)

Shahi Tukda

(Bread slice toasted with ghee, and soaked with evaporated sweet milk)

Seasonal fruits Platers**Mixed Barfi****Ras Malai****Ladoo****Jalebi****Hot Dessert****Gulab Jamun**