



DIWALI BUFFET

Welcome Drink

Mango Lassi (v)

yogurt based mango milkshake

Entrées

Mix Pakora (v)

gram flour & spice fried vegetables

Aloo Tikka (v)

spice & herb potato croquette

Chickpea, Tomato and Coriander Salad (v)

Tomato, Cucumber and Carrot Salad (v)

Mains

Butter Chicken

mildly spiced, creamy tomato sauce

Karahi Chicken

onions, tomatoes, ginger, garlic & fresh ground spices

Lamb Korma

yogurt, stock & spiced thick sauce

Paneer Tikka Masala (v)

marinated paneer cheese, spiced tomato gravy

Dal Makhani (v)

black lentils, red kidney beans, butter, cream

Navratan Korma (v)

fruit & vegetable rich creamy korma

Sides and Accompaniments

Jeera Rice (v)

steamed, cumin seeds

Paratha / Naan (v)

layered flatbread / leavened flatbread

Poppadum (v)

thin, crisp, fried cracker

Desserts

Kesari Kheer (v)

cardamom & saffron creamy rice pudding

Suji Ka Halwa (v)

sugar, ghee & dry fruit semolina pudding

Jalebi (v)

deep-fried Indian pretzel, sugar syrup

Laddu (v)

balls of fried gram flour & sugar

(d) dairy free (g) gluten free (h) halal (n) contains nuts (v) vegetarian (ve) vegan