

Indian Buffet 15
(Minimum 50 persons)

Starters

Fal Chat (Fruit), Aloo Chat (Potato)
Kheera Chat (Cucumber), Papeeta Chat (Papaya)
Chana Chat (Chick Pea)

Salads

Kachumber Salad
Lauki (Pumpkin), Singhara (Water Chestnut)
Budi Raita (Besan Flour), Fal Raita (Fruit)
Assorted Pickles and Chutney

Soup

Paya Soup (Lamb Feet)

Main Dishes

Palak Gosht Mutton with Spinach in Curry Sauce)
(Machhli Lalwalia (Fried Fish with Indian Spices)
Murgh Nageena
(Chicken with Nuts & Minced Meat & Cashew Nut Gravy)

Dry Dishes

Rashmi Kebab
(Chicken Minced Meat with Spices)
Mutton Chop Pandora
(Marinated with Green Spices)

Vegetarian Dishes

Dal Lohari
(Mixed Pulse Butter Fried)
Sharai Aloo Baigan
(Baked Potato and Eggplant)

Warm from the Oven

Gosht Akhni Biryani
(Mutton Biryani Luck now Style)
Chawal Pulao
(Rice with Cumin Seed)

Sweets

Assorted Indian Sweets, Ras Malai Cottage Cheese, Kesari Kheer - Saffron Pudding
Gajar Ki Kheer , Carrot Pudding, Impriti (Batter Coil), Crème Caramel

Assorted Fruits