

GRAND MILLENNIUM BUSINESS BAY

Indian Buffet Menu 02

Salads and Appetizer

Hummus

Lebanese Tabbouleh / Malai chicken tikka Salad
Tempered potato salad / Poha and peanut salad
Macaroni and grilled veg salad / Spicy corn & beans salad
Roasted pumpkin salad / Kachumber Salad with lemon dressing
Curried mix seafood salad / Asian papaya salad with golden peanuts
Dahi Aloo Chaat - Tangy potato salad, yoghurt dressing

Hot Starters

Chicken Pakora (Battered chicken fritters)

Vegetable spring rolls with sweet chili sauce

Panjabi Samosa & mint chutney

Fish Amritsari (Indian style fish lightly batter fry in Indian spices)

Salad Bar

Romaine, Iceberg, Iollo rosso, Tomato wedges, Cucumber, Lemon wedges, Indian mixed pickles, Sweet mango chutney, olive oil, French dressing, Balsamic dressing, 1000 Island, honey mustard dressings & lemon dressing

International assorted bread station with Tandoori Naan / Garlic Naan & Paratha

Soup

Cumin floured Pumpkin & carrots soup Cream of cauliflower topped with almonds

Hot Buffet

Nilgiri Gosht (Goat meat cooked in a green curry, flavoured with coriander and coconut cream) **Desi prawn's biryani** (with pickles, raitha and poppadum)

Fish Tikka Hasrati (Chilli Flavoured Kingfish with Salt Lemon, Ginger and Garlic)

Matar Paneer - Home-made cottage cheese and peas cooked in onion, tomato gravy

Murgh Badami - Chicken in rich almond sauce, traditional herbs and spices **Dal Maharani** - Black dal, red kidney beans, chana dal, slow cooked

Ghee Rice - Pulav rice, vegetable stock, Indian ghee

Dum Aloo - Baby potatoes, rich spicy tomato sauce

Desserts

Strawberry cheese cake / Cherry Marzipan cake
Crunchy hazelnut mousse / Passion fruit mousse
Fresh Fruit Salad with mint & Orange Juice
Gulab jamun (Sweetened deep-fried condensed milk)

Rasmalai (Sweetened Cheese dumplings in saffron milk) Gajar ka halwa (Fresh carrot pudding)

AED 200.00 Net per person (inclusive of 10% Service Charge, 7% Municipality Fee, and 5% VAT)