



GRAND MILLENNIUM BUSINESS BAY
Indian Buffet Menu 01

Salads and Appetizer

Curried egg salad
Potato & sweet corn salad
Dahi Wada (vadas in thick yogurt)
Mixed Vegetable chat salad
Pineapple and onion salad
Broccoli and feta cheese salad
Chicken Tikka Salad with coriander
Samosa Chaat Samosa with onions, yogurt, cilantro, and tamarind chutney

Hot Starters

Corn Fritters
Vegetable pakora
Aloo Tikki (Potato patty made with spiced peas)

Salad Bar

Romaine, Iceberg, lollo 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

Makai shorba (Thick Corn soup)

Hot Buffet

Mutton Rogan josh - Classic Kashmiri hot lamb curry with saffron and aromatic spices served off the bone in a rich sauce
Dal Maharani
Bombay chicken biryani (with pickles, raitha and poppadum)
Jeera tali macchi (Cumin flavoured deep fried fish)
Aloo Methi (Potatoes cooked with fenugreek leaves)
Hakka Noodles (Noodles stir-fried with vegetables)
Gobhi Manchurian (Battered and fried cauliflower in spicy Manchurian gravy)
Paneer Tikka Makhan Palak - cottage cheese cooked in a creamy tomato and spinach sauce

Desserts

Pecan pie/ Opera cake / Mango coconut cake
Crunchy hazelnut mousse
Gulab jamun (Sweetened deep-fried condensed milk)
Rasagulla (Sugar syrup poached cheese dumplings)
Rasmalai (Sweetened Cheese dumplings in saffron milk)
Gajar ka halwa (Fresh carrot pudding)

AED 180.00 Net per person (inclusive of 10% Service Charge, 7% Municipality Fee, and 5% VAT)