

Wednesday Indian Dinner Buffet

HK\$ 98 per person

OR

HK\$ 158 per person

Including 2 hours unlimited Carlsberg
Beer, Soft Drinks and Juices

Appetizers

Dahi and Pani Puri

Chilled Yoghurt, Tamarind Sauce, Mint Leaves
with Indian Seasoning in a Semolina Cup

Salmon and Mixed Vegetable Pakora

Salmon and Mixed Vegetables dipped in
freshly ground batter and deep fried

Vegetarian Samosas

Lamb Samosas

Onion Bhaji

Paneer Potli

Crispy-Fried Cottage Cheese

Masala Papadum

Cucumber Raita

Salads

Kachumber Salad

Freshly Cut Tomato, Onion and Green Chili

Mixed Lettuce, Indian Potato Salad

Soup

Mulligatawny

Vegetable Soup with Mild Spices and Basmati Rice

Curries, Stews & Sides

Chicken Makhanwala

BBQ Chicken pieces simmered in Tomato and
Butter Gravy

Chicken Vindaloo

Spicy Curry with Chicken Meat

Beef Vindaloo

Spicy Beef Curry

Lamb Saag

Mild Spinach Curry with Lamb Chunks

Shahi Korma Curry

Smooth and Creamy Lamb Curry with nuts and raisins

Plain Masala Fish Curry

Mild Curry with assorted Fish

Aloo Gobhi

Dry Potato and Cauliflower Curry

Uttaranchali Channa

Chickepeas Simmered with Tomato and
Onion, medium spiced

Dal Banjara

Simmered Black lentils with Black Pepper,
Cream and Butter

Vegetable Jahl Frezi

Mixed Vegetables cooked with Indian Spices

Biryani Rice

Lemon Rice

Show Cooking Tandoor

Chicken Tikka

Fish Tikka

Lamb Sheek kebab

Tandoori Chicken

Plain, Butter and Garlic Naan

Show cooking Dosa

Paper or Masala Dosa

Thin Rice Pancakes served with Sambher and
Coconut Chutney or with Potato, Onion, Red Chili,
Mustard Seed and Curry Leaves

Condiments

Dessicated Coconut, Mango Chutney, Dried Raisins,
Pickled Spicy Vegetables, Cucumber, Tomato,
Mixed Raita, Thengai Chatni, Payaz Ka Achar
(Onion Mustard Pickles)

