



INDIAN BUFFET DINNER

Thursday Night @ THB 649++/person

INDIAN SUMMER DRINKS

Chas traditional Indian drink (D)
scented with cilantro, curry and green chili

Jal jeera

combination of spices with lemonade

Sweet lassi (D)

chilled water drink scented with cardamom, milk and saffron

SALAD

Chana chat (D, N)

classic Indian chick pea salad, potato, onion, masala and chili

Mix vegetable chat (D, N)

assorted vegetables, sweet corn, potato, scented with coriander and masala

Papa di chat (D, N)

crispy potato with aromatic Indian spices, coriander and onion

Sev puri chat (D, N)

crispy flat fried bread, scented in onion and tomato

Crudités; cucumber, carrot, onion, tomato, capsicum, green chili, lemon, cucumber

SOUP

Tamater daniya soraba (D)

aromatic tomato soup with spices, cumin, cardamom and chili

BREAD

Garlic naan, butter naan, plain naan, paratha, tandoori roti

VARIETIES OF CHUTNEY

Mango chutney, mint chutney, emli chutney tomato onion chutney
Tandoori griddle vegetarian station

FROM THE TANDOOR

Tandoori lamb leg (D, N)

Tandoori chicken (D, N)

marinated with cumin, coriander yoghurt and Indian spices

Malai murg tikka (D, N)

traditional roasted chicken in rich spices

Lamb seek kabab (N)

Indian lamb roast marinated with cumin, ginger, coriander

Tandoori prawn (D, N)

scented in madras, cumin and Indian spices

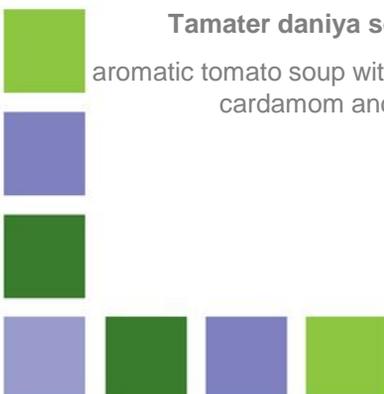
Fish tikka (D, N)

Paneer achari tikka (D)

Multani tandoori mushroom (D)

Tandoori gobi (D)

Tandoori aloo (D)





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VARIETIES OF CURRIES & HOT CAVING DISHES

Dal makahni (D, N)

classical Indian beans cooked in tomato, garam masala and ginger

Paneer makahni (D)

cottage cheese cooked in curry scented with Indian spices

Kadai paneer Indian (D)

cottage cheese cooked in onion and tomato gravy with masala

Chicken madras (D, N)

slow cooked chicken with coriander, cumin, cinnamon, chili and turmeric

Peas pulow (D, N)

steamed basmati rice with with whole spices, green peas and star anise

VARIETIES OF CURRIES & HOT CAVING DISHES

Murg makahni (D, N)

creamy chicken curry in yogurt, katsuri methi, turmeric and spices

Lamb vindaloo (D, N)

lamb stew with tomato gravy, scented cumin, coriander and mustard seed

Murg biryani (D, N)

Indian chicken rice with spices, clove, cinnamon, saffron and masala

Prawn curry (D, N)

with coconut, coriander cumin, chili and kashmiri

DESSERT CORNER

Julab jamun (D, N), Rasgulla (D, N),

Freshly cut fruits in season

Remark: **A** = Contains Alcohol, **D** = Contains Dairy Product, **G** = Contains Gluten, **N** = Contains Nuts, **P** = Contains Pork

The Hotel reserves the right to change menus without prior notice.

Price is exclusive of 10% service charge and 7% vat

