



Indian buffet menu

Price: C\$39.00

Accompaniments - Choose two of the following:

- Vegetarian samosas - Served with a tamarind chutney
- Onion pakoras - Served with mint chutney
- Tandoori chicken kebabs - Chicken marinated in special herbs and spices
- Potato bonda - Deep fried gram flour batter stuffed with spiced mashed potatoes
- Daal wada - Made with spiced chana dal
- Pepper chicken - Boneless chicken in spicy pepper gravy
- Amritsari fish - Fried battered fish served with a lemon and chat masala
- Spiced channa chickpeas - Roasted spiced chickpeas flavored with cilantro and cumin

*Additional accompaniments can be added please inquire about pricing

Main entrées - Choose two of the following:

- Lamb biryani - Lamb and basmati rice cooked in yogurt with onions, whole spices, almonds, and cashews served with raita
- Vegetarian biryani - Seasonal vegetables and basmati rice cooked in yogurt with onions, whole spices, almonds, and cashews served with raita
- Chicken tikka masala - Roasted chicken tikka served in a spicy sauce
- Vegetarian korma - Potatoes and vegetables seasoned with ginger, garlic, and cilantro cooked in creamy cashew nut gravy
- Butter chicken - Tender chicken served in an aromatic cream sauce
- Goan fish curry - Fish cooked in a coconut based goan sauce served with appom
- Fish molee - Fish cooked in herbs and coconut milk served with appom
- Goat curry - Goat cooked in a tomato based sauce with indian spices
- Bombay potatoes - Roast potatoes cooked in a simple blend of butter and indian spices

*Additional entree selections can be added please inquire about pricing

Sides - Included with menu:

Basmati rice
Bombay potatoes
Naan bread

*Additional sides can be added please inquire about pricing

Dessert

Kheer - Indian rice pudding

*Fusion menus available please inquire for pricing

*Family style service is available please inquire for pricing

Additional desserts

*Please inquire about pricing

An assortment of traditional Indian sweets

Fresh fruit - Seasonal fruit platter

Additional sides

*Please inquire about pricing

Basmati rice

Tomato rice - Basmati rice cooked with tomatoes

Coconut rice - Basmati rice cooked with coconut flakes

Ghee rice - Rice infused with whole spices and ghee

Aloo gobi - Indian style cauliflower with potatoes

Daal - A combination of lentils cooked with special indian spices and cilantro

Papadum - Thin, crisp cracker

Bombay potatoes - Roasted potatoes cooked in a simple blend of butter and indian spices

Kachumber salad - Cucumbers, tomatoes, and onions tossed with indian spices and herbs