



# INDIAN BUFFET DINNER

## FLAVOURS OF THE GARDE-MANGER

Indulge in our selection of mouth-watering salads, individual creativity and decorative platters from land and sea, prepared by our chefs using the best ingredients, combining with Mediterranean and Indian flavours, served with condiments and In-house made dressings and infused oils.

## SOUPS KETTLE

CHICKEN MULLIGATAWNY  
(Indian soup)

CORIANDER, LENTIL AND COCONUT  
served with toasted herb garlic croutons

## INDIAN STARTERS STATION

SWEET POTATO PAKHORA

ONION BHAJI

FISH AMRITSARI

SWEET CORN AND SPINACH SAMOSAS

POPPADOMS

Accompanied with indian fruit chutneys, sweet sauce,  
hot sauce & sweet and sour

## MAIN COURSES

MALABHA COCONUT PRAWN CURRY

TAMARIND & GINGER DUCK

JEERA CHICKEN

GIOAN PORK

BEEF KATA-MITTA

## ACCOMPANIMENTS

BALTI POTATO  
with fresh herbs

MUSHROOM JALFREZI

CHICKPEA HARA MASALA

STEAMED BASMATI RICE  
finished with fresh coriander

## FRESH FROM OUR TANDOORI OVEN

PLAIN & GARLIC BUTTER NAAN BREAD

FISH TIKKA  
with mint, ginger & yogurt marinade

CHICKEN RESHMI KEBAB

## DESSERTS

EXQUISITE CREATIONS

Indulge in our tantalizing selection of pastries, desserts and individual delicacies, carefully prepared by our pastry team

FRESH FRUIT SALAD AND FRUIT DISPLAY

**CHEESE PLATTER**

(served to order)

selection of local and international cheeses  
served with grissini, galletti and crisp crackers

€42.00 PER PERSON - food only (incl. VAT)

6-12 YEARS: €21.00 - food only (incl. VAT)

Please note that this is a sample menu.  
Since we use the freshest ingredients, menus may change accordingly.