



Diwali Special Buffet

Mumbai Chaat Counter With Condiments

Samosa Chaat | Pani Puri | Sav Puri | Dahi Puri | Papdi Chaat

Gujarati Dhokla

Popular Indian steamed savory snack made with gram flour (besan), leavening agents and tempered with mustard seeds and curry leaves

Dahi Bhalla

Lentil dumpling soaked in sweet yogurt, topped with tamarind and mint chutney

Salad Counter

Chickpea Masala Salad / Kachumber salad / Moong Sprouts with Grated Carrots and Coriander
Lemon Wedges, Achar, Mango Chutney, Mint Sauce

Soup Station

Smoked Tomato Dhania Shorba (v)
Fresh Coriander Flavoured Smoked Tomato Soup

Kebabs (Non-Vegetarian)

Andaz Apna Apna

Combination of chicken tikka, chicken malai tikka and chicken with mint

Khusk Tandoori Raan

Leg of lamb spiced with rum, pot-roasted in a heady stock spiced with cumin, cardamom peppercorn and bay leaf, grilled in the Tandoor

Mahi Rai

Charcoal grilled fish to perfection with Dijon mustard and Indian spices

Main Course (Non-Vegetarian)

Prawns Masala

Tiger prawns stir fried with onions, tomatoes, green chili, crushed coriander seeds, Hyderabad spice mix and ginger with green paste

Awadhi Murgh

Traditional Awadhi style chicken cooked on slow fire in a spiced curry

Rogan Josh

Cubes of lamb cooked with brown onion tomato based gravy

Kebabs (Vegetarian)

Andaz Apna Apna

Combination of pickle paneer, mint paneer and paneer with cream cheese

Bharwan Tandoor Khumb

Mushrooms destalked stuffed with cheese and coriander, char grilled in Tandoor

Corn Tikki

Mashed potatoes and Stuffed a spicy corn filling

Main Course (Vegetarian)

Paneer ki Kurchan

Cottage cheese tossed in onion tomato based curry with bell peppers

Dum Aloo Kashmiri

Scooped potatoes stuffed with mint flavoured cottage cheese cooked in rich cashew tomato gravy

Punjabi Kadhi Pakoda

Deep fried gram flour (Besan) and onion fritters are simmered in spiced, sour yogurt gravy

Dal Maharani

Black lentil slow-cooked overnight with tomatoes and garlic, finished with butter and cream

Methi Puri Bhaji

Spiced Potato curry with puffed deep fried Indian bread made out of flour flavoured with fenugreek

Rice Station

Hyderabadi Murgh Biryani

Basmati rice cooked in traditional Hyderabad style on slow fire with cashewnut paste, saffron, star anise, mace powder and chicken

Mumbai tawa pulao

Delicately flavoured rice cooked with seasonal veggies

Kesari Pulao

Saffron Flavored Basmati Rice

Dessert

Jalebi | Rasmalai | Gulab Jamun | Gajar Ka Halwa | Payasam

Assorted Indian Sweets

Mango Pudding

Assorted Fruits

Ice Cream Bar with Condiments

Vanilla | Chocolate

Drink

Lassi (Mango) | Mocktail of the Day