

## INDIAN BUFFET MENU

### MAKE YOUR OWN SALAD BAR

Romaine Lettuce, Iceberg lettuce  
Oak Leaf, Grated Carrot  
Beetroot, Tomato Wedges  
Sweet Corn, Cucumber

### DRESSINGS

Balsamic Dressing  
Honey Mustard Dressing  
Italian Dressing, Marie Rose

### ORIENTAL MEZZEH

Hummus, Moutabel  
Tabouleh, Fattoush,  
Babaghanoush, Vine Leaves  
Oriental Flatbreads  
Gherkins, Marinated Olives  
Pickled Green Chili, Vegetable Pickles

### COMPOSED SALADS

Tomato Mozzarella with Basil Pesto  
Mixed Seafood Salad with Tamarind Dressing  
Three Sprout Chat  
Mustard Tempared Potato Salad with Fresh Coconut

### SOUP AND HOUSE BAKED BREADS

Yakni Shorba  
Chili Oil  
Cheese Croutons  
Assorted House Baked Breads  
Bread rolls and butter

### CHOLE PATTICE STATION

Spiced Potato Cakes with Chick Pea Gravy

### DOSA COUNTER

Sambar  
Chutney  
Aloo Bhaji

### **HOT SELECTION**

Meen Moilee  
Chicken Ghee Roast  
Lamb Korma  
Paneer Makhanwala  
Bhendi Masala  
Subz Korma  
Dal Makhani  
Steamed Rice  
Zing Biryani  
Paratha  
Papad  
Pickle  
Vegetable Raita

### **SWEET ENDING**

Kher  
Ras Malai  
Jalebi  
Assorted Burfi  
Mango Mousse Cake  
Gulab Jamun  
Gajar Halwa  
Selection of whole and freshly sliced seasonal fruits

Mineral Water  
Assorted soft drinks  
Assorted chilled juices  
Freshly brewed coffee  
Herbal infusions and fruit tisanes  
(Peppermint, chamomile flowers, lemon verbena)  
Decaffeinated teas  
Full fat milk, low fat milk and skimmed milk

*Selections of three fresh juices are available  
At a supplement of QR 25 per person*