

## **ORIENTAL / NORTH INDIAN BUFFET MENU**

**\$12.00 + 7% GST PER PERSON**

### **VEGETABLE PAKORA**

(A rissole of vegetables deep fried till golden brown served as snack)

### **MALAI KEBABS**

(Boneless pieces of chicken marinated in mild spices & roasted in the earthen oven)

### **RAITA**

(Mixture of cube cucumber, tomatoes & potatoes served in yogurt sauce)

### **PAPADAM**

(Indian lentil crackers deep fried, served as snack)

### **SWEET & SOUR FISH**

(Fish fillet marinated, deep fried and cooked with sweet and sour sauce )

### **CHICKEN CURRY**

(Boneless chicken cooked with onions & tomatoes in spicy curry)

### **MIX-VEGETABLES KURMA**

(An assortment of fresh garden vegetables cooked in a mild butter and cream)

### **PLAIN BRIYANI RICE OR VEGETABLE FRIED BEE HOON**

(Basmati rice parboiled and steamed with saffron strands and Delhi's spices;  
or Bee Hoon fried with mixed vegetable)

### **ASSORTED NAANS (PLAIN, GARLIC, KASHMIRI & CHEESE)**

(Indian bread roasted crisply in earthen clay oven called tandoor)

## **DESSERT**

### **FRESH FRUITS**

(An assortment of fresh cut papaya, watermelon & honeydew )

## **OUTDOOR CATERING MENU**

**\$15.00 + 7% GST PER PERSON**

### **TANDOORI CHICKEN**

(Tender fresh chicken marinated in cream and rare spices, barbecued in earthen clay oven called tandoor)

### **VEGETABLE PAKORA**

(A rissole of vegetables deep fried till golden brown served as snack)

### **RAITA**

(Mixture of cube cucumber, tomatoes & potatoes served in yogurt sauce)

### **PAPADAM**

(Indian lentil crackers deep fried, served as snack)

### **ROGAN JOSH**

(Special mutton curry cooked with rare herbs and spices)

### **FISH MASALA**

(Fish cubes cooked in thick gravy flavoured with hot spicy masala)

### **MIX-VEGETABLES KURMA**

(An assortment of fresh garden vegetables cooked in a mild butter and cream)

### **KABULI CHANNA**

(Chickpeas cooked in traditional home ground spices)

### **PLAIN BRIYANI RICE**

(Basmati rice parboiled and steamed with saffron strands and Delhi's spices)

### **DELHI NAAN**

(Plain Indian bread roasted crisply in earthen clay oven called tandoor)

## **DESSERT**

### **FRESH FRUITS OR GULAB JAMUN**

(An assortment of fresh cut papaya, watermelon & honeydew or Indian dessert made from milk powder and mawa made into balls, deep fried and served in sugar syrup)

## **OUTDOOR CATERING MENU**

**\$20.00 + 7% GST PER PERSON**

### **TANDOORI CHICKEN**

(Tender fresh chicken marinated in cream and rare spices, barbecued in earthen clay oven called tandoor)

### **VEGETABLE SAMOSA**

(Diced vegetables marinated in hot spices stuffed into thin pastry cones and deep fried)

### **ALOO JEERA**

(Diced potato pan fried with the traditional Indian "Tadka")

### **PAPADAM**

(Indian lentil crackers deep fried, served as snack)

### **VINDALOO**

(Mutton cubes cooked in hot & sour sauce with potato)

### **METHI FISH**

(Fish cubes cooked in thick gravy with methi aroma, Chef's Speciality)

### **CHICKEN CURRY**

(Boneless chicken cooked with onions & tomatoes in spicy curry)

### **MIX-VEGETABLES KURMA**

(An assortment of fresh garden vegetables cooked in a mild butter and cream)

### **KASHMIRI PULAV RICE**

(Basmati rice flavoured with saffron strands cooked with dried fruits)

### **DELHI NAAN OR GARLIC NAAN**

(Plain Indian bread or Indian bread topped with garlic roasted crisply in earthen clay oven called tandoor)

### **DESSERT**

#### **FRESH FRUITS OR GAJAR HALWA**

(An assortment of fresh cut papaya, watermelon & honeydew or grated carrots cook with fresh milk garnished with cashewnuts)

## **OUTDOOR CATERING MENU**

**\$25.00 + 7% GST PERSON**

### **CHICKEN TIKKA**

(Tender boneless chicken marinated in cream and rare spices, barbecued in earthen clay oven called tandoor)

### **VEGETABLE PAKORA**

(A rissole of vegetables deep fried till golden brown served as a snack)

### **FISH IN BANANA LEAF**

(Fish slices marinated with masala, wrapped in banana leaf and deep fried)

### **RAITA**

(Mixture of cube cucumber, tomatoes & potatoes served in yogurt sauce)

### **PAPADAM**

(Indian lentil crackers deep fried, served as snack)

### **KHEEMA MATTAR**

(Minced mutton cooked with green peas served spicy)

### **FISH MASALA**

(Fish cubes cooked in thick gravy flavoured with hot spicy masala)

### **PRAWN MALABAR**

(Fresh prawns cooked in grated coconut, Malabar style)

### **NAVRATTAN**

(A bountiful assorted of fresh garden vegetables prepared in a spicy curry sauce)

### **PLAIN BRIYANI RICE**

(Basmati rice parboiled and steamed with saffron strands and Delhi's spices)

### **DELHI NAAN**

(Plain Indian bread roasted crisply in earthen clay oven called tandoor)

## **DESSERT**

### **FRESH FRUITS OR GULAB JAMUN OR GAJAR HALWA**

(An assortment of fresh cut papaya, watermelon & honeydew or Indian dessert made from milk powder and mawa made into balls, deep fried and served in sugar syrup or grated carrots cook with fresh milk garnished with cashewnuts)

## **TERMS & CONDITIONS FOR OUTDOOR CATERING**

- A) We cater for a minimum number of 30 people and above
- B) We provide the complete set of chafing dish, wax, dinner plates (porcelain or disposable), cutlery, serviettes and tablecloth and skirting for display table
- C) Personal service charges of \$40 per waiter is available upon request From 7pm to 11pm
- D) Chef and portable tandoor (earthen oven for making fresh naan) with a charge of \$150 is available upon request
- E) A transportation charge of \$40 is incurred for delivery and collection of Chafing dish & etc
- F) 3 to 5 day's notice to be given upon confirmation
- G) A deposit (30%) is required upon confirmation
- H) Deposit will be forfeited for cancellation of order within 3 days of the event date

Thank you for your inquiry and please do not hesitate to call us for further details

We assure you of our best service