Indian Feast

Raw Salad Bar

Lettuce (V)
Lollo Rosso, Roman Lettuce, Frisse, Rucola, Radicchio

Condiments (V)

Tomato Cherry Yellow & Red, Dice Onions, Bread Croutons (G), Shredded Carrots, Cucumbers, Red Radish, Sweet Corn, Olive Calamata, Green Olives, Pickles Vegetables,
Sumac Powder, Raisins, Nuts (N)

Dressings (V)

French Dressings, Balsamic Vinegar Dressing, Yoghurt Dressing

Arabic Corner

Hummus (V)
Beetroot Muttable (V)
Fattouche Salad (V)

Composed Salad

Cucumber & Yoghurt Salad (V)

Quinoa Salad (V)
Mango, Avocado & Cumin Dressing

Beetroot Achar Salad (V)
Chili Dressing, Yogurt, Beetroot, Coriander

Chicken Tikka Salad
Onion, Tomato, Coriander

Seafood Kale Leaves Salad (S)
Calamari, Mussels, Shrimps, Tamarind Sauce

Soups

Mulligatawny Soup
With Chicken

Tamarind Rasam Soup (V)
Butter & Herbs Croutons (G)

Bakery Corner (G)

Selections of Bread Local and International
Naan Bread, Paratha, Roti, Chapatti.

Spicery Live Stations

Channa Chaat Station (V)
Bell Puri, Dhahi Puri, Pani Puri

Tandoori Oven

Chicken, Paneer, Vegetables
(Malai Tikka, Hariyali Tikka, Chicken Tikka, Reshmi Tikka, Brocoli Tikka ….)

Chutneys
Mint, Mango, Chili, Coriander,

Mumbai Masala Pav (G) (V)
Tomato Gravy, Curry Sauce,
Broccoli, Cauliflowers, Bell Peppers, Potato, Eggplant, Carrots, Spinach, Green Peas, Fava Beans, Chicken, Paneer Cheese,

Main Courses

Mutton Rogan Josh
Fish Amristari

Butter Chicken
Potato Gobi Masala (V)
Dal Makhani (V)
Ghee rice
Vegetable Biriyani (V)
Raita, Papadam, Pickles

Desserts
Individuals
Ras Malay (N)
Gulab Jamun (G)(N)
Jalabi (G)(N)
Ladoo motitchor (G)(N)
Masala Tea Cream brulee (N)
Black Forest (G)