

INDIAN BUFFET

RM50+

Per Guest for Minimum 50 Guests

SALAD

Indian Garden Salad (V)
Cucumber, Tomato, Onions, Carrots and Lemon Vinaigrette

HOT SELECTIONS

Fragrant Basmati Rice with Saffron (V)
Chana Masala (V)
Chickpea cooked with Indian Masala
Aloo Gobi (V)
Potato and Cauliflower with Indian spices
Chicken Masala in Rich Onion and Tomato Gravy
Fish Methi
Basa Fish in Fenugreek Indian Gravy
Papadum (V)

DESSERT

Tropical Fruit Jelly
Semiya Payasam
Vermicelli with Sweetened Milk, Ghee and Mixed Nuts

BEVERAGES

(Choice of 2 for Above 100 Guests)

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

Delivery Charges Apply

Package includes:

- Complete buffet setup
- Full set of Bio-Degradable utensils
- Thematic decoration and colour theme

Extra Charges

- Uniformed butler staff in attendance – RM100 - 4 Hours



INDIAN BUFFET

RM76+

Per Guest for Minimum 50 Guests

APPETIZER

Aloo chaat (V)

Potatoes tossed with Chat Masala

HOT SELECTIONS

Vegetable Pulao (V)

Basmati Rice with Mixed Vegetables and Indian Spices

Dal Tadka (V)

Cooked Mung Lentils with Aromatics

Bhindi Do Pyaza (V)

Okra with Onions and Tomatoes

Paneer Mutter Masala (V)

Cottage Cheese and Green Peas in Rich Gravy

Brinjal Masala Curry (V)

Brinjal tossed with Masala Gravy and Indian spices

Braised Mutton Rogan Josh with Kashmiri Chilli

Mutton cooked with Indian Spices and Tomatoes

Chicken Chettinad Style with Gravy

Chicken cooked with Chettinad Masala

Fried Basa Fish Sambal with Banana Leaf

Fish tossed with Sambal Sauce

Papadum

DESSERT

Tropical Fruit Jelly

Carrot Kheer

Grated Carrot Cooked with Sweetened Milk, Sago, Raisins a

BEVERAGES

(Choice of 2 for Above 100 Guests)

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hk

Delivery Charges Apply

Package includes:

- Complete buffet setup
- Full set of Bio-Degradable utensils
- Thematic decoration and colour theme

Extra Charges

- Uniformed butler staff in attendance – RM100 - 4 Hours

