

THE
LANDMARK
A Gathering Place

BOLLYWOOD BUFFET MENU B
PRICE @ \$48.00++ PER PERSON

APPETIZER

- PUNJABI SAMOSA
(Crispy Indian puff stuffed with savored potatoes & green peas)
- ASSORTED PAKORAS
(Deep Fried Battered Vegetables)
- MURG MALAI TIKKA
(Chicken cubes marinated with yoghurt, spices cooked to perfection in the tandoor)
- MALMALI SEEKH KEBAB
(Kebabs roasted in tandoors)

VEGETARIAN HOT DISHES

- SHAHI DAL MAKHANI
(Black lentil slow-cooked overnight with tomatoes & garlic, finished with butter & cream)
- KADAI PANEER
(Indian cottage cheese cooked with Indian spices)
- SABZ E BAHAR
(Assorted vegetables tossed with bell peppers, tempered with crushed coriander seeds & black peppercorns)

NON-VEGETARIAN HOT DISHES

- RAARHA GOSHT
(A robust delicacy of lamb chunks cooked in fiery hand-pounded spices)
- MURGH TIKKA MASALA
(Chunks of chicken tikka cooked in a gravy made from onions, blended with tomatoes, green pepper & a varieties of Indian spices & chill)
- AMRITSARI MACHCHI (DRY)
(Fish fillets marinated in ajwain flavored gram flour batter, deep fried in hot oil)

SALAD & CONDIMENTS

Garden Salad, Mixed Raita, Achar, Mint Sauce, Papadum

BREAD

ASSORTED NAAN
(Plain, Butter, Garlic)

RICE

SAFFRON RICE
(Basmati rice cooked with Indian spices)

DESSERT

GULKAND RASMALAI
(Dumplings made from cottage cheese soaked in sweetened, thickened milk delicately flavored with cardamom & rose relish)

FRUIT CUSTARD
(Assorted fruits in thick and creamy flavored milk)

MANGO PUDDING

BEVERAGES

Coffee & Tea
Free Flow Soft Drinks