

Kollywood Buffet

Menu A

PRICE @ \$38++ PER PERSON

(minimum 50 pax for booking)

USAGE OF THE VENUE - Lunch: 12.00pm to 4.00pm / Dinner: 6.30pm to 10.30pm

APPETIZER

(One time serving on table)

Samosa

(Crispy Indian puff stuffed with savoured potatoes & green peas)

Murgh Tikka

(Tandoor cooked boneless Chicken, served with mint sauce)

VEGETARIAN MAIN COURSE

Vegetable Dalcha

(Mashed Yellow lentils with vegetables tempered with butter & spices)

Kara Kozhambu

(South Indian curry made with peppers, tamarind and spices)

Gobi 65

(Cauliflower cooked in south Indian masalas)

NON-VEGETARIAN MAIN COURSE

Mutton Mysore

(Boneless mutton in an onion and coriander based gravy)

Chicken Chettinadu

(Tender chicken in spicy pepper gravy)

Chilli Fish

(Stir fried fish fillets in a sour & spicy gravy)

SALAD / CONDIMENTS

Green Salad, Pachidi, Pickle

RICE

Biryani Rice

(Basmati rice cooked with Indian spices)

BREAD

Assorted Naan

(Plain, Butter, Garlic)

DESSERT

Fruit Custard

(Chilled Creamy & Scrumptious dessert loaded with Tropical Fruits)

Kollywood Buffet

Menu B

PRICE @ \$48++ PER PERSON

(minimum 50 pax for booking)

USAGE OF THE VENUE - Lunch: 12.00pm to 4.00pm / Dinner: 6.30pm to 10.30pm

APPETIZER

(One time serving on table)

Veg Pakoras

(Assorted Vegetables deep fried with Gramflour)

Potato Cutlet

(Deep –fried boiled Potatoes)

Murgh Tikka

(Tandoor cooked boneless Chicken, served with mint sauce)

Fish Fingers

(Crispy fish fingers served with tartar sauce)

VEGETARIAN MAIN COURSE

Sambhar/Yellow Dal

(Yellow Lentils cooks with Vegetable & Tamrind)

Mixed Veg Chettinad

(Vegetables cooked in spicy pepper gravy)

Chic Peas Curry

(Chic peas cooked in south Indian spices)

NON-VEGETARIAN MAIN COURSE

Mutton Pepper Fry

(Boneless mutton with spicy Pepper gravy)

Chicken Korma

(Minced Chicken cooks with spices)

Malabar Fish Curry

(Stir fried fish in spicy gravy)

SALAD / CONDIMENTS

Green Salad, Pachidi, Pickle, Papadam

RICE

Biryani Rice

(Basmati rice cooked with spices)

BREAD

Assorted Naan

(Plain, Butter, Garlic)

DESSERT

Honey Dew Sago

(Mix of diced Melon & pearls into Coconut milk with sugar syrup)

Kesari

(Semolina Fried in pure oil with Sugar syrup)

Fresh Fruits Platter