

Soup

- Khao Suey soup
(Veg & Non-Veg with condiments)

Starter

- Kandhari paneer tikka
- Mokkaonna fry
- Lasooni murgh tikka
- Koonthal kurumilagu porichathu

The Salad Bar

A self-service bar with a variety of fresh lettuce and fresh greens with a choice of homemade dressings, 5 chefs special vegetarian salads

- Oven fresh gourmet breads
(Olive oil, balsamic and creamy herb butter)
- International cheese bar

Chef's Interactive Grill Counters

Vegetarian delights

- Corn on the cob
- Cottage cheese - Pickled chilly marination
- Button mushroom - Soya & frangipani chilly marination
- Pineapple-Hawaiian

Non-Vegetarian delights

- Fish of the day - Mustard & lime
- Chicken - Thyme & paprika
- Lamb chops - Mint, dil & pepper
- Tenderloin - Rosemary dusted

All bar-be-que grills served with house salad and dips of choice-BBQ sauce, Roasted tomato salsa, Chimichuri, Spicy mayo, Mushroom & Thyme

Kothu Parotta Station

- Malabar paratha with south Indian style chicken & vegetarian option



KALDAN
SAMUDHRA

Chill ^{With} Grills



7:30Pm - 10:30Pm

Mains On Buffet

- Awadhi mutton biryani
- Kadai paneer
- Stir fried vegetables
- Lasooni dal tadka
- Veg hot garlic noodles
- Assorted Indian bread
- Assorted papad/Pickles/Fryums
- Curd rice/Raita

Dessert Station

- Western desserts
(Chef special four variety including one hot dessert)
- Indian desserts
(Chef special three variety including one hot dessert)
- Ice cream bar with 4 varieties of ice-cream, toppings & sauces

