



Happy Diwali

Welcome to Golden Gala Buffet

TAMATAR DHANIYA KA SHORBA

Fresh Tomato Soup and cilantro is the perfect dish - light and fresh with a delicate colour. It is a tasty, healthy soup and is loaded with Vitamin C, Minerals, and Antioxidants.

BHUTTE KA KABAB

Very popular Indian street food primarily made from corn kernell flavoured with ground spices and served with mint and tamarind sauce.

ASST. TAWA TIKKA

Chicken breast Marinated in various kabab marination and cooked on Tawa (grill) And served with dips and dressing.

SIKANDARI RAAN

Whole leg of Lamb marinated with blend of spices, yogurt, cashew nuts and poppy seed paste and roasted.

MURGH REZALA

This Bengali Chicken Rezala is a creamy and rich Mughlai curry prepared with chicken, yogurt, cashews, poppy seeds, and a few whole spices..

MEEN MOILEE

A rich and luxurious fish curry on the This one is cooked with is a rich and creamy Kerala-style curry in coconut-based gravy, even fussy eaters will love it.

PUNJABI KADDU KI SABZI

A healthy and delicious pumpkin cooked in basic Indian spices for a comforting meal. You can have this with roti or rice.

SHAM SAVERA KOFTA

Kofta is a popular dish in North India. Spinach dumpling stuffed with paneer simmered in tangy tomato and cashew nut gravy.

AMRITSARI DAL TADKA

Punjabi style dal cooked with split yellow lentils, urad dal and tempered with ginger, garlic, cumin and spices

HYDERABADI DUM MASALA RICE

Basmati rice cooked in traditional Dum style (simmered in lidded pot) with layers, seasoned with spices.

SAFFRON RICE

An aromatic & delicious Royal dish, Basmati rice cooked with saffron and spices.

Asst. BREAD BASKET

Basket of asst. Naan cooked in Tandoor and served at your table.

PHIRNI

Phirni cooked Indian sweet pudding made with basmati rice, milk, nuts, sugar and scented with cardamom powder or saffron or rose water.

MALPUA & KESARI RAVA

Malpua are traditional Indian festive pancakes made with flour, sugar, cardamoms and milk. **KESARI RAVA** a popular, delicious South Indian sweet dish made with rava, sugar, ghee, saffron, nuts and dry fruits.

Ice Cream and Gulab jamun on Request.

\$ 49.95 P.P. plus Gratuity

