

House of India

Authentic Indian Cuisine



Happy Diwali

Welcome to Golden Gala Buffet

VEG HOT N SOUR SOUP

It's made with veg stock. vegetables and veggie stock, it also contains a strong flavour soy sauce, vinegar and aromatic spices.

TANDOORI SUBZI KI CHAAT

Asst. Vegetable marinated with yogurt and tangy spices then grilled and served with mint and tamarind sauce.

ASST. TAWA KABAB

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

RAAN-E-DUMPUKHT

Whole leg of lamb (raan) is a rich and savory roast slow cooked in a unique blend of spices until the meat is incredibly tender.

KOSHA MURGI (BENGALI CHICKEN CURRY)

The chicken is slow-cooked ("koshano" or bhuna) in mustard oil with caramelized onions, a thick yogurt-based marinade, and aromatic spices until tender.

MALAI METHI MURGH

A rich and luxurious chicken curry cooked with is a rich and creamy gravy and fenugreek leaves.

ACHARI BAIGAN

A tangy and spicy North Indian curry made with baby eggplants cooked in a bold, aromatic pickling spice blend.

DUDYACHI BHAJI (GOAN STYLE PUMPKIN)

A traditional Goan and Maharashtrian monsoon dish made with pumpkin. Sautéed with onions, green chilies and fresh coconut.

KOFTA DILKHUSH

Kofta is a rich and flavorful Indian dish made with paneer and spinach, stuffed with dry nuts, and cooked in rich tomato and cashew nut base gravy.

DAL PANCHRATAN

Panchratna Dal is a tasty protein-packed lentil dish containing the goodness and nutritive qualities of 5 different lentils. Cooked and tempered with ginger, garlic, cumin and spices

NIZAMI TARKARI BIRYANI

Nizami vegetable biryani is a royal, slow-cooked (dum) Indian rice dish from Hyderabad. It combines fragrant aged basmati rice, spiced mixed vegetables marinated in yogurt, aromatic saffron, and fried onions.

SAFFRON RICE

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

Asst. BREADBASKET

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

PARUPPU PAYASAM

A traditional South Indian sweet made with yellow split moong dal, melted jaggery, rich coconut milk, and ghee-roasted cashews and raisins.

MAKHANDI HALWA

Made by cooking milk-soaked semolina (suji) in caramelized sugar, dry nuts and ghee.

Ice Cream and Gulab jamun on Request.

$ 54.95 P.P. plus Gratuity

