

# SEPTEMBER 2018 MENU

Week 3, Sep 15 ~ 21

Menu Subject to Change based on availability of ingredients

## SATURDAY, 15 BIRIYANI BUFFET LUNCH

Mutton Biryani  
Beckti Ajawani Tikka  
Kebab  
Chicken Banjara  
Garlic Nan  
Vegetable Biryani  
Vegetable Shashlic  
Paneer Makhani  
Vegetable Nargisi Kofta  
Curry  
Kali Urd Peshawari  
Kachumber Raita  
Pickled Onion Salad  
Green Salad  
Roasted Papad  
Badam Ki Halwa

## SUNDAY, 16 BENGALI BUFFET LUNCH

Dimer Devil  
Alu Karaishutir Chop  
Choto Parota, Ghugni  
Bhaat ~ Gawa Ghee  
Lau Saag Ghonto ~ Bori Diye  
Jhuri Alu Bhaja  
Mug Mohon  
Chanar Kalia  
Kanchkolar Kofta Malai  
Curry  
Chital Maacher Muiha  
Shorshe Bhapa Chingri  
Kosha Mangshor  
Papor Bhaja  
Chaltaer Chatny  
Green Salad  
Misti Doi  
Kachagolla

## TUESDAY, 18 SET LUNCH

Mulligatawny Soup  
Mushroom Omelette  
Creamy Tuscan Garlic  
Prawn ~ Buttered Rice  
OR Chicken Cutlet ~  
American Sauce  
OR Choice of Grills  
Salad  
Zoccotto // Soufflé  
**Vegetarian**  
Mulligatawny Soup  
Cabbage Parcel ~ Dijon  
Sauce  
Vegetable Stroganoff  
Panner Jhalfrezie  
Dum Aloo  
Dal / Nan / Rice  
Zoccotto / Soufflé

## THURSDAY, 20 SET LUNCH

Roasted Tomato & Garlic  
Soup, Egg Florentine  
Beckti Orly ~ American Sauce  
OR Chicken Tetrazzini  
OR Choice of Grills  
Salad  
Chocolate Parfait Roll /  
Soufflé  
**Vegetarian**  
Roasted Tomato & Garlic  
Soup, Stuffed Tomato &  
Capsicum, Cottage  
Cheese & Exotic Vegetable  
Pie, Shahi Paneer  
Mixed Vegetable Korma  
Dal / Nan / Rice  
Chocolate Parfait Roll /  
Soufflé

## SATURDAY, 15 CONTINENTAL BUFFET DINNER

Cream of Green  
Asparagus Soup  
Beckti Sofia  
Chicken & Mushroom Pie  
Greek Roast Lamb  
Tenderloin Steak Kidney  
Pie, Pork Schnitzel  
Tomato & Egg Salad  
Salad, Waldorf Salad  
Penne Napoletana  
Vegetable Shepherd's Pie  
Vegetable Oriental  
Dal / Nan / Rice  
Steamed Apple & Ginger  
Pudding  
Cream Brulee

## MONDAY, 17 SET LUNCH

Cream of Tomato Soup  
Chicken Liver Omelette  
Beckti Meuniere ~ Lime  
Butter Sauce,  
OR Lamb Casserole ~  
Parsley Buttered Rice  
OR Choice of Grills  
Salad,  
Caramel Custard / Soufflé  
**Vegetarian**  
Cream of Tomato Soup  
Paneer Croquette  
Spinach Cannelloni  
Aloo Gobi Matar  
Mixed Vegetable Korma  
Dal / Nan / Rice  
Caramel Custard / Soufflé

## WEDNESDAY, 19 CHINESE BUFFET LUNCH

Lung Fung Soup  
Vegetable Steamed  
Wanton  
Fried Spring Prawn  
Steamed Fish ~ Oyster Sauce  
Chicken Thai Red Curry  
Shredded Lamb ~ Peanut  
Sauce  
Schewan Mushroom  
Chilly Paneer  
Zucchini, Broccoli & Water  
Chestnut in Garlic Sauce  
Basil Fried Rice  
Vegetable Hakka Noodle  
Chinese Salad  
Fruit Trifle

## FRIDAY, 21 CONTINENTAL BUFFET LUNCH

Cream of Broccoli Soup  
Beckti Walewska  
Escalope of Chicken ~ Wine  
Sauce, Lancashire Hot Pot  
Ham Steak ~ Pineapple  
Tenderloin Steak Kidney  
Pie, Grilled Chicken Liver  
Bacon & Sausages  
Assorted Cold Cuts  
Italian Salad, Chef's Salad  
Corn, Broccoli &  
Mushroom Au Gratin  
Vegetable Cacciatore  
Vegetable Oriental  
Dal / Nan / Rice  
Brandy Snaps  
Blue Berry Cheese Cake