

NOVEMBER 2018 MENU

Week 1, Nov 1 ~ 7

Menu Subject to Change based on availability of ingredients

THURSDAY, 1 SET LUNCH

Creamy Potato & Bell Pepper Soup,
Mushroom Omelette
Beckti Orly ~ American Sauce,
OR Chicken Stroganoff ~ Buttered Rice
OR Choice of Grills Salad
Steamed Apple Marmalade Pudding/ Soufflé
Vegetarian
Creamy Potato & Bell Pepper Soup, Cheese Stuffed Vegetable Chop
Paneer Stroganoff
Dahi Parwal , Matar
Paneer, Dal / Nan / Rice
Steamed Apple Marmalade Pudding / Soufflé

SATURDAY, 3 BIRIYANI BUFFET LUNCH

Mutton Biryani
Tandoori Pomfret
Chicken Chap
Onion Kulcha
Vegetable Biryani
Paneer Shashlik
Vegetable Do Piazza
Shahi Chana Masala
Black Dal Makhani
Pineapple Raita
Pickled Onion Salad
Green Salad
Roasted Papad
Badam Ka Halwa

SUNDAY, 4 BENGALI BUFFET LUNCH

Prawn Cutlet ~ Kasundi
Alu Karaishutir Chop
Luchi
Cholar Dal ~ Narkol & Kismis
Bhaat ~ Gawa Ghee
Sukto
Beguni
Chanar Kalia
Alu Kopir Dalna
Shorshe Pabda
Kosha Mangsho
Aamrar Chatney
Papor Bhaja Salad
Malai Cham Cham
Misti Doi

TUESDAY, 6 SET LUNCH

Dal Mint Soup
Omelette Newberg
Beckti Champignon
OR Black Pepper Kernel
Roast Mutton
OR Choice of Grilled Salad
Apple Strudel Pie / Soufflé
Vegetarian
Dal Mint Soup
Paneer Croquette
Spinach Cannelloni
Vegetable Kofta Curry
Channa Masala
Dal / Nan / Rice
Apple Strudel Pie / Soufflé

FRIDAY, 2 CONTINENTAL BUFFET LUNCH

French Onion Soup Or Cream of Onion Soup
Beckti Walewska
Roast Chicken ~ Bread Sauce
Irish Stew , Ham Peach
Tenderloin Steak Kidney Pie, Grilled Chicken Liver
Assorted Cold Cuts
Bacon & Sausages
Apple & Celery Salad
Hawaiian Salad
Spaghetti Napolitana
Exotic Vegetable Pie
Vegetable Oriental
Dal/Nan/Rice
Bread Butter Pudding
Blue Berry Cheese Cake

SATURDAY, 3 DIWALI NIGHT

Indian Cuisine

MONDAY, 5 SET LUNCH

Cream of Mixed Vegetable Soup
Stuffed Egg
Beckti Florentine
OR Chicken Maryland
OR Choice of Grilled Salad
Grape Custard / Soufflé
Vegetarian
Cream of Mixed Vegetable Soup
Vegetable Cutlet
Vegetable Tetrizzini
Mixed Vegetable Korma
Chanar Kofta Curry
Dal / Nan / Rice
Grape Custard / Soufflé

WEDNESDAY, 7 CHINESE BUFFET LUNCH

Lung Fung Soup
Prawn Sui Mai
Golden Fried Baby Corn
Pan Fried Fish ~ Ginger & Spring onion
Thai Basil Chicken ~ Cashew
Sliced Roast Lamb ~ Oyster Sauce
Thai Green Curry
Cauliflower Manchurian
Zucchini & Capsicum ~ Black Bean Pepper Garlic Sauce
Green Papaya Salad
Burnt Garlic & Vegetable Fried Rice
Vegetable Hakka Noodle
Coconut Pudding ~ Honey