

MOTHER'S DAY BUFFET MENU - SUN, 10 MAY, 2026

BUFFET PER PERSON \$40.99 | CHILDREN UNDER TEN - \$20

ALL GREEN TAGS ARE VEGETERIAN | ALL RED TAGS ARE NON VEGETERIAN

VARITY OF SALADS

01. WALDROF SALAD (APPLE,WALNUTS,MAYO)
02. POACHED PEAR, BLUEBERRY& PINE NUT
03. KUCHUMBER SALAD
04. GREEK SALAD
05. BEETS & PECCAAN SALAD

CONDIMENTS

06. MINT SAUCE, TAMARIND SAUCE, YOGURT SAUCE, ONION RELISH, MANGO CHUTNEY, HOT PICKLE

APPETIZERS/SOUP

07. POORI BHAJI (V)
08. TANDOORI GRILL (Chicken Tikka, Chicken Malai, Hariyali)
09. PAPPADI CHAT
10. BUTTERNUT SOUP
11. VEG: SAMOSA (V)
12. BRAISED BEEF CUTLET
13. DEVIL SHRIMP

RICE AND BREAD

14. BASMATI RICE (V) (GF)
15. HYDERABADI MURGH Dum Biryani (With Bone) (Gf)
16. SINGAPORE NOODLE (Sea Food)
17. NAAN

MAIN COURSE VEGETERIAN.

18. NAVRATAN KORMA (GF)
19. SAAG PANEER (GF)
20. THAI BASIL VEGETABLE(V) (GF)
21. DAL FRY (V) (GF)
22. GOAT CHEESE KOFTA (GF)

MAIN COURSE NON VEGETERIAN

23. CHICKEN TIKKA MASALA (GF)
24. DUCK CHETTINADU (GF)
25. THAI YELLOW CURRY SALMON
26. LAMB VINDALOO (GF)

HOME MADE DESSERT

01. BANANA CHOCK
02. TIRAMISSU
03. CHOCOLATE ÉCLAIR
04. FRESH FRUIT TART
05. APPLE FRANGIPANE TART
06. PANACOTTA TRIO
07. CHERRY CHEESECAKE
08. STRABERRY CHOCOLATE MOUSE
09. KEY LIME PIE
10. PECCAN TART
11. BLACK FOREST
12. STRAWBERRY SHORT CAKE
13. RASMALAI

(V) Vegan Dishes / (GF) Gluten free

75 MINUTES PER TABLE

For Bookings Call
(845) 787-4947