## Wedding – Indian Buffet A

STARTERS Vegetable Spring Roll

Aloo Chat (Tangy potato salad)

Mixed Vegetable Pakoras (Fried with chickpea flour & vegetables)

COLD CUTS
Prawn Cocktail
(Prawn with mango cubes)

Pineapple Raita (Chilled yogurt with chopped pineapple & herbs)

MAINS
Nine Jewel Briyani
(9 different types of vegetables cooked to perfection)
or
Jeera Rice

(Long grain rice cooked with cumin seeds)

Plain Naan/ Garlic Naan (50% each item) (Indian bread baked in tandoor)

Fish Saag (Boneless fish cooked with pureed spinach)

MAINS (cont'd)
Chicken Vindaloo
(Chicken cooked in hot gravy)
or
Tandoori Chicken
(Chicken marinated with Indian spices &
grilled in tandoor)

Prawn Masala (Prawn cooked with authentic spices, tomato and capsicum)

Tandoori Lamb (Marinated lamb cubes roasted in tandoor)

Aloo Gobi (Cauliflower and potato cooked with spicy tomato gravy)

**DESSERTS** 

Cheesecake

Fresh Fruit Platter

Apple Lassi (Pureed apple with yogurt)

Gulab Jamun (Milk balls cooked in sugar syrup)

Please contact Banquet Sales at 6869 1880/ 2222/ 2233/ 1802/ sales@rafflesmarina.com.sg

Special requests may be subject to additional charges. Price is subject to 10% service charge for visitors. Prevailing GST applies to all sales for members and visitors. Raffles Marina reserves the right to make changes to prices and promotions.

## Wedding – Indian Buffet B

STARTERS
Samosa Chat
(Deep-fried pastry with spicy potato fillings & sauces)

Onion Bhaji (Fried with besan flour, coriander leaves & onions)

COLD CUTS Chicken Roll Platter (Smoked chicken peppercorn roll)

Carrot Raita (Chilled yogurt with sliced carrots & herbs)

Garden Salad with Dressing (Air-flown fresh green vegetables with Italian dressing)

MAINS
Vegetable Dum Briyani
(Flavours of garam masala, onions & curd
infused with vegetables)
or
Basmati Rice
(Long grain rice)

Plain Naan/ Garlic Naan (50% each item) (Indian bread baked in tandoor)

Fish Dopyaza (Fish cooked with onions and capsicum in gravy sauce) MAINS (cont'd)
Chicken Makhanwala
(Tomato-based chicken cooked in creamy
buttery curry sauce)
or

Tandoori Chicken (Chicken marinated with Indian spices & grilled in tandoor)

Prawn Aloo (Prawn with potatoes cooked in spicy sauce)

Lamb Rogan Josh (Lamb cooked in rich robust gravy)

Diwandi Handi (Mixed vegetables, peas & mushrooms cooked in tomato curry)

**DESSERTS** 

Chocolate Éclair

Fresh Fruit Platter

Mango Lassi (Pureed mango with yogurt)

Payasam (Creamy rich sago sauce with cashew nuts)

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