

BARADARI MENU

COLD BUFFET

Salad leaves: Green lettuce, Red lettuce, Roman lettuce and frisee lettuce.

Garnish: Carrot, Cucumber, Capsicum, Onions, Tomatoes, Reddish, Apple and Dates.

Dressings: Lemon & olive oil dressing, Balsamic dressing, French honey mustard and Sesame dressing.

Condiments: Mint chutney, plum chutney, walnut chutney, Imli ke chutney and Raita

(4)Mixed salads : Caesar salad, cucumber salad, apple date salad and couscous salad
Mini Individual appetizers chef choice

LIVE COLD STATAION

Dahi bally

Lentils fried balls

Chana Chat

Both with traditional condiments

SOUP COUNTER

Clear soup (Pakistani Yakhni)

Murgh shorba

Creamy soup (western)

Minestrone soup

BUFFET COUNTER (4) items

Peshawari pulao,

Chicken korma,

Mutter paneer,

Aloo Jeera (with traditional condiments)

Side dishes Station

Chicken haleem with wheat and lentils

NIHARI, beef shanks

With traditional spices and traditional condiments.

Punjabi Mud House/ Clay pots station:

Traditional Saag/spinach and lentil on chef choice.

LIVE BARBEQUE Counter (3 items every day)

Lamb Chops,

Gola kebabs,

Chicken malai boti,

Served with mint chutney, Nan and roti

Dessert

Traditional Pakistani Pan counters (Sweets Pan Only) Se pictures

Live jalebi two kinds with condiments

Brown sugar, sugar powder, chocolate powder

Crepes Suzettes filled with barbeque fruits choice Kulfa ice cream

Barry Sauces, sweet Chantilly, fruit coulis, chocolate dip

Ice cream/ Kulfa with condiments (nuts, rooh afza, faluda, rabari).

(All our ingredients are purchased fresh, certain dishes or ingredients may be substituted)

