

CALI

SELECTION A

INDIAN VEGETARIAN BUFFET

A refined vegetarian Indian buffet crafted for memorable gatherings.

2 HOURS | 30–360 GUESTS | CHOOSE WHERE INDICATED | PURE VEGETARIAN

CALI

SOUP, APPETIZER & MAINS

Choose where indicated

SOUP

CHOOSE ONE

1. **Tomato Dhania Shorba**
   Light tomato broth finished with fresh coriander.
2. **Dal Rasam**
   South Indian lentil broth with warming spices.
3. **Mulligatawny Soup**
   Classic curried lentil soup with gentle spice.
4. **Hot & Sour**
   A tangy, peppery soup with lively flavours.
5. **Veg Manchurian Soup**
   Indo-Chinese vegetable soup with savoury notes.

APPETIZERS

CHOOSE THREE

1. **Aloo Corn Tikki**
   Crisp potato and corn patties with Indian spice.
2. **Samosa**
   Golden pastry filled with spiced potato.
3. **Vegetable Manchurian**
   Crisp vegetable bites, Indo- Chinese style.
4. **Mix Veg Pakoda**
   Assorted vegetables in spiced gram- flour batter.
5. **Veg Cutlet**
   Vegetable cutlets with a crisp golden finish.
6. **Masala Vada**
   Crunchy lentil fritters with aromatic spices.
7. **Chilli Paneer**
   Paneer in a bold Indo-Chinese chilli sauce.

Vegetarian options available. Don't see your choice on the menu? Ask us and we will customise it for you.

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SOUP, APPETIZER & MAINS (CONTINUED)

MAINS

CHOOSE TWO

1. **Palak Paneer**
   Cottage cheese in a silky spinach gravy.
2. **Aloo Matar Gobi**
   Potato, peas and cauliflower in homestyle masala.
3. **Paneer Makhani**
   Paneer in a creamy tomato-butter gravy.
4. **Dum Aloo**
   Baby potatoes slow-cooked in a rich masala.
5. **Veg Jalfrezi**
   Mixed vegetables tossed in a bright spiced sauce.
6. **Matar Paneer**
   Paneer and peas in a comforting North Indian gravy.
7. **Bhindi Do Pyaza**
   Okra cooked with onion and fragrant spices.

ALOO

CHOOSE ONE

1. **Aloo Jeera**
   Potatoes tempered with cumin and mild spices.
2. **Aloo Gobi**
   Potato and cauliflower in a familiar Indian classic.
3. **Aloo Matar**
   Potatoes and peas in a light masala.
4. **Aloo Tamatar**
   Potatoes cooked in a tangy tomato gravy.

Dal, rice, sides, fruits, desserts and drinks continue overleaf.

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DAL, RICE & SWEET FINISHES

Comforting accompaniments and Indian dessert favourites

DAL

CHOOSE ONE

1. **Dal Makhani**
   Slow-simmered black lentils with a creamy finish.
2. **Yellow Dal**
   Tempered yellow lentils, simple and comforting.
3. **Chana Masala**
   Chickpeas cooked in North Indian masala.
4. **Punjabi Kadhi**
   Tangy yoghurt curry with gram-flour comfort.

RICE

CHOOSE ONE

1. **Veg Biryani**
   Fragrant rice layered with vegetables and spices.
2. **Veg Pulao**
   Lightly spiced rice with vegetables.
3. **Kashmiri Pulao**
   Aromatic pulao with sweet and savoury notes.
4. **Steamed Rice**
   Classic steamed rice for a balanced meal.
5. **Jeera Rice**
   Fragrant rice tempered with cumin.

DESSERT

CHOOSE TWO

1. **Gajar Halwa**
   Traditional carrot halwa with festive sweetness.
2. **Shahi Tukda**
   Royal bread pudding with rich rabdi flavours.
3. **Rasgulla**
   Soft cottage-cheese dumplings in syrup.
4. **Gulab Jamun**
   Classic dumplings in rose-cardamom syrup.
5. **Beetroot Halwa**
   Earthy beetroot halwa with a rich finish.

FRUITS

1. **Seasonal Fresh Fruit**
   A refreshing selection of seasonal fruits.

DRINKS

CHOOSE ONE HOT AND ONE COLD

HOT

Illy Coffee / Masala Chai

COLD

Iced Lemon Tea / Nimbu Pani

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OPTIONAL LIVE STATIONS

Interactive counters and beverage enhancements

LIVE CHAAT COUNTER

1. **Chaat Selection**
   Pani poori, bhel poori, dahi bhalla and papdi chaat.

LIVE PASTA STATION

1. **Build-Your-Own Pasta**
   3 types of pasta, 3 sauces and 8 condiments.

ALCOHOL

1. **1-Hour Free Flow**
   House wine, house spirits and draught beer — SGD 32++
2. **2-Hour Free Flow**
   House wine, house spirits and draught beer — SGD 42++
3. **Stella Beer Barrel**
   30 litres — SGD 620++
4. **House Pour Wine (Bottle)**
   SGD 32++
5. **Beer by Bottle**
   Tiger / Corona / Heineken — SGD 6++
6. **Wine Corkage**
   SGD 20++ per bottle
7. **Spirit Corkage**
   SGD 60++ per bottle

LIVE COUNTER ADD-ON

1. **Singapore Laksa Live Counter**
   Aromatic coconut laksa broth with classic accompaniments, cooked to order. Add-on SGD 8++ per guest.

Optional stations and alcohol packages subject to availability and final event confirmation.

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