

INDIAN FEAST GALA BUFFET AND JAIN BUFFET



INDIAN FEAST GALA BUFFET

JAIN BUFFET

INDIAN FEAST GALA BUFFET

\$122.00 PER GUEST

Full buffet menu:

- one appetiser
- five starters
- two salads, breads and pickles
- three vegetables and starches
- three hot dishes
- steamed basmati rice
- three deserts, including sliced fruits
- house made botanical waters infused with fruits, berries and herbs.

\$100.00 PER GUEST

Full buffet menu:

- one appetiser
- two starters
- two salads, breads and pickles
- two vegetables and starches
- two hot dishes
- steamed basmati rice
- two desserts, including fruits
- house made botanical waters infused with fruits, berries and herbs.

Presented safely with ICC Sydney's EventSafe measures in place.

APPETISER

Mango and mint lassi **GF V**

STARTERS

Paneer tikka, beetroot pachadi **GF V**

Mini lamb samosas, mint chutney

Aloo tikki chat, date and tamarind dip **V**

Spiced cauliflower and charred sweet corn with lemon dressing **V**

Thanda bhartha – fire grilled smoky eggplant, tomato, coriander, ginger and garlic **GF VE**

SALADS, BREADS AND PICKLES

Curried egg salad with spring onion and coriander **GF V**

Sliced cucumber, red onion, green chillies **GF V**

Mint raita, pickles **V**

Assorted naan bread, roti's and pappadums **V**

VEGETABLES AND STARCH

Saag potatoes – fresh baby spinach and potatoes cooked with traditional spices **GF V**

South Indian style vegetable korma – mixed vegetables cooked in coconut sauce tempered with mustard seeds and curry leaves **GF V**

Paneer Lababdar – paneer cooked in rich spicy tomato sauce **GF V**

Dal Tadka – lentils cooked in tempered spices **GF VE**

HOT DISHES

Amritsari butter chicken – our famous butter chicken with light spices and in a puréed tomato cream sauce **GF**

Kashmiri Lamb Rogan Josh – lamb slow cooked with yoghurt, traditional spices, onion, garlic, ginger and tomato **GF**

Goan style fish curry – warm and tangy fish curry cooked with coconut milk **GF** *contains seafood*

DESSERT

Gulab jamun with saffron syrup **V**

Warm rice kheer with sultanas and roasted pistachio nuts **GF V** *contains nuts*

Mango malai kulfi **GF V**

Sliced seasonal fruits **GF VE**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

ICC Sydney will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, gluten free or lactose intolerant or allergies at no extra charge.*

Any other additional special meal requests will incur a \$10 surcharge per person. Please note charges will also apply for requirements including but not limited to Kosher and Halal requests.

Important notice – Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

Menu items may change due to seasonal availability. After midnight surcharge \$7.50 per guest, Sunday \$9.00 per guest. Public Holidays \$15.50 per guest.

*All food and beverage prices shown are for the 2022 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 3% to 6% per annum thereafter for the menu pricing.

JAIN BUFFET

\$100.00 PER GUEST

Full buffet menu.

- one appetiser
- four starters
- two salads, breads and pickles
- three hot dishes, steamed basmati rice
- three desserts, including fruits
- house made botanical water infused with fruits, berries and herbs.

\$78.00 PER GUEST

Menu includes:

- one appetiser
- two salads, breads and pickles
- two hot dishes, steamed basmati rice
- two desserts, including fruits
- house made botanical waters infused with fruits, berries and herbs.

APPETISER

Mango mint lassi **GF V**

STARTERS

Paneer tikka, beetroot pachadi with capsicum and mint yoghurt **GF V**

Sweet corn and cauliflower chat **GF VE**

Dahi puri – fried mini breads topped with pomegranate arils, coriander, yoghurt, mint chutney and spices **V**

Sliced cucumber with coriander yoghurt **GF V**

SALADS, BREADS AND PICKLES

Curried lentils and rice salad, pomegranate arils, green mango chutney **GF V**

Spiced tomato salad, chickpeas, mint and tamarind dressing **GF VE**

Mint raita, pickle **GF V**

Assorted naan bread, roti's and pappadums **V**

HOT DISHES

Palak paneer – Indian cottage cheese cooked in spinach and cashew nut gravy **GF V** *contains nuts*

Sweet and sour chickpeas with tomatoes **GF VE**

Rajma Masala – red kidney beans cooked in mild spices **GF V**

Achari Sabzi – cauliflower, green beans, capsicum cooked in mustard seeds and pickled spices **GF VE**

South Indian style pumpkin, black eyed beans and roasted coconut curry **GF VE**

Dal Tadka – lentils cooked in tempered spices **GF VE**

DESSERT

Gulab jamun with almonds **V** *contains nuts*

Warm rice kheer with sultanas and roasted pistachio nuts **GF V** *contains nuts*

Mango malai kulfi **GF V**

Sliced seasonal fruits **GF VE**

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

DAIRY FREE – DF

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