

# Lunch Buffet Menu

Monday: 13,70€

Time: 11:00-15:00

## 1: Butter Chicken (G, L)

Tandoori marinated chicken breast pieces in a tomato, cashew nuts, and butter cream curry sauce

## 2: Pork Chili (G, L, P) 🌶️🌶️

Marinated in ginger-garlic and grilled pork kassler with bell peppers, onions, and tomatoes with soy sauce

## 3: Alu Gobi (G, L, P) Vegan 🌶️

Cauliflower and potatoes sautéed with onions, ginger, and garlic in curry sauce

## 4: Saag Paneer (G, P)

Fresh cheese pieces in a light spinach cream curry sauce

## 5: Dal Fry (G, L, P) Vegan

Fried onions, garlic, ginger, tomatoes, and fresh coriander in lentil soup

## 6: Coconut Chicken (G, L, P)

Grilled chicken breast pieces in coconut milk curry sauce

## 7: Chicken Wings (G, L, P) 🌶️

Grilled chicken wings marinated in ginger-garlic and soy sauce

## 8: Grilled Potato (G, L, P) Vegan 🌶️

Oven-roasted potatoes with garlic, ginger, and chili

### Side Dishes:

Extensive salad bar, basmati rice, naan bread, mango lassi, mint chutney, raita sauce, house made chili sauce, coffee and Nepalese tea



# Lunch Buffet Menu

Tuesday: 13,70€

Time: 11:00-15:00

## 1: Butter Chicken (G, L)

Tandoori marinated chicken breast pieces in a tomato, cashew nuts, and butter cream curry sauce

## 2: Lamb Masala (G, L, P) 🌶️

Slow-cooked lamb pieces in herbs and spices with curry masala sauce

## 3: Vege Kofta (G, L, P)

Mixed vegetable balls in tomato cream sauce

## 4: Tofu Chili (G, L, P) Vegan 🌶️

Stir-fried tofu with ginger and garlic, bell peppers, onions, and tomatoes with soy sauce

## 5: Dal Fry (G, L, P) Vegan

Fried onions, garlic, ginger, tomatoes, and fresh coriander in lentil soup

## 6: Saag Chicken (G, L, P)

Grilled chicken breast pieces in spinach cream curry sauce

## 7: Vege Pakoda (G, L, P) Vegan 🌶️

Crispy fried mixed vegetables seasoned with herbs

## 8: Vege Spring Roll (L, P) Vegan

Carrot and cabbage filling rolls

### Side Dishes:

Extensive salad bar, basmati rice, naan bread, mango lassi, mint chutney, raita sauce, house made chili sauce, coffee and Nepalese tea



# Lunch Buffet Menu

Wednesday: 13,70€

Time: 11:00-15:00

## 1: Butter Chicken (G, L)

Tandoori marinated chicken breast pieces in a tomato, cashew nuts, and butter cream curry sauce

## 2: Lamb Kofta (G, L, P) 🌶️

Lamb meatballs in creamy masala sauce

## 3: Matar Paneer (G, P)

Fresh cheese pieces and peas in creamy curry sauce

## 4: Dal Fry (G, L, P) Vegan

Fried onions, garlic, ginger, tomatoes, and fresh coriander in lentil soup

## 5: Chicken Korma (G, L, P)

Grilled chicken breast pieces in creamy curry sauce

## 6: Mix Vege Tarkari (G, L, P) 🌶️

Mixed vegetables curry sautéed with onion, garlic and ginger

## 7: Vege Samosa (L, P) Vegan 🌶️

Crispy vegetable pastry

## 8: Grilled Potato (G, L, P) Vegan 🌶️

Oven-roasted potatoes with garlic, ginger and chili

### Side Dishes:

Extensive salad bar, basmati rice, naan bread, mango lassi, mint chutney, raita sauce, house made chili sauce, coffee and Nepalese tea



# Lunch Buffet Menu

Thursday: 13,70€

Time: 11:00-15:00

## 1: Butter Chicken (G, L)

Tandoori marinated chicken breast pieces in a tomato, cashew nuts, and butter cream curry sauce

## 2: Pork Curry (G, L, P) 🌶️🌶️

Marinated in ginger-garlic and grilled pork kassler in creamy curry sauce

## 3: Malai Kofta (G)

Vegetable balls containing cottage cheese, cashew nuts, raisins, and potatoes in a light creamy butter-curry sauce

## 4: Mango Curry Chicken (G, L, P)

Grilled chicken breast pieces in mango-curry sauce

## 5: Tofu Chana Saag (G, L, P) Vegan

Tofu and chickpeas in spinach coconut milk curry sauce

## 6: Dal Fry (G, L, P) Vegan

Fried onions, garlic, ginger, tomatoes, and fresh coriander in lentil soup

## 7: Fish Fry (G, L, P)

Fried pangasius fish marinated with herb and soy sauce

## 8: Grilled Potato (G, L, P) Vegan 🌶️

Oven-roasted potatoes with garlic, ginger, and chili

## Side Dishes:

Extensive salad bar, basmati rice, naan bread, mango lassi, mint chutney, raita sauce, house made chili sauce, coffee and Nepalese tea



# Lunch Buffet Menu

Friday: 13,70€

Time: 11:00 -15:00

## 1: Butter Chicken (G, L)

Tandoori marinated chicken breast pieces in a tomato, cashew nuts, and butter cream curry sauce

## 2: Dahi Lamb (G, P) 🌶️🌶️

Seasoned lamb pieces with house made yoghurt in a fresh coriander-masala sauce

## 3: Karahi Paneer (G, P)

Fried fresh cheese and bell peppers in curry butter masala sauce

## 4: Alu Tama Bodhi (G, L, P) Vegan 🌶️

Bamboo, black-eyed peas, and potatoes with onion, garlic and ginger in tomato sauce

## 5: Dal Fry (G, L, P) Vegan

Fried onions, garlic, ginger, tomatoes, and fresh coriander in lentil soup

## 6: Chicken Chili (G, L, P) 🌶️🌶️

Ginger-garlic grilled chicken breast pieces with bell peppers, onions, and tomatoes in soy sauce

## 7: Vege Pakoda (G, L, P) Vegan 🌶️

Crispy mixed vegetable fritters seasoned with herbs

## 8: Grilled Potato (G, L, P) Vegan 🌶️

Oven-roasted potatoes with garlic, ginger, and chili

### Side Dishes:

Extensive salad bar, basmati rice, naan bread, mango lassi, mint chutney, raita sauce, house made chili sauce, coffee and Nepalese tea