



**THE HALL**  
AT AL QANA

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**INDIAN**  
**BUFFET MENU**

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# INDIAN BUFFET MENU

**AED 425 per person**

**MINIMUM CATERING ORDER – 50 GUESTS**

## CANAPES

Dal Chawal Aracini, Mint Chutney (D)  
Olive Paneer Tikka, Zaatar Malai (D, SS)  
Smoked Chicken, Avocado & Mango Salad on a Tortilla Croute (G, D)  
With Crème Fraiche & Coriander

## SOUPS (CHOOSE 1)

**Tomato Shorba (G, D)**  
with Black Pepper And Garlic Crostini  
**Thai Vegetable Tom Yum Soup (S)**  
Spicy vegetable aromatic broth with Asian vegetables and mushrooms  
**Old Fashioned Chicken Noodle Soup (G, D)**  
Chicken broth served with egg noodles, chicken, mushrooms and vegetables

## STARTER

Aloo Anarkali Chaat | Potato, Coriander And Pomegranate Salad (D)  
Dahi Bhalla with Tamarind Chutney (G, D, V)  
Three-Bean Salad  
Green and White Beans, kidney Beans and Red Onion With Cider Dressing  
Beet Salad (D)  
Roasted Beets and Goat Cheese with Mustard Honey Dressing

## MAIN COURSE

### **Kadhai Chicken (D)**

Chicken is cooked along with freshly ground spices and distinct flavor of capsicum

### **Paneer Makhani (D, N)**

Indian cottage cheese cooked in rich tomato and nut gravy flavored with fenugreek leaves

### **Palak Paneer (D)**

Indian cottage cheese and spinach cooked with spices

### **Vegetable Jalfrezi**

Mixed vegetable stir fried with Indian spices, flavored with coriander leaves

### **Dal Makhni (D)**

Creamy black lentil enriched with butter

### **Lamb Biryani (D, N)**

Layered Basmati rice, marinated Lamb with Indian spices cooked on slow fire, flavoured with saffron

### **Steamed Basmati rice**

## DESSERTS

Tiramisu Espresso (G, D, N)

Sacher Biscuits Layered with Mascarpone Cream

Gulab Jamun (G, D, N)

Fusion of White Chocolate and Caramel Glaze (D,G,N)

Motichoor with Custard Parfait (G, D, N)

Modern Indian Dessert Layered with Motichoor And

Ladoo Crumble

Sticky Toffee Pudding (G, D, N)

Sliced Fresh Fruits

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**MENU TO BE FINALIZED 5 WORKING DAYS PRIOR TO THE EVENT DAY**  
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[VIPAN.MISHRA@THEHALL.AE](mailto:VIPAN.MISHRA@THEHALL.AE)

[@THEHALL.AE](https://www.instagram.com/THEHALL.AE)

