

INDIAN FEAST GALA BUFFET AND JAIN BUFFET MENU

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

INDIAN FEAST GALA BUFFET

\$116.00 per guest

Menu includes:

- 1 appetiser
- 2 starters
- 2 salads, breads and pickles
- 2 vegetables and starches
- 2 hot dishes
- steamed basmati rice
- 2 desserts
- infused botanical water.

\$142.00 per guest

Full buffet menu:

- 1 appetiser
- 5 starters
- 2 salads, breads and pickles



- 3 vegetables and starches
- 3 hot dishes
- steamed basmati rice
- 3 desserts
- infused botanical water.

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 LC**
- Spiced cauliflower and charred sweet corn with lemon dressing **V LC**
- Thanda bhartha - fire grilled smoky eggplant, tomato, coriander, ginger and garlic **GF VE LC**

SALADS, BREADS AND PICKLES

- Curried egg salad with spring onion and coriander **GF V LC**
- Sliced cucumber, red onion, green chillies **GF V LC**
- Mint raita, pickles **V LC**
- Assorted naan bread, rotis and pappadums **V LC**

VEGETABLES AND STARCH

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

HOT DISHES

- Amritsari butter chicken - our famous butter chicken with light spices 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 LC** *contains seafood*

DESSERT

- Gulab jamun with saffron syrup **V LC**
- Warm rice kheer with sultanas and roasted pistacho nuts **GF V** *contains nuts*
- Mango malai kulfi **GF V**
- Sliced seasonal fruits **GF VE LC**

JAIN BUFFET

\$91.00 per guest

Menu includes:

- 1 appetiser
- 2 salads, breads and pickles
- 2 hot dishes, steamed basmati rice
- 2 desserts
- infused botanical water.

\$116.00 per guest

Full buffet menu:

- 1 appetiser
- 4 starters
- 2 salads, breads and pickles
- 3 hot dishes, steamed basmati rice
- 3 desserts
- infused botanical water.



APPETISER

- Mango and mint lassi **GF V**

STARTERS

- Paneer tikka, beetroot pachadi with capsicum and mint yoghurt **GF V**
- Sweet corn and cauliflower chat **GF VE LC**
- Dahi puri - fried mini breads topped with pomegranate rubies, coriander, yoghurt, mint chutney and spices **V LC**

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 LC**
- Rajma masala - red kidney beans cooked in mild spices **GF V LC**
- Achari sabzi - cauliflower, green beans, capsicum cooked in mustard seeds and pickled spices **GF VE LC**
- South Indian style pumpkin, black eyed beans and roasted coconut curry **GF VE LC**
- Dal tadka - lentils cooked in tempered spices **GF VE LC**

- Sliced cucumber with coriander yoghurt **GF V LC**

SALADS, BREADS AND PICKLES

- Curried lentil and rice salad, pomegranate rubies, green mango chutney **GF V LC**
- Spiced tomato salad, chickpeas, mint and tamarind dressing **GF VE LC**
- Mint raita, pickles **V LC**
- Assorted naan bread, rotis and pappadums **V LC**

DESSERT

- Gulab jamun with almonds **V LC**
- Warm rice kheer with sultanas and roasted pistachio nuts **GF V LC** *contains nuts*
- Mango malai kulfi **GF V LC**
- Sliced seasonal fruits **GF VE LC**

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 \$10.40 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. Menus items may change due to seasonal availability. After midnight surcharge of \$8.50 applies per guest, per hour. A surcharge applies on Sundays of 10% up to \$10 per guest and Public Holidays 17.5% up to \$17.50 per guest.

*All food and beverage prices shown are for the 2025 calendar year only, are in Australian dollars (AUD) and are inclusive of GST. Please allow an increase of 4% to 6% per annum thereafter for the Menu Collection pricing.