

# Indian Feast Gala Buffet and Jain Buffet

GLUTEN FREE - GF

VEGAN - VE

VEGETARIAN - V

DAIRY FREE - DF

LOW CARBON - LC

Seafood Country of Origin Labelling (CoOL)

AUSTRALIAN - (A)

IMPORTED - (I)

MIXED - (M)

## INDIAN FEAST GALA BUFFET

**\$122.00** per guest

Menu includes:

- soup
- two starters
- salads, rice, breads, pickles and salad bar
- two hot vegetarians
- two hot proteins
- two desserts
- infused botanical water.

**\$165.00** per guest

Full buffet menu:

- soup



- four starters
- salads, rice, breads, pickles and salad bar
- three hot vegetarians
- three hot proteins
- three desserts
- sliced seasonal fruits
- infused botanical water.

## SOUP

- Carrot and ginger soup

## STARTERS

- Dahi Bhalla, lentil fritters soaked in yoghurt and topped with spicy and sweet chutneys **V**
- Chilli Gobi, flash fried cauliflower florets glazed with tomato and chilli sauce **V LC**
- Aloo Tikki Chat, mini potato patties topped with yogurt, chutney, chopped onions, and spices **V**
- Chicken 65, masala fried chicken tempered with red peppers and curry leaves **LC**
- Lamb kofta kebabs, middle eastern spiced minced lamb, flavored with cumin and fenugreek, served with mint yoghurt

## SALADS, RICE, BREADS AND PICKLES

### SALADS

- Mediterranean style chickpea salad with nuts and dry fruits **V contains nuts**
- Curried egg salad with spring onion **V**

## HOT VEGETARIAN

- Dal Makhani—slow braised black lentils with mild spices, butter and cream **GF V**
- South Indian style vegetable korma — mixed vegetables cooked in coconut sauce tempered with mustard seeds and curry leaves **GF VE LC**
- Paneer Lababdar — Indian cottage cheese in a thick spiced tomato, cashew nut gravy flavored with mace and black cardamom **V contains nuts**
- Aloo Gobi — lightly spiced cauliflower with potatoes tossed with tomato gravy and spring onions **V LC**

## HOT PROTEINS

- Kadai Style chicken, chicken with onion and bell peppers in spiced tomato gravy **GF LC**
- Chicken Tikka Masala, chicken tikka with onion and bell peppers in fresh tomato gravy with a twist of crushed coriander seeds **GF**
- Lamb Rogan Josh, lamb slowly cooked with yoghurt, traditional spices, onion, garlic, ginger and tomato **GF**
- Malabar Fish Curry, very subtle Kerala style ling fish curry (A) with coconut cream and curry leaves **LC contains seafood**

## SALAD BAR

- Mesclun salad, iceberg and cos lettuces
- Sliced tomato, sliced cucumber, sliced onion
- Thousand island, lemon, balsamic and yoghurt dressings
- Assorted naans, roti's and pappadums **V**

## RICE, PICKLES AND BREADS

- Mixed pickles, fresh sliced chilli, raita and chutneys
- Butter naan, phulkas and pappadums
- Saffron rice with raisins **GF V**
- Steamed basmati rice **GF VE**

## DESSERT

- Gulab jamun with saffron syrup **V LC**
- Warm rice kheer with sultanas and roasted pistachio nuts **GF V LC** contains nuts
- Almond and lemon teacake, lemon curd and torched meringue contains nuts
- Saffron and cardamom phirni with pistachio nuts **V** contains nuts
- Cheesecake with pistachio and rose petals **GF V**

## JAIN BUFFET

**\$93.25** per guest

Menu includes:

- soup
- two salads, breads and pickles
- two hot dishes, steamed basmati rice
- two desserts
- infused botanical water.

**\$119.00** per guest

Full buffet menu:

- soup
- four starters
- two salads, breads and pickles
- three hot dishes, steamed basmati rice
- three desserts
- sliced seasonal fruits
- infused botanical water.



## APPETISER

- Lentil and chickpea soup **GF V**

## STARTERS

- Chilli Paneer, flash fried paneer glazed with tomato and chilli sauce **V LC**
- Dahi Puri, fried mini breads topped with pomegranate rubies, coriander, yoghurt, mint chutney and spices **V LC**
- Sweet corn and cauliflower chat **GF VE LC**
- Sliced cucumber with coriander yoghurt **GF V LC**

## SALADS, BREADS AND PICKLES

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

## HOT DISHES

- Palak Paneer, Indian cottage cheese cooked in spinach and cashew nut gravy **GF V** *contains nuts*
- 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**
- Sweet and sour chickpeas with tomatoes **GF VE LC**
- Dal Tadka, lentils cooked in tempered spices **GF VE LC**

## DESSERT

- Gulab jamun with almonds **V LC** *contains nuts*
- Warm rice kheer with sultanas and roasted pistachio nuts **GF V LC** *contains nuts*
- Mango sorbet **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 \$10.50 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 \$8.75 applies per guest, per hour. A surcharge applies on Sundays of 10% up to \$10.25 per guest and Public Holidays 17.5% up to \$19.00 per guest. \*All food and beverage prices shown are for the 2026 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.