



Shangri-La's

Rasa Ria Resort

KOTA KINABALU, MALAYSIA

Indian Buffet

Menu 1

Salad & Appetizer

Chicken Tikka Salad

Chick pea salad

Sweet potato and green pepper salad

Slice cucumber, onion and tomato

Moong dal salad

(Yellow lentil salad)

Green leaves

Tomato cucumber Raita

Soup

Tomato Shorba

(Tomato Broth with Indian Spices Flavored with fresh coriander)

Condiments

Mix pickles

Assorted chutneys

Assorted papadums

Hot Items

Murgh Makhani

(Tandoori Chicken Tikka in Creamy Tomato Sauces)

Lamb Rogan Josh

(Signature Lamb Delicacy from Kashmir)

Goan Fish Curry

(Local Seabass Cooked in tangy tomato sauce finished with Coconut Milk)

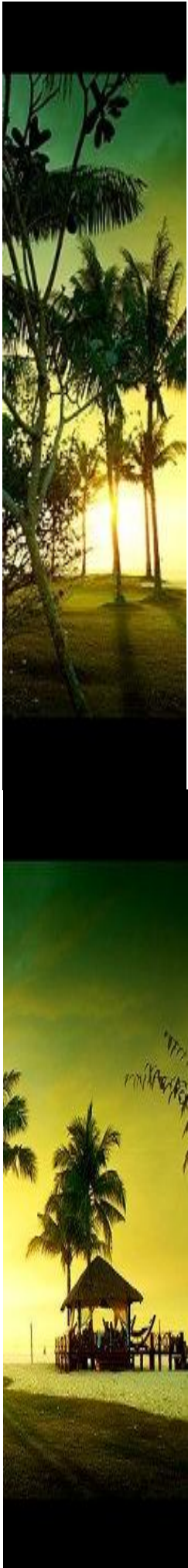
Subz korma

(Medley of vegetables in cashew nut sauce)

Dal tarka

(Yellow Lentils Tempered with Fresh Garlic and Cumin)

Menu items are subject to change and market availability.





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KOTA KINABALU, MALAYSIA

Jeera Pulao
(Basmati Rice with Cumin Seed)
Basmati Rice

(Plain Basmati Rice)

Desserts

Gulab jamun
(Deep fried condensed milk dumplings in sugar syrup)
Kheer
(Rice pudding flavored with cardamom)
Semiya payasam
(Vermicelli cooked with milk, cream and sugar)

Additional Charge

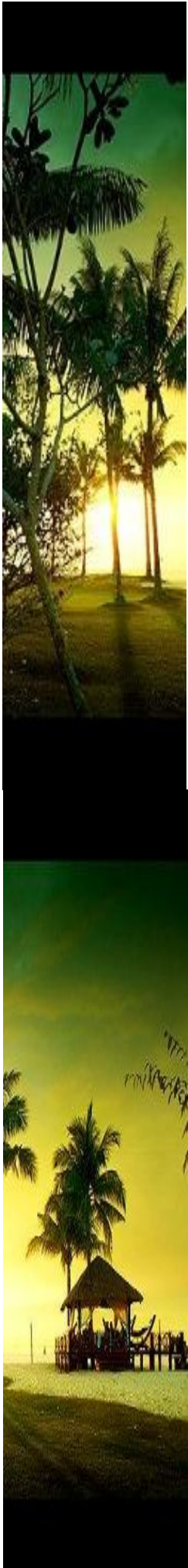
Whole Lamb Carving with Indian spices per piece (12-14kg)

Tandoori Claypot Oven (Max 200 persons - minimum 50 persons)
-Fish & Chicken Tikka

Assorted Breads (Max 200 persons - minimum 50 persons)
- Plain, Cheese & Garlic

Mango Lassi, Mint Lassi
(Maximum 50 persons)

Menu items are subject to change and market availability.





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KOTA KINABALU, MALAYSIA

Indian Buffet

Menu 2

Salad & Appetizer

Keema salad

(Mince lamb salad)

Chana chat

(Chick pea salad)

Potato and spring onion salad

Moong dal kachumbari

(Yellow lentil salad)

Slice cucumber, onion and tomato

Green leaves

Tomato cucumber Raita

Soup

Murg aur khumb ka arak

(Chicken broth with mushroom and coriander)

Condiments

Mix pickles

Assorted chutneys

Assorted papadums

Hot Items

Rasa Ria Chicken Curry

(Home style chicken curry with onion and tomato)

Gosht tamatar ka salan

(Lamb Cooked in a tomato and onion gravy finished with coconut milk)

Sarson machchi

(Sea bass cooked in a mustard sauce with brown onion, and cashew nut)

Dal Makhani

(Black Lentils Cooked Overnight finished with tomato and cream)

Aloo Gobi matar

(Stir fried cauliflower with potato and green peas)

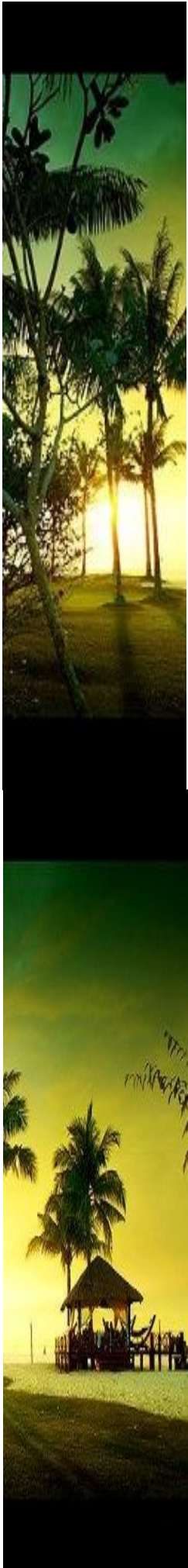
Basmati Rice

(Plain Basmati Rice)

Biryani Rice

(Basmati Rice Cooked with onion, cumin flavored with garam masala and fresh

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Dessert

Gulab jamun
(Deep fried condensed milk dumplings in sugar syrup)
Kheer
(Rice pudding flavored with cardamom)
Sabudana payasam
(Sago cooked with milk, cream and sugar)

Additional Charge

Whole Lamb Carving with Indian spices per piece (12-14kg)

Tandoori Claypot Oven (Max 200 persons - minimum 50 persons)
-Fish & Chicken Tikka

Assorted Breads (Max 200 persons - minimum 50 persons)
- Plain, Cheese & Garlic

Mango Lassi, Mint Lassi
(Maximum 50 persons)

Menu items are subject to change and market availability.

