

KRISHNA Non-Vegetarian Menu

FINE DINNING INDIAN CUISINE

- Buffet Overview

- **Lunch/Dinner Buffet / Snacks**

Indulge in a variety of delightful dishes featuring authentic Indian flavors. Enjoy a selection of appetizers, main courses, and dessert to satisfy your cravings!





Buffet Dining Experience

Lunch Buffet Menu

7-Course Meal -

- Salad
- 2 Starters (1 Vegetarian, 1 Non-Vegetarian)
- 3 Curries (2 Vegetarian, 1 Non-Vegetarian)
- Unlimited Naan or Roti
- Basmati Rice
- Dal, Papad, Pickles
- Indian Dessert

7-Course Meal –

- Salad
- 3 Starters (2 Vegetarian, 1 Non-Vegetarian)
- 4 Curries (2 Vegetarian, 2 Non-Vegetarian)
- Roti and Naan
- Jeera Rice, Plain Rice, Steamed Rice
- Dal, Papad, Pickles
- Indian Dessert

Dinner Buffet Menu

7-Course Meal –

- Salad
- 4 Starters (2 Vegetarian, 2 Non-Vegetarian)
- 3 Curries (2 Vegetarian, 1 Non-Vegetarian)
- Naan and Roti
- Steamed Basmati Rice
- Dahi, Papad, Pickles
- Indian Dessert

7-Course Meal –

- Salad
- 4 Starters (2 Vegetarian, 2 Non-Vegetarian)
- 5 Curries (Choose 3 Vegetarian & 2 Non-Vegetarian or All Vegetarian)
- Naan (egg or eggless options), Garlic Naan, Jeera Rice, Kashmiri Pulao
- Dal, Papad, Pickles
- 2 Indian Desserts of Your Choice

Main Course Non-Vegetarian Dishes:

- **Railway Chicken (Desi Chicken Gravy in Brown Color)**
- **Tandoori prawn**
- **Malai Chicken**
- **Butter Chicken**
- **Chicken Keema**
- **Saag Chicken**
- **Mutton Rogan josh**
- **Chicken Mushroom Masala**
- **Murgh Chilli**
- **Chicken Tadka Wala**
- **Biryani 3-4 Varieties**
- **Mutton Biryani**
- **Chicken Biryani**
- **SEAFOOD DISHES**
- **Prawn Masala**
- **Prawn Makhanwala**
- **BREAD**
- **Nan/Garlic Nan/Cheese Nan**
- **Almond Nan/Kashmiri Nan**
- **Roomali roti/Tandoori roti/Tandoori parantha**



Grilled Specialties



- **Murg Malai Tikka**
Tender chicken marinated in cream, grilled to juicy perfection
- **Chicken Reshmi Kabab**
Creamy chicken skewers that are grilled for a delightful taste
- **Mutton Seek Kabab**
Marinated minced mutton skewers, grilled over charcoal for smoky flavor.
- **Tandoori Chicken**
Marinated chicken roasted in a traditional tandoor for a rich, smoky flavor

A variety of Indian breads including naan, roti, and paratha are displayed on a metal tray. The breads are golden-brown and appear freshly made. The background is a dark, textured surface.

Artisan Indian Breads

All breads are freshly made in the tandoor or on iron griddles.

- **Classic Naan, Garlic Naan, Cheese Naan**
- **Almond Naan, Kashmiri Naan** (stuffed with dried fruits & nuts)
- **Roomali Roti, Tandoori Roti, Tandoori Paratha**
- **Bhatura, Chapati, Puri** – Fluffy, pan-fried or baked options

Rice Specialties

- **Steamed Basmati Rice**
- **Jeera Rice** – Infused with roasted cumin
- **Vegetable Biryani** – Layered fragrant rice with vegetables
- **Curd Rice** – Southern comfort with tempered yogurt rice

Deserts

- Gulab Jamun
- Gulab Jamun with Icecream
- Rasmalai
- Jalebi
- Kesar Pista Kheer
- Gajar Halwa

