

Lunch Buffet Menu

Monday: 13,70€

Time: 11-15

1: Butter Chicken (G, L, P)

Tandoori marinated chicken breast pieces in a tomato and butter cream curry sauce

2: Shrimp Chili (G, L, P) 🌶️

Shrimp with bell peppers, onions, and tomatoes with soy sauce

3: Alu Gobi (G, L, P) Vegan 🌶️

Cauliflower and potatoes sautéed with onions, ginger, and garlic in curry sauce

4: Saag Paneer (G, P)

Fresh cheese pieces in a light spinach cream curry sauce

5: Dal Fry (G, L, P) Vegan

Fried onions, garlic, ginger, tomatoes, and fresh coriander in lentil soup

6: Coconut Chicken (G, L, P)

Grilled chicken breast pieces in coconut milk curry sauce

7: Chicken Wings (G, L, P) 🌶️

Grilled chicken wings marinated in ginger-garlic and soy sauce

8: Grilled Potato (G, L, P) Vegan 🌶️

Oven-roasted potatoes with garlic, ginger, and chili

Side Dishes:

Extensive salad bar, basmati rice, naan bread, mango lassi, mint chutney, raita sauce, house made chili sauce, coffee and Nepalese tea



Lunch Buffet Menu

Tuesday: 13,70€

Time: 11-15

1: Butter Chicken (G, L, P)

Tandoori marinated chicken breast pieces in a tomato and butter cream curry sauce

2: Lamb Masala (G, L, P) 🌶️

Slow-cooked lamb pieces in herbs and spices with curry masala sauce

3: Vege Kofta (G, L, P)

Mixed vegetable balls in tomato cream sauce

4: Tofu Chili (G, L, P) Vegan 🌶️

Stir-fried tofu with ginger and garlic, bell peppers, onions, and tomatoes with soy sauce

5: Dal Fry (G, L, P) Vegan

Fried onions, garlic, ginger, tomatoes, and fresh coriander in lentil soup

6: Saag Chicken (G, L, P)

Grilled chicken breast pieces in spinach cream curry sauce

7: Vege Pakoda (G, L, P) Vegan 🌶️

Crispy fried mixed vegetables seasoned with herbs

8: Vege Spring Roll (L, P) Vegan

Carrot and cabbage filling rolls

Side Dishes:

Extensive salad bar, basmati rice, naan bread, mango lassi, mint chutney, raita sauce, house made chili sauce, coffee and Nepalese tea



Lunch Buffet Menu

Wednesday: 13,70€

Time: 11-15

1: Butter Chicken (G, L, P)

Tandoori marinated chicken breast pieces in a tomato and butter cream curry sauce

2: Lamb Kofta Chili (G, L, P) 🌶️

Lamb meatballs with bell peppers, onions, and tomatoes with soy sauce

3: Matar Paneer (G, P)

Fresh cheese pieces and peas in creamy curry sauce

4: Dal Fry (G, L, P) Vegan

Fried onions, garlic, ginger, tomatoes, and fresh coriander in lentil soup

5: Chicken Korma (G, L, P)

Grilled chicken breast pieces in creamy curry sauce

6: Mix Vege Tarkari (G, L, P) 🌶️

Mixed vegetables curry sautéed with onion, garlic and ginger

7: Vege Samosa (L, P) Vegan 🌶️

Crispy vegetable pastry

8: Grilled Potato (G, L, P) Vegan 🌶️

Oven-roasted potatoes with garlic, ginger and chili

Side Dishes:

Extensive salad bar, basmati rice, naan bread, mango lassi, mint chutney, raita sauce, house made chili sauce, coffee and Nepalese tea



Lunch Buffet Menu

Thursday: 13,70€

Time: 11-15

1: Butter Chicken (G, L, P)

Tandoori marinated chicken breast pieces in a tomato and butter cream curry sauce

2: Malai Fish (G, L)

Marinated in ginger-garlic and fried pangasius fillet in coconut milk and mustard sauce

3: Malai Kofta (G)

Vegetable balls containing cottage cheese, cashew nuts, raisins, and potatoes in a light creamy butter-curry sauce

4: Mango Curry Chicken (G, L, P)

Grilled chicken breast pieces in mango-curry sauce

5: Tofu Chana Saag (G, L, P) Vegan

Tofu and chickpeas in spinach coconut milk curry sauce

6: Dal Fry (G, L, P) Vegan

Fried onions, garlic, ginger, tomatoes, and fresh coriander in lentil soup

7: Chicken Momo

Japanese style chicken dumplings

8: Grilled Potato (G, L, P) Vegan 🌶️

Oven-roasted potatoes with garlic, ginger, and chili

Side Dishes:

Extensive salad bar, basmati rice, naan bread, mango lassi, mint chutney, raita sauce, house made chili sauce, coffee and Nepalese tea



Lunch Buffet Menu

Friday: 13,70€

Time: 11-15

1: Butter Chicken (G, L, P)

Tandoori marinated chicken breast pieces in a tomato and butter cream curry sauce

2: Dahi Lamb (G, P) 🌶️🌶️

Seasoned lamb pieces with house made yoghurt in a fresh coriander-masala sauce

3: Karahi Paneer (G, P)

Fried fresh cheese and bell peppers in curry butter masala sauce

4: Alu Tama Bodhi (G, L, P) Vegan 🌶️

Bamboo, black-eyed peas, and potatoes with onion, garlic and ginger in tomato sauce

5: Dal Fry (G, L, P) Vegan

Fried onions, garlic, ginger, tomatoes, and fresh coriander in lentil soup

6: Chicken Chili (G, L, P) 🌶️🌶️

Ginger-garlic grilled chicken breast pieces with bell peppers, onions, and tomatoes in soy sauce

7: Vege Pakoda (G, L, P) Vegan 🌶️

Crispy mixed vegetable fritters seasoned with herbs

8: Grilled Potato (G, L, P) Vegan 🌶️

Oven-roasted potatoes with garlic, ginger, and chili

Side Dishes:

Extensive salad bar, basmati rice, naan bread, mango lassi, mint chutney, raita sauce, house made chili sauce, coffee and Nepalese tea

