

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, M, P) 🌶️

Shrimp with bell peppers, onions, and tomatoes with soy sauce. **Medium Spicy.**

3: Alu Gobi (G, M, 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: Lamb Karahi (G, M, P) 🌶️

Stewed lamb, green peppers, onion, ginger in chili sauce. **Medium Spicy.**

6: Coconut Chicken (G, M, P)

Grilled chicken breast pieces in coconut milk curry sauce

7: Vege Pakoda (G, M, P) Vegan

Crispy fried mixed vegetables seasoned with herbs

8: Dal Fry (G, M, P) Vegan 🌶️

Lentil-bean stew with fried onion, garlic, ginger, fresh tomato and coriander.

Side Dishes:

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

* M= Milk-Free P=Nuts-Free L=Lactose Free G = Gluten-Free.

For additional information about foods, please ask to the staff at the location.



Lunch Buffet Menu

Tuesday: 13,70€

Time: 11-15

1: Chicken Tikka Masala (G, L, P)

Chicken marinated in herbal yogurt, roasted in tandoor with house masala sauce. **Medium Spicy.**

2: Lamb Curry (G, M, P)

Stewed lamb, onion, garlic, ginger in tomato sauce. **Medium Spicy.**

3: Kasturi Kofta (G, L)

Vegetable balls and cream cheese in a sauce made from melon seeds, cashew nuts and buttercream.

4: Tofu Chili (G, M, P) Vegan

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

5: Saag Chicken (G, L, P)

Grilled chicken breast pieces in spinach cream curry sauce

6: Butter Fish (G, L, P)

Pangasius fillet in butter and fresh tomato cream sauce.

7: Crispy Baked Chicken Wings (M, P)

Crispy oven-baked Chicken wings

8: Dal Fry (G, M, P) Vegan

Lentil-bean stew with fried onion, garlic, ginger, fresh tomato and coriander.

Side Dishes:

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

* M= Milk-Free P=Nuts-Free L=Lactose Free G = Gluten-Free.

For additional information about foods, please ask to the staff at the location.



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, M, P)

Lamb meatballs with bell peppers, onions, and tomatoes with soy sauce. **Medium Spicy.**

3: Kadi Kofta (G, L, P)

Small balls made from vegetable stew in a yogurt ginger sauce.

4: Chicken Curry (G, M, P)

Stewed Chicken breast pieces, garlic ginger in tomato sauce

5: Bhindi Masala (G, M, P) Vegan

Fried okra, onion, ginger and fresh chili, medium spicy.

6: Vege Samosa (L, M, P) Vegan

Crispy vegetable pastry

7: Fish Curry (G, M, P)

Redfish in a slightly spicy curry sauce.

8: Dal Fry (G, M, P) Vegan

Lentil-bean stew with fried onion, garlic, ginger, fresh tomato and coriander.

Side Dishes:

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

* M= Milk-Free P=Nuts-Free L=Lactose Free G = Gluten-Free.

For additional information about foods, please ask to the staff at the location.



Lunch Buffet Menu

Thursday: 13,70€

Time: 11-15

1: Chicken Tikka Masala (G, L, P)

Chicken marinated in herbal yogurt, roasted in tandoor with house masala sauce. **Medium Spicy.**

2: Malai Fish (G, M, P)

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, M, P)

Grilled chicken breast pieces in mango-coconutcurrysauce.

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

Tofu and chickpeas in spinach coconut milk curry sauce

6: Lamb Masala (G, M, P)

Stewed lamb pieces in masala sauce with fresh coriander, **Medium Spicy.**

7: Chicken Momo (M, P)

Japanese style chicken dumplings

8: Dal Fry (G, M, P) Vegan

Lentil-bean stew with fried onion, garlic, ginger, fresh tomato and coriander.

Side Dishes:

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

* M= Milk-Free P=Nuts-Free L=Lactose Free G = Gluten-Free.

For additional information about foods, please ask to the staff at the location.



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. **Medium Spicy.**

3: Methi Paneer (G, P)

House cream cheese in fenugreek buttercream sauce.

4: VEGETABLE MANCHURIAN KOFTA (G, M, P)

Vegetable balls, bell pepper, onion, ginger in a slightly spicy chili-soy sauce. **Medium spicy.**

5: Chicken Chili (G, M, P)

Ginger-garlic grilled chicken breast pieces with bell peppers, onions, and tomatoes in soya sauce. **Medium Spicy.**

6: Fish Curry (G, M, P)

Redfish in a slightly spicy curry sauce

7: Vege Pakoda (G, M, P) Vegan

Crispy mixed vegetable fritters seasoned with herbs

8: Dal Fry (G, M, P) Vegan

Lentil-bean stew with fried onion, garlic, ginger, fresh tomato and coriander.

Side Dishes:

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

* M= Milk-Free P=Nuts-Free L=Lactose Free G = Gluten-Free.

For additional information about foods, please ask to the staff at the location.

