



# Deepavali Night

Buffet Dinner at The Oval & Verandah

Friday, 31 October 2025 | 6pm – 10pm

Member: \$68 | Guest: \$78 | Child\*: \$32

## HOT APPETIZER

### Chicken Chapli Kababs

Ground chicken meat tossed with a myriad of exotic spices & fresh herbs

### Chilli Onion Bajji (V)

Deep fried onions, green chillies, & fried curry leaves in gram flour spice mix

### Gobi 65 (V)

Deep-fried cauliflower in gram flour, herbs & spices

### Masala Paruppu Vadai (V)

Deep fried lentil fritter with finely chopped onions, shredded ginger, green chillies, & fried curry leaves

### Condiments (V)

Mint raita, green chutney, mango pickles & papadum

## SALADS

### Grilled Paneer, Capsicum & Mushroom Salad (V)

Paneer (cottage cheese), sweet pepper & onions tossed with cilantro sauce

### Chukandar-Kheera Salad (V)

Roasted beetroot & pickled cucumber in hot & sweet dressing

### Sweet-Sour Cabbage & Carrot Thoran Style Salad (V)

Mixed cabbage, carrot & shredded coconut in masala yogurt dressing

### Aloo Chana Chaat (V)

Potatoes, chickpeas, pomegranate, onions, tomatoes, mint yoghurt chutney & tamarind chutney

## SOUP

### SCC Mulligatawny Soup (V)

## INDIAN BREAD

### Plain Naan (V)

### Garlic-Cilantro Naan (V)

### Paratha (V)

## CARVERY ACTION STATION

### Tandoori Marinated Colorado Lamb Shoulder

Spicy butter gravy, raita, mint chutney

## MAIN CHAFFERS

### Tawa Bhuna Gosht

Slow cooked mutton in spices, onion, ginger & garlic in tawa fry

### Spicy Murgh Malvani

Chicken drumstick cooked in a coconut-onion paste on thick gravy

### Mysore Masala Fried Tenggiri Fish

Spicy marinated fried Tenggiri fillet topped with onion & tomato masala

### Mughlai Malai Kofta (V)(N)

Deep-fried cottage cheese ball with mashed vegetables & cashews nut in cream

### Bhindi Jaipuri (V)

Deep- fried lady's finger in gram flour with Indian spice mix

### Dhaba Style Dal Palak (V)

Yellow lentil cooked with baby spinach

### Methi Dal Punjabi Style (V)

Yellow lentils, fresh methi leaves, garlic & spices with onion & tomatoes

### Kashmiri Pulao (V)(N)

Saffron basmati rice cooked with dried fruits & nuts

## DESSERTS

### Bombay Karachi Halwa (V)

Sweet dish made of corn flour, sugar, fragrant flavorings, ghee, and nuts

### Rasmalai (V)

Creamed cheese patties served in reduced milk, garnished with pistachios

### Gulab Jamun (V)

### Fruit Platter (V)

Assorted tropical cut fruits

(V) Vegetarian (N) Contains Nut

- \*Child: 12 years and below.
- Please note that only the buffet will be available on 31 October 2025 from 6pm onwards; The Oval & Verandah menu will not be available from 5pm onwards on the day.
- Reservations are on a first-come-first-serve basis; terms and conditions apply. For reservations and enquiries, please contact The Oval & Verandah Restaurant at 6309 9116.
- A confirmation email will be sent to you once the booking has been processed within 3 working days of the date of reservation.
- Cancellation of reservations must be made in writing and received by the Club no later than 48 hours prior to the date of the Event. Please note that the full amount will be charged for cancellations made after the cancellation cut-off date. A no-show charge of the full amount will apply for no-showing on the date of the Event. In the event of a reduction in the final number of confirmed pax after the cancellation cut-off date, the full charge will be levied.
- The Restaurant reserves the right to choose an alternative seating arrangement within the restaurant to accommodate your booking.