SCC

Deepavali

BUFFET MENU

Oval Restaurant

13 November 2026 | 6pm – 10pm
Member: $68.00 / Guest: $78.00 / Child*: $38.00
**Child prices are for children ages of 6 to 11 years old.*

HOT APPETIZER

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

Mysore Bonda (V)(GF)(DF)
Deep fried potato masala balls dipped in gram flour batter

Sundal (V)(GF)(DF)
Black Chickpeas, tempered in coconut, onions & green chili

Hara Bhara Kebab (V)(DF)
Spinach, green peas, boiled potatoes

Condiments (V)
Raita, green chutney, pickled mangoes, papadam

SALADS

Beetroot Salad with Avocado (V)(GF)
Beetroot, avocado, cucumber, red onions, dill lemon vinaigrette

Chana Dal Kosambari Salad (V)(GF)(DF)
Chana dal, carrots, mangoes, coconut dressing

SOUP

Cauliflower & Tomato Shorba (V)(GF)
Cauliflower and tomato simmered in Indian herbs and spices

INDIAN BREAD

Plain Naan (V)
Garlic-Cilantro Naan (V)
Phulka (V)(DF)

ACTION STATION

Bhel Puri
Mini Cocktail Samosa Chaat

MAINS

Spicy Pallipalayam Chicken
Boneless chicken leg with onions and curry leaves

Fish Amritsari
Fried fish simmered in a spiced tomato, onion and yogurt gravy

Nizami Lamb Chop Masala
Tender lamb chops, aromatic spices, creamy yogurt coconut gravy

Matar Paneer (V)(N)(GF)
Green Peas and paneer in a tomato-based sauce, spiced with garam masala

Green Dal Curry Kerala Style (V)(N)
Whole green moong dal cooked with Indian spices and tempering of mustard, shallots and curry leaves

Dum Aloo (V)
Baby potatoes tossed in aromatic spices

Lucknow Vegetable Dum Biriyani
Basmati rice cooked with vegetables, dried fruits & nuts in Indian spice

DESSERTS

Moong Dal Payasam (V)(N)(GF)
Sweet dish made of lentils, sugar, ghee, nuts & flavored cardamom

Gajar Ka Halwa (V)(N)
Indian sweet pudding made by slow-cooking grated tender carrots with whole milk, sugar and ghee

Suji Ka Halwa (V)(N)
Roasted semolina in ghee, cooked with water, sugar and cardamom

Fruit Platter (V)
Assorted tropical cut fruits

(V) Vegetarian (N) Contains Nut (GF) Gluten-Free (DF) Dairy-Free

- Please note that only the buffet will be available on 13 November 2026 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 6338 9271 / 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-show 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.