



buffet selections

INDIAN BUFFET

SELECTION A



A generous Indian buffet crafted for memorable gatherings.

2.5 HOURS ♦ 30- 300 GUESTS ♦ CHOOSE WHERE INDICATED

PEN
&
INC.

THE NJ GROUP COLLECTION

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SOUP, APPETIZER & MAINS

Choose where indicated

★ SOUP

CHOOSE ONE

Tomato Dhania Shorba — Light tomato broth finished with fresh coriander.

Dal Rasam — Tangy lentil broth with southern spice notes.

Cream of Vegetables — A smooth vegetable soup with a creamy finish.

★ MEAT & SEAFOOD APPETIZER

CHOOSE TWO

Fish Amritsari — Crisp Punjabi-style fish fritters with warming spices.

Murgh Malai Tikka — Tender chicken tikka marinated in cream and spices.

Kung Pao Chicken (Dry) — Wok-tossed chicken with chilli, garlic and crunch.

Fish Koliwada — Coastal-style spiced fish bites, crisp and fragrant.

★ VEGETARIAN APPETIZER

CHOOSE TWO

Veg Cutlet — Golden vegetable patties with gentle spice.

Masala Vada — Crunchy lentil fritters with curry leaves.

Corn Methi Tikki — Sweet corn and fenugreek patties.

Chilli Paneer — Paneer tossed in a spicy Indo-Chinese glaze.

★ MEAT & SEAFOOD MAINS

CHOOSE TWO

Fish Curry — Fish simmered in an aromatic curry sauce.

Prawn ka Salan — Prawns in a rich spiced salan gravy.

Butter Chicken — A creamy tomato-butter chicken classic.

Chicken Chettinad — South Indian chicken curry with roasted spices.

Mutton Roganjosh — Slow-cooked mutton in a Kashmiri-style gravy.

Mysore Mutton Masala — Robust mutton masala with southern spice notes.

Vegetarian mains, dal, sides and desserts continue overleaf.

VEGETARIAN MAINS & ACCOMPANIMENTS

Balanced comforts, classic sides and sweet finishes

★ VEGETARIAN MAINS

CHOOSE TWO

Palak Paneer — Cottage cheese in a silky spinach gravy.

Paneer Makhani — Paneer in a velvety tomato-butter gravy.

Aloo Matar Gobi — Potato, peas and cauliflower in homestyle masala.

Aloo Palak — Potatoes cooked with spinach and spices.

Mushroom Matar Masala — Mushrooms and peas in a rich masala.

Veg Jhalfrezi — Crisp vegetables tossed in a tangy masala.

★ DAL

CHOOSE ONE

Dal Makhani — Slow-simmered black lentils with a creamy finish.

Yellow Dal — Comforting yellow lentils tempered with spices.

Chana Masala — Chickpeas in a robust onion-tomato masala.

★ BREAD

◆ Tandoori Roti

◆ Naan

◆ Lachha Paratha

◆ Butter Tandoori Roti

◆ Butter Naan

◆ Garlic Naan

★ RICE

◆ Steamed Rice

◆ Veg Pulao

◆ Kashmiri Pulao

◆ Jeera Rice

◆ Biryani Rice

★ ACCOMPANIMENTS

◆ Green Salad

◆ Assorted Pickle

◆ Papad

◆ Raita

★ DESSERT

CHOOSE TWO

Gajar Halwa — Carrot halwa with warm festive sweetness.

Rasgulla — Soft cottage-cheese dumplings in syrup.

Shahi Tukda — Royal bread pudding with rich sweetness.

Gulab Jamun — Classic milk dumplings soaked in syrup.

Brownie — Chocolate brownie for a familiar finish.

✦ DRINKS

Freshly Brewed Coffee — A freshly brewed coffee selection.

Masala Chai — Spiced Indian tea, served warm.

Iced Lemon Tea — A chilled citrus refresher.

Nimbu Pani — Refreshing Indian lemonade.

✦ FRUITS

Seasonal Fresh Fruit — A refreshing seasonal fruit selection.

OPTIONAL LIVE STATIONS

Interactive counters and beverage enhancements

✦ LIVE CHAAT COUNTER

SGD 8++ PER PAX · MIN 30

Chaat Selection — Pani Poori · Bhel Poori · Dahi Bhalla · Papdi Chaat

✦ LIVE PASTA STATION

SGD 6++ PER PAX · MIN 30

Build-Your-Own Pasta — 3 types of pasta, 3 sauces and 8 condiments.

✦ ALCOHOL

1-Hour Free Flow — House wine, house spirits and draught beer **SGD 32++**

2-Hour Free Flow — House wine, house spirits and draught beer **SGD 42++**

Stella Beer Barrel — 30 litres **SGD 620++**

House Pour Wine (Bottle) **SGD 32++**

Beer by Bottle — Tiger / Corona / Heineken **SGD 6++**

Wine Corkage **SGD 20++ per bottle**

Spirit Corkage **SGD 60++ per bottle**

Optional stations and alcohol packages subject to availability and final event confirmation.