



buffet selections

INDIAN BUFFET

SELECTION B



A richer Indian buffet selection crafted for generous celebrations.

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

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

Chicken Hot & Sour — A warming broth with chicken, pepper and tangy spice.

★ MEAT & SEAFOOD APPETIZER

CHOOSE TWO

Fish Amritsari — Crisp Punjabi-style fish fritters with fragrant 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 spiced fish bites, crisp and aromatic.

★ 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 THREE

Kadhai Chicken — Chicken cooked with peppers and kadhai spices.

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

Fish Curry — Fish simmered in an aromatic curry sauce.

Butter Chicken — Creamy tomato-butter chicken with classic richness.

Chicken Chettinad — South Indian chicken curry with roasted spices.

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

Vegetarian mains, dal, sides and desserts continue overleaf.

VEGETARIAN MAINS & ACCOMPANIMENTS

Classic curries, comforting sides and sweet finishes

★ VEGETARIAN MAINS

CHOOSE THREE

Palak Paneer — Cottage cheese in a silky spinach gravy.

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

Aloo Gobhi Matar — Potato, cauliflower and peas 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

◆ Butter Naan

◆ Naan

◆ Butter Tandoori Roti

◆ Garlic Naan

◆ Tandoori Roti

◆ Lachha Paratha

★ RICE

◆ Steamed Rice

◆ Kashmiri Pulao

◆ Jeera Rice

◆ Saffron Pulao

◆ Veg Biryani

★ DESSERT

CHOOSE THREE

Gajar Halwa — Carrot halwa with warm festive sweetness.

Gulab Jamun — Classic milk dumplings soaked in syrup.

Shahi Tukda — Royal bread pudding with rich sweetness.

Beetroot Halwa — Earthy beetroot halwa with a rich finish.

Rasgulla — Soft cottage-cheese dumplings in syrup.

✦ 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 selection of seasonal fruits.

✦ ACCOMPANIMENTS

- | | |
|---------------|-------------------|
| ◆ Green Salad | ◆ Assorted Pickle |
| ◆ Papad | ◆ Raita |

Special dietary requirements available on request.

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.