



buffet selections

INDIAN DINNER BUFFET

SELECTION C



*A richer Indian buffet experience curated for elegant
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.

Murgh Shorba — Aromatic chicken broth with warming Indian spices.

★ MEAT & SEAFOOD APPETIZER

CHOOSE THREE

Pepper Fish — Pepper-spiced fish bites, crisp and aromatic.

Murgh Malai Tikka — Cream-marinated chicken tikka with gentle spice.

Shami Kebab — Finely minced kebab with warm Indian spice.

Chicken Mayonnaise Roll — Creamy chicken rolls with a soft savoury finish.

★ VEGETARIAN APPETIZER

CHOOSE THREE

Hara Bhara Kebab — Green vegetable kebabs with a fragrant herb finish.

Malai Broccoli — Broccoli marinated in creamy spiced malai.

Maharaja Vegetable Bullet — Crisp vegetable bites with royal Indian spices.

Paneer Vegetable Shashlik — Paneer and vegetables grilled on skewers.

★ MEAT & SEAFOOD MAINS

CHOOSE FOUR

Lal Maans with Bone — Rajasthani-style red chilli mutton curry.

Mutton Roganjosht — Slow-cooked mutton in a fragrant Kashmiri gravy.

Mustard Fish Curry — Fish simmered in a mustard-forward curry.

Malabari Prawn — Coastal prawn curry with coconut and warm spices.

Tandoori Chicken — Roasted chicken with tandoori spices and smoky notes.

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

Vegetarian mains, dal, sides and desserts continue overleaf.

VEGETARIAN MAINS & ACCOMPANIMENTS

Classic curries, festive sweets and comforting sides

★ VEGETARIAN MAINS

CHOOSE FOUR

Palak Paneer — Cottage cheese in a silky spinach gravy.

Kaju Matar Makhana — Cashew, peas and fox nuts in a rich masala.

Bhindi Jaipuri — Okra tossed with Rajasthani-style spices.

Malai Kofta — Soft kofta dumplings in a creamy gravy.

Corn Palak — Sweet corn folded into spinach gravy.

Nawabi Kathal — Jackfruit curry with warm Nawabi spices.

★ DAL

CHOOSE ONE

Punjabi Kadhi — Tangy yoghurt curry with gram-flour comfort.

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

Yellow Dal — Tempered yellow lentils, simple and comforting.

Chana Masala — Chickpeas cooked in North Indian masala.

★ BREAD

◆ Kashmiri Naan

◆ Cheese Naan

◆ Mirchi Paratha

◆ Garlic Naan

◆ Lachha Paratha

◆ Tandoori Roti

◆ Kulcha

★ RICE

◆ Kashmiri Pulao

◆ Veg Biryani

◆ Peas Pulao

◆ Saffron Rice

◆ Jeera Rice

◆ Steamed Rice

★ DESSERT

CHOOSE FOUR

White Pumpkin Halwa — Soft pumpkin halwa with gentle festive sweetness.

Phirni — Creamy rice pudding served chilled.

Kulfi — Traditional Indian frozen dessert, rich and creamy.

Brownie — Chocolate brownie for a familiar finish.

✦ DRINKS

- ◆ Thandai
- ◆ Boondi Butter Milk
- ◆ Ruh Afza
- ◆ Freshly Brewed Coffee
- ◆ Masala Chai

✦ FRUITS

Seasonal Fresh Fruit — A refreshing selection of seasonal fruits.

OPTIONAL LIVE STATIONS

Interactive counters and beverage enhancements

✦ LIVE CHAAT COUNTER

SGD 8++ PER PAX · MIN 30

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

✦ 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.