



buffet selections

INDIAN VEGETARIAN BUFFET

SELECTION A



*A refined vegetarian Indian buffet crafted for memorable
gatherings.*

2 HOURS ♦ 30- 300 GUESTS ♦ CHOOSE WHERE INDICATED ♦

PURE VEGETARIAN

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 — South Indian lentil broth with warming spices.

Mulligatawny Soup — Classic curried lentil soup with gentle spice.

Hot & Sour — A tangy, peppery soup with lively flavours.

Veg Manchurian Soup — Indo-Chinese vegetable soup with savoury notes.

★ APPETIZERS

CHOOSE THREE

Aloo Corn Tikki — Crisp potato and corn patties with Indian spice.

Samosa — Golden pastry filled with spiced potato.

Vegetable Manchurian — Crisp vegetable bites, Indo-Chinese style.

Mix Veg Pakoda — Assorted vegetables in spiced gram-flour batter.

Veg Cutlet — Vegetable cutlets with a crisp golden finish.

Masala Vada — Crunchy lentil fritters with aromatic spices.

Chilli Paneer — Paneer in a bold Indo-Chinese chilli sauce.

★ MAINS

CHOOSE TWO

Palak Paneer — Cottage cheese in a silky spinach gravy.

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

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

Dum Aloo — Baby potatoes slow-cooked in a rich masala.

Veg Jalfrezi — Mixed vegetables tossed in a bright spiced sauce.

Matar Paneer — Paneer and peas in a comforting North Indian gravy.

Bhindi Do Pyaza — Okra cooked with onion and fragrant spices.

★ ALOO

CHOOSE ONE

Aloo Jeera — Potatoes tempered with cumin and mild spices.

Aloo Gobi — Potato and cauliflower in a familiar Indian classic.

Aloo Matar — Potatoes and peas in a light masala.

Aloo Tamatar — Potatoes cooked in a tangy tomato gravy.

Dal, rice, sides, fruits, desserts and drinks continue overleaf.

DAL, RICE & SWEET FINISHES

Comforting accompaniments and Indian dessert favourites

✦ DAL

CHOOSE ONE

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.

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

✦ RICE

CHOOSE ONE

Veg Biryani — Fragrant rice layered with vegetables and spices.

Steamed Rice — Classic steamed rice for a balanced meal.

Veg Pulao — Lightly spiced rice with vegetables.

Jeera Rice — Fragrant rice tempered with cumin.

Kashmiri Pulao — Aromatic pulao with sweet and savoury notes.

✦ BREAD

◆ Naan

◆ Butter Tandoori Roti

◆ Kulcha

◆ Garlic Naan

◆ Lachha Paratha

✦ ACCOMPANIMENTS

◆ Green Salad

◆ Assorted Pickle

◆ Papad

◆ Raita

✦ DESSERT

CHOOSE TWO

Gajar Halwa — Traditional carrot halwa with festive sweetness.

Gulab Jamun — Classic dumplings in rose-cardamom syrup.

Shahi Tukda — Royal bread pudding with rich rabdi flavours.

Beetroot Halwa — Earthy beetroot halwa with a rich finish.

Rasgulla — Soft cottage-cheese dumplings in syrup.

✦ DRINKS

◆ Freshly Brewed Coffee

◆ Iced Lemon Tea

◆ Butter Milk

◆ Masala Chai

◆ Nimbu Pani

◆ Jaljeera

★ FRUITS

Seasonal Fresh Fruit — A refreshing selection of seasonal fruits.

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 and 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.