

Flavours of South Asia *Passed Appetizers*

Menu selections must be finalized at least 21 days before the event.

Passed Appetizers: Please select four combined options from the vegetarian and non-vegetarian sections.

Vegetarian Appetizers

Vegan Vegetable Pakoras – Potato, Onions | Peas | Cilantro | Chickpea Flour | Cilantro Raita

Vegan Vegetable Samosas with Manchurian Sauce
Potato | Onions | Carrots | Peas

Paneer Tikka Skewers with Mint Chutney – Paneer | Red Onions | Bell Peppers

Aloo Chaat – Potato | Mint Leaves | Coriander Leaves | Pomegranate | Sweet Tamarind Chutney



Lunch Buffet – \$35 per person
(Minimum of 25 people)

Dinner Buffet – \$52 per person
(Minimum of 25 people)

Plated Dinner – \$66 per person
(Minimum of 25 people)

Non-Vegetarian Appetizers

Chicken Tikka with Mint Chutney

Chicken | Red Onion | Bell Peppers

Butter Chicken Pani Puri – Pani Puri

Stuffed with Butter Chicken

Aloo Tikki – Chicken | Onions | Green chili | Ginger | Cilantro Chutney

Fish Pakora – Cod | Potato | Peas | Onions | Lemon Coriander Dip

Shami Kebabs – Beef | Onions | Green Chilies | Garlic | Spices | Tamarind Chutney



Please be advised that menu items and prices may change. All prices are subject to HST and an 18% administration fee. Taxes and administration fees are subject to change. At Living Water Resorts, our Food and Beverage Service aims to cater to all guest allergies and dietary needs. While we strive to ensure a safe dining experience, we cannot guarantee a completely allergen-free environment. Changes and substitutes to menu items are available at additional charge. Please note that the pictures displayed are for illustration purposes only and may not reflect the actual portion size or presentation of the items.

Flavours of South Asia

Passed Appetizers

Plated Dinner – Main Course:

Choose a total of three options from the vegetarian and non-vegetarian selections.

Lunch Buffet – Main Course:

Choose a total of two options from the vegetarian and non-vegetarian selections.

Dinner Buffet – Main Course:

Choose a total of three options from the vegetarian and non-vegetarian selections.

Sweets– Plated or Buffet Service:

Choose a total of two options from the selections.

All plated and buffets come with Coffee & Tea



Main Course - Vegetarian

All Entrees served with Basmati Rice, Butter Naan or Papadum

Kofta Masala – Mix Vegetables Kofta | Masala Korma Sauce

Vegetable Korma – Potatoes | Tomato | Carrots | Peas | Green Beans

Vegetarian Biryani – Basmati Rice | Vegetables | Mint | Spices

Chana Masala – Chickpeas | Onion | Tomato | Spices

Paneer Butter Masala – Paneer | Tomato Butter Sauce

Main Course - Non-Vegetarian

All Entrees served with Basmati Rice, Butter Naan or Papadum

Butter Chicken – Butter Chicken Sauce | Tikka Chicken

Chicken Vindaloo – Marinated Chicken | Fresh Herbs | Spices

Fish Curry – Cod | Onions | Ginger | Garlic | Tomato | Spices

Chicken Korma – Chicken | Potato | Tomato | Carrots | Peas | Green Beans | Riata

Rogan Josh – Lamb | Spices | Herbs | Saffron Rice

Chicken Muradabadi Biryani – Chicken | Vegetables | Mint | Spices

Sweets

Paan Kulfi – Paan leaves | Condensed Milk | Aromatic Spices

Rice Kheer – Rice | Milk | Saffron | Cardamon

Rasmalai – Sweetened Cheese | Thickened Milk | Saffron | Cardamom

Gulab Jamun – Rose Flavored Sugar Syrup

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