

Silver Queen

Dinner Cruise Menu

SALADS:



HUMMUS (Chickpea and Tahina Salad with Extra Virgin Olive oil)
FATTOUSH (Lebanese Style Fresh Vegetable Salad with Pomegranate Molasses)



GREEN SALAD (Garden Freshly Mix Vegetable Salad)

RAITA MINT CHUTNEY (Cooling yogurt dip with fresh veggies, Zesty blend of fresh mint)

STARTERS:



FRIED FISH (Crispy battered fish fried to golden perfection)
MALAI TIKKA (Chicken Marinated with Cashew Paste and Cream)
CHICKEN TIKKA (Chicken Marinated with Indian Spice and Yogurt)



HOT BUFFET:

SPAGHETTI IN TOMATO SAUCE (Italian Pasta with Tomato Sauce and Basil)

VEG MANCHURIAN (Fresh Vegetable Dollops Cooked in Indo Asian Sauce)

VEG HAKKA NOODLES (Mix Veg Tossed with flat Noodles, Touch of Mushroom Soy Sauce)

CHICKEN KHORMA (Chicken Cooked in Creamy Cashew Based Sauce)

DAL TADKA (Lentils Tempered with Mustard, Chili, and Garlic)

CHICKEN BIRYANI (Chicken Roast Layered with Fragrant Basmati Rice)

WHITE RICE (Steamed Long Grain Rice)

ROTI/ NAAN (Soft baked flatbreads)



DESSERTS:

RICE KHEER (Sticky Rice Cooked in Milk with Cardamom Powder)

CUT FRUITS (Seasonal Fruits Cuts)

CUSTARD (Milk Based Dessert with Custard Powder)



Beverages (Soft Drinks, Mineral Water)