

# DIWALI DINNER AT WHITE POINT

Join us for a festive Diwali celebration with a specially curated dinner by Chef Athul! Indulge in a vibrant culinary journey filled with rich flavors and aromatic spices that reflect the joy of the season. From the first bite to the final sweet treat, this buffet meal will leave you immersed in the warmth and spirit of Diwali.

**Dates:** Friday, November 1, 2024 | 4:30 pm – 8:30 pm

**Price:** \$55 per person

## Appetizers, Salads & Soup

**Cucumber, Tomato, Chickpeas Salad**  
*fresh & crunchy*

**Stuffed Bread Pakoras**  
*crispy fried bread filled with spiced potatoes*

**Lentil Fritters with Creamy Yogurt**  
*crispy exterior, soft interior*

**Vegetable Samosas**  
*crunchy pastry filled with spiced vegetables*

**Crispy Cumin Flavoured Pappadum**  
*thin, crispy flatbread*

**Smooth Creamy Lentil Soup**  
*comforting & flavourful*

## Main Course

**Mango and Coconut Curry**  
*sweet & creamy*

**Tandoor Chicken Drumsticks**  
*spiced, grilled chicken*

**Tomato-Based Swordfish**  
*flaky fish in a rich tomato sauce*

**Beef Biryani with Yogurt Salad**  
*aromatic rice dish with raita*

**Slow-Cooked Lamb Shank**  
*tender, fall-off-the-bone lamb*

**Butter Chicken with Naan Bread**  
*classic Indian dish*

## Sides

**Parboiled Rice**  
**Naan**

## Desserts

**Semolina Halwa**  
*Traditional Indian pudding*

**Funnel Cake**  
*crispy, sweet fried dough*

**Carrot Pudding**  
*creamy, spiced dessert*

**Semiya Payasam**  
*vermicelli dessert with milk & nuts*

**Kaju Katli**  
*Cashew fudge*

**Gulab Jamun**

## How to Reserve:

Call Dining Room at 1.800.565.5068 ext. 383 to book your table. Please note that prior reservations are required.

