



# Buffet Menu

## Samosas

Samosas served to the table.  
Chicken and cheese & corn.

## Starters

Beetroot and citrus salad with micro herbs  
Butternut, red onion and feta salad with toasted pumpkin seeds

## Build your own Salad Station

Mixed lettuce leaves, onions, cocktail tomato, cucumber, carrots, peppers, black olives and feta  
Bajan silky chicken salad  
Combination of all spice, cumin, paprika and oregano with a mix of fresh, bright-tasting ingredients for a unique and refreshing flavor  
Traditional tabouli salad  
Simple mediterranean salad of finely chopped vegetables, fresh parsley and bulgur wheat, all tossed with lime juice and olive oil.

## Selection of Artisan Breads

## Mains

Vegetable biryani (v)  
Broad beans curry (v)  
Aromatic basmati rice  
Lamb trotters and beans curry  
Jeera's signature mutton curry  
Jeera's signature butter chicken  
Authentic Durban style crab curry  
Hyderabad chicken biryani served with pea dhal  
Seasonal vegetable curry (green beans & mushroom / cauliflower & peas / local veg (v))

## Live Carvery

Tandoori chicken served with roast potatoes and thyme gravy  
Tandoori rubbed lamb served with roast potatoes and natural jus

## Condiments

Roti, raita, sambals, pickle bor  
Pickle figs, carrot salad  
Vegetable pickle, beetroot yoghurt

## Dessert

Meil feir, banoffee pie, fruit salad cups  
Jeera soji & cream, contemporary cupcakes affair  
Passion fruit and mango scoop  
Jeera's in-house sweet-meat trio with bombay crush  
Panacotta

**R355**  
per person

Children 0-4 - No charge  
Children 5-11 - Half Price  
Children 12 & over full price

For reservations contact  
Krinesh Sukaloo at Jeera SunSquare Suncoast  
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**Jeera**  
authentic durban indian cuisine

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