



Indian Night

A SPECTACULAR INDIAN RICE TABLE
EXPERIENCE... IN BAOASE STYLE

The 5-course Indian Night Menu is USD 95 per person
without a Full board or All-inclusive meal plan

Starter

NAAN BREAD | RAITA | PALAK

Amuse

PURI | CHANA MASALA | BEEF SAMOSA

Indian Rice Table

ALOO GOBI
BUTTER CHICKEN
FISH MASALA
THAI BEEF CURRY

Indian Lassi

Dessert

GULAB JAMUN

Did you know? Fun facts!

DOES **TZAZIKI** SOUND GREEK TO YOU? GREEK, ROMAN AND ARAB TRADERS HAVE CONTRIBUTED A LOT TO THE FIRST FOREIGN FLAVORS IN INDIAN CUISINE

INDIA IS CALLED THE **LAND OF SPICES**. NO COUNTRY IN THE WORLD PRODUCES AS MANY VARIETIES OF SPICES AS INDIA

BEEF SAMOSA
THE WORD SAMOSA WAS ORIGINALLY NAMED AFTER THE PYRAMIDS OF THE MIDDLE EAST, WHERE SAMOSAS IS CLAIMED TO BE ORIGINATED AND BROUGHT BY TRADERS TRAVELING FROM CENTRAL ASIA TO SOUTH AND EAST ASIA

AFTER THE DOUGH OF THE **NAAN BREAD** HAS BEEN MADE, BAKERS SHAPE IT INTO A BALL AND SLAP IT ON THE INTERIOR WALLS OF A **TANDOOR**, A CLAY OVEN

CAULIFLOWER AS MAIN INGREDIENT OF **ALOO GOBI** IS A GOOD SOURCE OF SULFORAPHANE WHICH DECREASES THE RISK OF HEART DISEASES AND DIABETES

BUTTER CHICKEN IS THE INDIAN CUISINE'S MOST LOVED CURRY

INDIANS DRINK THE POPULAR YOGHURT DRINK **LASSI** AS A REFRESHMENT DURING HOT SUMMERS OR TO NEUTRALIZE ALL THE SPICES

THERE ARE OVER 200 INDIAN DESSERTS. INDIANS FIND A SWEET DISH OR DESSERT ESSENTIAL

GULAB JAMUN IS THE MOST POPULAR DESSERT IN INDIA, KNOWN FOR BEING SUPER SWEET, STICKY AND IRRESISTIBLE

GULAB JAMUN MEANS "ROSE BERRY" IN HINDI, REFERRING TO THE DELICATE ROSE FLAVOR AND TO THE SIZE AND COLOR OF A BERRY