

TRIBE PRESENTS

Diwali Buffet

Gather your loved ones to celebrate the Festival of Lights with an exquisite buffet. Indulge in rich, aromatic curries, savoury entrées, and an elegant display of traditional Mithai (Sweets)

October 19th, 2025

5 PM - 9:30 PM

\$55 per person
\$25 for kids 12 & under
plus gratuity

RESERVE YOUR TABLE!

TRIBE
DINING AND LOUNGE



FESTIVAL OF LIGHTS: DIWALI BUFFET MENU

APPETIZERS

Lasooni Chicken Tikka

Chicken marinated in garlic spice blend, Tandoor-grilled

Broccoli Corn Kebab

Broccoli and sweet corn patties, pan-seared

Amritsari Fish

Crisp, golden-fried fish fillets, Punjabi spiced

Classic Garden Salad

Seasonal greens, cucumber, tomato, onion with light lemon or vinaigrette

Aloo Chana Chaat

Spiced potato and chickpea salad with vibrant chutneys

THE LIVE CHAAT COUNTER

Samosa Chaat

Deconstructed samosas with tamarind,
mint yogurt, and spices

Pani Puri

Crispy spheres served with spicy tamarind water, potatoes, and
chickpeas

FESTIVAL OF LIGHTS: DIWALI BUFFET MENU

CURRIES

Baingan ka Bharta

Smoky, fire-roasted eggplant cooked with tomatoes and onions

Malai Kofta

Paneer and potato dumplings in a creamy cashew sauce

Matar Makhana

Green peas and lotus seeds in a lightly spiced, creamy gravy

Dal Makhani

Slow-cooked black lentils with cream and butter

Raara Gosht (Mutton)

Mutton curry featuring meat chunks and spiced keema

Classic Butter Chicken

Tandoori chicken in a silky tomato-cream gravy,
finished with butter and fenugreek

GRAINS, BREADS, & ENHANCEMENTS

Vegetable Pulao

Fragrant Basmati rice with seasonal vegetables

Garlic Naan

Tandoor flatbread infused with fresh garlic

Butter Naan

Tandoor flatbread glazed with butter

Plain Naan

Soft, classic Tandoor-baked flatbread



FESTIVAL OF LIGHTS: DIWALI BUFFET MENU

Achar (Mixed Pickles)

Traditional Indian oil-based pickles made from mixed fruits and vegetables, offering a tangy, savory, and spicy kick to any meal

Mango Chutney

Sweet and tangy chutney made from ripe mangoes

Mint Chutney

Refreshing green chutney of mint, coriander, and spices

Roasted Papad

Thin, crisp lentil wafers roasted to perfection

MEETHA (DESSERTS)

Gajar Ka Halwa

Slow-cooked carrot pudding with ghee, nuts, and cardamom

Seviyan Kheer

Creamy vermicelli pudding flavored with saffron

Gulab Jamun

Fried milk dumplings soaked in rose-flavored syrup

Assortment of Traditional Mithai

October 19th, 2025 | 5 PM - 9:30 PM
\$55 per person plus grats | \$25 for kids 12 & under plus gratuity