

TRIBE
DINING AND LOUNGE

Diwali BUFFET

MENU 01

FRIDAY, NOV 6, 2026

5:00 PM – 10:00 PM

SALADS

Kachumber Salad

Cucumber, tomatoes, onions, carrots, cilantro, lemon vinaigrette, chaat masala.

Cabbage & Carrot Crunch Salad

Shredded cabbage & carrot, mayonnaise, lemon juice and cilantro.

Cauliflower & Zucchini Salad

Fresh cauliflower, coconut, zucchini, crushed peanuts, cherry tomato, masala spices, lemon dressing.

STATION

Samosa

All-purpose flour, potatoes, green peas, ginger, green chilli, cumin, coriander, garam masala, spices.

Pani Puri

Semolina/flour puris, potatoes, chickpeas, tamarind, mint, coriander, green chilli, cumin, black salt.

MAIN COURSE

Dal Makhani

Black urad dal, kidney beans, butter, cream, tomatoes, ginger, garlic, cumin, garam masala.

Paneer Saagwala

Spinach flavored curry with Indian herbs.

Chicken Tikka Masala

Chicken, yogurt, tomatoes, onions, ginger-garlic, cream, coriander, cumin, garam masala, chilli.

Bhuna Gosht

Slow cooked lamb in a robust semi-dry curry with warm herbs, coriander and a touch of garam masala.

Coconut Jhinga Curry

Highly seasoned shrimp cooked in a coconut curry with delicious Indian spices.

Jeera Pulao

Basmati rice, cooked with cumin seeds, fried onion, coriander, ginger-garlic, whole spices.

INDIAN BREADS

Plain & Garlic Naan

All-purpose flour, yogurt, milk, yeast/baking powder, garlic, butter, coriander.

ACCOMPANIMENTS

Papad

Crisp lentil wafers fried to perfection.

Cucumber Raita

Yogurt, cucumber, roasted cumin, coriander, salt.

Mint-Coriander Chutney

Fresh mint, coriander, green chilli, lemon juice, ginger, cumin, salt.

Mango Chutney

Mango, sugar/jaggery, ginger, cumin, chilli, spices.

Achar (Mixed Pickle)

Traditional Indian pickles with bold, tangy flavors.

DESSERTS

Gulab Jamun

Motichoor Ladoo

Jalebi

\$60 per person, plus grats | Kids under age 12 \$30, plus grats



6 North Shore Road, Flatts Village, FL03

TRIBE
DINING AND LOUNGE

Diwali BUFFET

MENU 02

SUNDAY, NOV 8, 2026
5:00 PM – 10:00 PM

SALADS

Classic Green Salad

A mix of artisan lettuce, cucumber, tomatoes, onions, carrots, lemon vinaigrette.

Aloo Chana Chaat

Spiced potato and chickpea salad with tangy chutneys and cilantro.

Curried Lentil & Cauliflower Salad

Lentil, cauliflower, carrot, cilantro, lemon juice.

STATION

Samosa

All-purpose flour, potatoes, green peas, ginger, green chilli, cumin, coriander, garam masala, spices.

Pani Puri

Semolina/flour puris, potatoes, chickpeas, tamarind, mint, coriander, green chilli, cumin, black salt.

MAIN COURSE

Dal Makhani

Black urad dal, kidney beans, butter, cream, tomatoes, ginger, garlic, cumin, garam masala.

Aloo Gobi

Potatoes, cauliflower, tomatoes, onions, ginger, garlic, turmeric, cumin, coriander, green chilli.

Chicken Tikka Masala

Chicken, yogurt, tomatoes, onions, ginger-garlic, cream, coriander, cumin, garam masala, chilli.

Lamb Rogan Josh

Lamb, yogurt, onions, ginger, garlic, Kashmiri chilli, fennel, cardamom, cinnamon, cloves, spices.

Fish Amritsari

Crispy and spiced fried fish.

Mixed Vegetable & Onion Pulao

Basmati rice, cooked with seasonal mixed vegetables, coriander, ginger-garlic, whole spices.

INDIAN BREADS

Plain & Garlic Naan

All-purpose flour, yogurt, milk, yeast/baking powder, garlic, butter, coriander.

ACCOMPANIMENTS

Papad

Crisp lentil wafers fried to perfection.

Cucumber Raita

Yogurt, cucumber, roasted cumin, coriander, salt.

Mint-Coriander Chutney

Fresh mint, coriander, green chilli, lemon juice, ginger, cumin, salt.

Mango Chutney

Mango, sugar/jaggery, ginger, cumin, chilli, spices.

Achar (Mixed Pickle)

Traditional Indian pickles with bold, tangy flavors.

DESSERTS

Semiya Kheer with Ghee Roasted Nuts

Gulab Jamun

Gajar Halwa

\$60 per person, plus grats | Kids under age 12 \$30, plus grats

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