

The Banana Leaf grand buffet

Welcome to **Banana Leaf**; where we proudly serve fresh, authentic vegetarian food from India, always cooked from scratch.

We offer a fresh buffet for lunch and dinner. The lunch buffet menu is always entirely different from our dinner buffet menu and items have been carefully chosen to provide a balanced healthy, fresh meal. Our buffet is an elaborate multi course meal and may be described as below:

The first course consists of **Lassi** (Yoghurt Smoothie). You may choose from Mango, Rose, Khus or Sweet Lassi. This is a bottomless serving and may be relished as you feast on the second and subsequent courses.

The second course consists of “**Chaats**” described below, which **will be served on the table**. Chaats are a unique appetizers generally sold by street hawkers in India. These are sweet, tangy, spicy and crispy items, mixed with various sauces. Some are served at room temperatures while some are hot. Some are spicy and some have a sweet flavor.

Bhel Puri - Puffed rice krispies mixed in a tangy and sweet sauce with onions, potatoes, tomatoes and cilantro; **Pani Puri** - Small round hard puris to be eaten with the spicy water poured in; **Ragada Pattis** - Spicy Potato patti, simmered and seasoned with dried peas gravy mixed in spices; **Samosa Chaat** - Samosas covered with gravy of chickpea gravy covered with spices; **Dahi Puri** - Crispy whole puris, stuffed with potatoes and onions, covered with a layer of yogurt, garnished with sev, tamarind and hot chutney sauce; On weekends, in addition to the above Chaats, we also include **Dahi Wada** - Hot deep fried lentil dumplings covered with a thick beaten yogurt, flavored with toppings of grated coconut, Cilantro, pepper, green chilies and **Khasta Kachori** - Large spicy shell made from wheat flour, stuffed with beans, potatoes, sweet and spicy sauce garnished with sev.

The third course comprises of the hot buffet spread, located to the right of the Chaat Stall. The items in the buffet are best described by the graphic below:

Appetizer	Vegetable Curry	Vegetable Curry	Dessert
Vada	Vegetable Curry	Steamed Rice	
	Sāmbhar	Special Rice	Dessert

The appetizers may be savored with our **Date Chutney** located next to the dessert, while the **Vadas** are best with **Sāmbhar and Coconut Chutney**. The vegetables are made fresh daily and reflect various styles of cooking; because each region in India calls for a very unique style, spices and therefore flavor. The vegetables, depending on their consistency, may be eaten either with rice or freshly made bread (Which will be served on the table). The bread (**Parathas or Puris**) may be used to scoop the vegetables to relish them.

Also served on the table are freshly made **rice crepes (Dosas)** stuffed with a potato “Masala”. Dosas are to be relished by dipping them in **Sāmbhar and Coconut Chutney**. The special rice may be one of **Tamarind, Coconut, Lemon, Lentil or Coriander**. These are flavorful by themselves. Steamed Rice may be mixed with the **Sāmbhar** for added flavor. Also relish the pickles and **Papadums** set on the side of the buffet as well as the salad made with fresh cut vegetables.

The fourth course consists of Dessert, prepared fresh in our kitchen. Dessert may be “**Payasam**” (A milk based sweet dish) or one of our home- made halwas or Chefs pick of the day. Your meal is not complete without the dessert. The Dinner buffet also features a **Yoghurt Rice** (Set on the side of the buffet), which has cooling effects on the body. This is best eaten with our home made pickle.

Once you are thru with the food, please ask for “**Chai Tea**” or **Masala Chai**. This is freshly made tea, Indian style (Milk is mixed in) with cardamom, ginger, cloves and other mild spices. **For your health and hygiene, we request that you kindly use the large steel plate for your first helping and use a new smaller plate located at the buffet for subsequent helpings. Bon Appétit.**