



*Nipah's
Deepavali Menu*



NIPAH'S DEEPAVALI CELEBRATION

LUNCH MENU | 12PM-3PM

31 October – 3 November 2024

Chef's Signature Dishes

Roasted whole tandoori chicken
Lamb leg masala with onion rings
Lime, mint yogurt and cucumber raita

Deepavali Special

Chicken tikka masala pizza
Vegetarian pizza
Biryani rice
Butter chicken
Badani lamb korma
Jhenga dum nisha
Indian fish curry
Vegetable dhal
Aloo ghobi
Chole masala
Steamed fragrant rice
Steamed fish fillets with fungus mushrooms
Sauteed prawn meat with vegetables
Mixed vegetables with oyster sauce
Roasted root vegetables
Braised lamb with apricots

APPETISER

Kosambari, tandoori chicken salad, kabuli chara salad,
rucola and Asian pear salad with parmesan, Greek salad with feta,
roasted beetroot with walnuts, roasted pumpkin with almonds

BOOMGROW WITH CONDIMENTS

Pickled onions, pickled beetroots, pickled gherkins, olives,
sundried tomatoes, kyuri, cherry tomatoes, capsicum
Thousand Islands, French dressing, Italian dressing

MENU SUBJECT TO CHANGE WITHOUT NOTICE



Lamb leg masala



SEAFOOD ON ICE

Prawns, green mussels, oysters
Lemon, cocktail dressing, lemon and garlic aioli

CHEESE PLATTER AND CONDIMENTS

SOUPS

Tomato shorba , pumpkin soup
Assorted bread rolls, butter

EQ SIGNATURE SATAY

Chicken, lamb
Rice cakes, cucumbers, onions, peanut sauce

HAINANESE CHICKEN RICE

Poached, roasted and barbecued chicken
Chilli, ginger, sweet soy sauce

CURRY MEE

Yellow noodles, boiled eggs, tofu pok, curry spices, coconut milk, lime

SWEETS

Kheer, pal payasam, assorted Indian desserts, assorted French pastries
Mango pudding, bread and butter pudding
Cheesecake, panna cotta
Sliced fruit

PICK-ME-UPS

Masala tea, teh tarik

PASS AROUND

Mango lassi, coconut lassi



Jhengga dum nisha



Lamb korma badani



Assorted Indian appetiser



NIPAH'S DEEPAVALI CELEBRATION

DINNER | 6.30PM-10.30PM

31 October – 3 November 2024

Chef's Signature Dishes

Roasted whole tandoori chicken
Lamb leg masala with onion rings
Lime, mint yogurt and cucumber raita

Deepavali Special

Chicken tikka masala pizza
Vegetarian pizza
Biryani rice
Butter chicken
Badani lamb korma
Jhenga dum nisha
Indian fish curry
Vegetable dhal
Aloo ghobi
Chole masala
Steamed fragrant rice
Steamed fish fillets with fungus mushrooms
Sautéed prawn meat with vegetables
Mixed vegetables with oyster sauce
Roasted root vegetables
Braised lamb with apricots

APPETISER

Kosambari, tandoori chicken salad, kabuli chara salad,
rucola and Asian pear salad with parmesan, Greek salad with feta,
roasted beetroot with walnuts, roasted pumpkin with almonds

BOOMGROW WITH CONDIMENTS

Pickled onions, pickled beetroots, pickled gherkins, olives,
sundried tomatoes, kyuri, cherry tomatoes, capsicum
Thousand Islands, French dressing, Italian dressing

MENU SUBJECT TO CHANGE WITHOUT NOTICE



Assorted Indian desserts



SEAFOOD ON ICE

Prawns, green mussels, oysters
Lemon, cocktail dressing, lemon and garlic aioli

CHEESE PLATTER AND CONDIMENTS

MADE-TO-ORDER STATION

Plain naan, cheese naan, roti canai

FINGER FOOD

Baby crab 65, cauliflower pakora, ulunthu vadai, vegetable samosa

SOUPS

Crab rassam, mushroom soup, assorted bread rolls

EQ SIGNATURE SATAY

Chicken, lamb
Rice cakes, cucumbers, onions, peanut sauce

HAINANESE CHICKEN RICE

Poached, roasted and barbecued chicken
Chilli, ginger, sweet soy sauce

CURRY MEE

Yellow noodles, boiled eggs, tofu pok, curry spices, coconut milk, lime

SWEETS

Kheer, pal payasam, assorted Indian desserts, assorted French pastries
Mango pudding, bread and butter pudding
Cheesecake, panna cotta
Sliced fruit

PICK-ME-UPS

Masala tea, teh tarik

PASS AROUND

Mango lassi, coconut lassi