



Jeera
authentic durban indian cuisine

**BUFFET AVAILABLE EVERY FRIDAY & SATURDAY NIGHT ONLY
SERVED FROM 18H00 - 22H00**

Served to the Table

Gourmet Bread Sticks
Chicken & Potato Samosa's with Dipping Sauce

Starters

Beetroot & Citrus Salad with Coriander
Butternut, Shallots & Feta Salad with toasted
Pumpkin Seeds
Mixed Thai Stir – Fry Vegetable Salad with Sesame Seeds
Moroccan Cous Cous Salad with Seasonal Vegetable
topped with Mixed Nuts
Cajun Chicken & Pineapple Salad, Peppadews, Shallots topped
with Avo

Build your own Salad Station

Mixed Lettuce Leaves, Shallots, Cherry Tomato, Cucumber,
Peppers, Carrots, Black Olives & Feta
Selection of Dressings & Artisan Breads

Mains

Aromatic Basmati Rice
Jeera's Signature Mutton Curry
Jeera's Signature Butter Chicken
Trotters and Beans Curry
Hyderabad Chicken Biryani served with Dhal
Authentic Durban Style Crab Curry
Vegetable Biryani with Dhal
Mediterranean Vegetable Pasta
Chicken Tikka Pieces
Sugar Beans & Potato Curry
Roti

Carvery

Tandoori Rubbed Leg of Lamb served with
Jeera's Signature Sauce
Grilled Seasonal Vegetables
Roast Potatoes

Live Station

Grilled Line Fish Medallions
Tandoori Grilled Prince Prawns

Condiments

Raita, Chilli Pickle, Bor Pickle, Fig Pickle,
Carrot Salad, Sambals, Veg Pickle, Beetroot
Yoghurt

Desserts

Jeera's Sweet-meat Trio - Burfi, Jalebi &
Gulab Jamun
Jeera's Signature Soji served with Cream
Vermicelli
Passion Fruit & Mango Panna Cotta
Bombay Crush Panna Cotta
Seasonal Fruit Salad
Gourmet Mini Cupcakes
Inspired Dubai Chocolate Slice
Strawberry Swiss Roll
Chocolate Brownies
Carrot Cake Slice
Tiramisu

R395
per person

Children 0-4 - No charge
Children 5-11 - Half Price
Children 12 & over full price

Bookings are essential.
Full Pre-payment is required within 48 hours
of reservation.

For all bookings, contact Suncoast Hotel
Reservations on **031 314 7878** or
email jeera.restaurant@tsogosun.com

T's & C's apply.