

Easter Lunch Buffet

Jeera Restaurant | Suncoast Towers - Sunday 20 April 2025 | Served from 13h00 - 16h00

R400 per person & R200 for children under 12 years

Includes a Welcome Drink on Arrival

Starters

Cape Malay Pickled Fish
Homemade with Mixed Spice & Onions

Chicken Pasta Salad
Cubed Grilled Chicken, Cajun Peppers mixed with Penne

Butternut & Feta Salad
Roasted Butternut, tossed in Pumpkin Seeds, topped with Feta & drizzled with Honey

Beetroot & Citrus Salad
Al Dente Beetroot cubed with Orange segments & drizzled with Vinaigrette

Stir Fry Veg Salad
Selection of Julienne Veg mixed with Chinese Noodles, Soya & topped with Coriander

Build your own Salad Bar
Red Onions, Cherry Tomatoes, Peppers, Olives, Feta, Cucumber

Selection of Artisan Breads

Carvery
Roast Leg of Lamb
Served with Roasted Potatoes & Vegetables



Mains

Jeera's Famous Mutton Curry
Authentic Mutton Curry served with Potatoes

Jeera's Creamy Butter Chicken
Succulent Chicken cooked to perfection & served in Butter Cream

Seafood Risotto
Prawns, Calamari & Mussel infused in Lemon & Saffron Spice

Masala Fried Line Fish
Fresh Line Fish coated in Jeera's Blended Secret Spice

Cornish Chicken Biryani
Layered Chicken with Aromatic Masala, Fried Onion & Basmati

Chicken Tikka Pieces
Flame Grilled with Jeera's Masala Basting

Veg Pasta
Selection of Vegetables mixed Creamy Herbed Sauce

Sugar Beans & Potato Curry
Braised in Signature Spice topped with Chilli

Veg Biryani & Dhal
Layered Vegetables with Lentils & Basmati served with Dhal

Roti/Basmati Rice & Assorted Pickles

Desserts

Marshmallow Chocolate Cake
Dark Chocolate Gateaux layered with Marshmallow

Lemon Cheesecake
Lemon Infused with Pineapple Meringue

Carrot Cake
Grated Carrot, Cinnamon & Pecan Nut Baked to perfection

Strawberry Swiss Roll
Strawberry Coulis rolled in soft Vanilla Sponge Layered with Cream

Chocolate Brownies
Decadent Chocolate Mix baked with sliced Almonds

Indian Sweets
Selection of Burfi, Gulab Jamun & Jelebi

Tiramisu
Traditional Italian Biscuit dipped in Espresso

Fruit Salad
Exotic & Seasonal Fruit Mix

Hot Cross Bun Pudding
Baked traditional Pudding with Vanilla Custard

T's & C's apply. Bookings are essential. No Rewards Discounts on this offering. Full Pre-payment is required within 48 hours of reservation.
For all bookings, contact Jeera on 031 314 7878 or email jeera.restaurant@tsogosun.com