



# The Deepavali Celebration Table

Celebrate the Festival of Lights over a vibrant buffet lunch  
made for sharing.



RM 65 nett | Senior / Child

RM 108 nett | Adult

Sunday, 8 November 2026

12.00 pm – 3.00 pm



**Beast &  
Butterflies**  
AUTHENTIC PENANG CUISINE

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☎ +60 19-420 8876 | T : +604 605 8888  
E : Social.MSRP@millenniumhotels.com



# The Deepavali Celebration Table

## MENU

### APPETIZER

Chicken Tikka, Vegetable Samosa, Pani Puri,  
Tomato Chutney

### COMPOSED SALAD

Raita Cucumber, Chickpea Sundal,  
Coleslaw with Raisins,  
Potato Salad, Acar Jelatah

### SALAD, DRESSINGS & CONDIMENTS

Green Coral, Romaine Lettuce, Red Coral, Frisée Lettuce  
Black Olive, Green Olive, Capers, Pickled Gherkin  
Caesar Dressing, Thousand Island Dressing, French Dressing  
Balsamic Vinaigrette, Italian Vinaigrette, Lemon Vinaigrette

### SOUP

Tomato Soup  
Garlic Naan Bread

### CRACKERS

Papadum, Prawn Cracker, Melinjo, Vegetable Cracker

### CHICKEN MURTABAK

with Onion Pickle

### TOSAI, POORI

with Condiments

### IDLY, VADAI

with Condiments

### MURUKKU





### ROASTED LAMB

with Masala Sauce and Baked Masala Vegetables

### VEGETARIAN CURRY NOODLES

Long Bean, Bean Sprout, Fried Bean Curd,  
Spring Onion

### MAIN COURSE

Butter Chicken, Fish 65, Dal Tadka  
Lamb & Potato Curry, Aloo Gobi Eggplant,  
Lady Finger Curry, Vegetarian Fried Mee Basah,  
Biryani Rice

### DESSERTS

Fresh Tropical Fruit, Butter Cakes,  
Bread & Butter Pudding  
Mango Panna Cotta, Rava Kesari, Carrot Halwa,  
Kheer (Rice Pudding)

### BEVERAGES

Masala Chai  
Watermelon Juice  
Fresh Lime Juice  
Detox Water  
Coffee & Tea

