Fall 2014
Celebrating Shangri La
Moghlai Banquet Menu

September 16-19, 2014

$22.95

Appetizer
Moghlai Murgh
(Braised Chicken with raisins and almonds)
Curried dal
(Lentils)
Pineapple Chutney
Raita
and Paratha
(Flaky whole wheat pan-bread)

Entrée
Shahjahani Briyani
(Rice and Lamb cooked together with saffron, aromatic spices and yogurt)
Rogan Josh
(Curried Lamb)
Vegetables
Tomato Chutney
and Poppadom
(Lentil wafers)

The Culinary Program at Kapi‘olani Community College is an educational training facility where the food is prepared and served by students.

Donations are gratefully accepted, and may be placed in the “Tip Box” at the entrance of the dining room. We ask that you please refrain from tipping your student waiter or waitress individually. All donations are deposited into a special fund which is used to support activities that benefit all of the students enrolled in Culinary Arts and Hospitality Education at Kapi‘olani Community College.

Form of payment accepted are by cash, personal checks, credit cards and traveler’s checks.

Mahalo for your continued support.
**Dessert**
A Moghlai Fantasy

**Beverage:**
*Assorted Sharbat*
(Fresh Fruit Juice)
*Lassi*
( Unsweetened Yogurt drink with a hint of mint and spice)
Kona Coffee
Decaffeinated Coffee
Hot Tea or
Iced Tea

**Menus & prices subject to change without notice**

Although Students and employees are not allowed to accept gratuities,
donations to the program are accepted at the host stand.

---

**Lunch Prepared By**
Chef Kusuma Cooray
& Students

**Dining Room Service**
Instructor Aaron Chau
& Students

**Desserts Prepared by**
Chef Dan Wetter
& Students