

GLOBAL CHEF SHARES THE  
**FLAVORS OF  
INDIA**

**MĀNĀ**  
DINING SERVICES  
A PARTNERSHIP BETWEEN STUDENT AFFAIRS AND SODEXO  
[www.uhmdining.com](http://www.uhmdining.com)



PRESENTED BY CHEF RONALD THOMAS MINEZES

After completing high school, Chef Ronald Minezes attended culinary art school to achieve his dream of becoming a chef. He started his career by working at the best Five-Star restaurants in Mumbai. He later worked for a cruise line based out of Miami, Florida. This experience enhanced his culinary skills and gave him the opportunity to expand his culinary knowledge of other global cuisines such as Italian, Latin and Mexican. Chef Minezes believes that preparing food is an art and one needs to put his/her heart and soul into cooking food. He has worked for Sodexo India since 2007, and is currently the head of Culinary Services.

**Featuring a live Bollywood Performance by Aaja Nachle Hawaii**

**Meet & Greet with Chef Ronald Thomas Minezes**  
**Campus Center Ballroom**  
**Tuesday, March 14th, 5:30-7:30pm**

**Tasting Menu**

**Lamb Chop Hara Masala**

seasoned with coriander, mint, yogurt and green chili paste

**Goan Shrimp Curry**

seasoned with coconut milk, tamarind, green & red chili, tomato, ginger and garlic

**Murgh Malai Tikka**

boneless chicken skewers marinated in yogurt, mace, ginger, garlic, cardamom and green chili

**Mahi Mahi Amritasari**

seasoned with coriander, mint, yogurt and green chili paste

**Keer & Gajar Ka Halwa**

Keer, a rice pudding made with milk, green cardamom, saffron, cashews and raisins  
Gajar ka Halwa, with a texture of it's own is slow cooked carrots, milk, cashews, raisins, almonds, nutmeg & cardamom

**Prices**

**Flavors of India Pre-Sale Passport**

**Food ONLY \$19**

**Food + Wine Pairing \$28**

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