

NOON MIRCH BRINGS BACK ITS SEVEN-DAY INDIAN LUNCH BUFFET AFTER SIX-YEAR PANDEMIC-ERA PAUSE

The 37-year-old Clear Lake restaurant celebrates with \$17.37 weekday pricing, 100 complimentary mimosas daily and additional mimosas for \$1.99 each

WEBSTER, TX, TX, UNITED STATES,
September 10, 2026 /
EINPresswire.com/ -- A longtime Clear Lake dining tradition is returning.

Beginning Labor Day, September 7, 2026, [Noon Mirch Kitchen + Bar](#) restored its Indian lunch buffet seven days a week for the first time since discontinuing its daily buffet schedule during the pandemic in 2020.



Noon Mirch Vegetarian Dishes

The buffet will be served daily from 11 a.m. to 3 p.m. Monday through Thursday, the price will be \$17.37 per person, a nod to the restaurant's 37th anniversary. Friday through Sunday, the buffet will cost \$19.89, honoring the year chef Monica Nanda founded the restaurant.

“

The buffet has always been about bringing people together”

Chef Monica Nanda

“Our guests have asked us to bring back the weekday buffet ever since 2020,” said Navul Nanda, whose family operates Noon Mirch. “Celebrating 37 years gave us the perfect opportunity to restore a tradition that means so much to our longtime customers and introduce it to a new generation.”

Monica Nanda founded India's Restaurant in 1989. It later became Cuisine of India before evolving into Noon Mirch Kitchen + Bar. Through each chapter, the family-owned restaurant and its buffet have remained familiar fixtures for generations of Webster, Clear Lake and Houston-

area families.

The restored buffet will feature rotating selections alongside favorites such as Chicken Tikka Masala, Cilantro Chicken Curry, Saag Paneer, Chana Masala, Punjabi curries, mixed vegetables, naan and bhatura. Specialty selections may include pav bhaji and other regional dishes, while desserts will rotate among traditional favorites such as jalebi, burfi and kheer.

“The buffet has always been about bringing people together,” Monica Nanda said. “Some of our earliest guests now return with their children and grandchildren. Watching those families grow alongside our restaurant has been one of the most meaningful parts of reaching 37 years.”

For selected holidays and special occasions, Noon Mirch will offer an expanded Grand Buffet for \$24.95. These special spreads may include premium dishes such as Goat Curry and Ras Malai, along with additional entrées and desserts.

To celebrate the buffet’s return, through December 31, 2026, the first 100 buffet guests age 21 or older each day may receive one complimentary mimosa. Additional mimosas will be available for \$1.99 each during buffet hours. The offer is limited to one complimentary mimosa per eligible guest per business day. Valid identification may be required. Alcohol service is subject to responsible-service policies, availability, and applicable Texas law.

“This buffet is part of who we have always been,” Navul Nanda said. “We want longtime guests to feel like they are coming home and new guests to discover why Noon Mirch has been part of the Clear Lake community for nearly four decades.”

NOON MIRCH 37TH ANNIVERSARY BUFFET

Beginning September 7, 2026

Monday–Thursday

11 a.m.–3 p.m.

\$17.37 per person

Friday–Sunday

11 a.m.–3 p.m.

\$19.89 per person

Selected Grand Buffets

\$24.95 per person

Special Dates:

November 6–8: Diwali Grand Buffet, featuring festive décor, lights and an expanded Indian feast.

ABOUT NOON MIRCH KITCHEN + BAR

Founded by chef Monica Nanda in 1989, Noon Mirch Kitchen + Bar is a family-owned restaurant serving Webster, Clear Lake and greater Houston. Formerly known as India's Restaurant and Cuisine of India, Noon Mirch combines Monica Nanda's longtime recipes with contemporary Indian cuisine, craft cocktails and imaginative fusion dishes.

Signature creations include Butter Chicken Bao Buns, Butter Chicken Samosas, Mexican Masala Fries, Mushroom Fig Curry, Indian-inspired calamari, Cream Cheese Bagel Naan and Death Wings.

The name "Noon Mirch" comes from Hindi/Urdu. "Noon" means salt and "mirch" means chili or pepper. Together, "noon-mirch" literally means "salt and chili," and the traditional expression can also suggest adding flavor, spice, or interest.

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