

PRESIDENT
IHCI. SELEQ TIONS

BAN **Q**UETS

FOOD MENU

APPETISERS

VEGETARIAN FROM CLAY OVEN

Paneer Kalimari Tikka
Paneer Hariyali Tikka
Paneer Achari Tikka
Paneer Lasooni Tikka
Paneer Zafrani Tikka
Paneer Malai Kebab.
Paneer Lahori Tikka
Paneer Afghani Tikka
Paneer Aur Makai Ki Seekh.
Paneer Tikka Ajwaini
Paneer Tawa Kebab
Paneer Makai Rolls
Paneer Tikka
Paneer Ka Sola
Amritsari Paneer Tikka
Paneer Kesari Kebab
Jaituni Paneer Tikka
Olive And Yoghurt Wrap Cottage Cheese
Served With Pineapple And Chilly Dip

NON VEGETARIAN FROM CLAY OVEN

Murgh Kali Miri Tikka
Murgh Hariyali Tikka
Murgh Achari Tikka
Murgh Lasooni Tikka
Murgh Zafrani Tikka
Murgh Malai Kebab
Murgh Reshmi Seekh Kebab
Murgh Lahori Tikka
Afghani Murgh Tikka
Zaitooni Murgh Tikka
Chicken Kheema Samosa
Nagori Murgh Tikka

APPETISERS

VEGETARIAN KEBABS & TIKKIS

Palak Aur Anar Ki Tikki
Palak Ki Shikampuri
Hara-Bhara Kebab
Mutter Shammi Kebab
Aloo Aur Dal Ki Tikki
Subz Soya Ke Kebab
Hing Mutter Ke Kebab
Aloo Aur Makai Ki Tikki
Subz Shammi Kebab
Dahi Ke Kebab
Kaju Mutter Ka Samosa
Makai Samosa
Cocktail Veg Samosa
Potli Samosa
Malai Aur Angoor Ki Tikki
Mushroom Shami Kebab
Khoya Khumani Aur Chilgoza Ki Tikki
Kacche Kele Aur Anjeer Ki Tikki
Makai Aur Kalonji Ki Tikki
Subz Akhrot Ki Seek
Stuffed Fried Mushroom
Kashmiri Nadru Ki Shammi
Kaju Matar Pudina Ki Tikki

NON VEGETARIAN KEBABS

Mutton Boti Kebab
Gosht Seekh Kebab Mulayam
Shikampuri Kebab
Shammi Kebab With Khasta Roti
Galouti Kebab With Kashmiri Roti
Gosht Ke Goolar
Lamb Kheema Samosa

APPETISERS

NON VEGETARIAN SEAFOOD KEBABS

Machli Amritsari

Fish Tikka Lasooni

Machli Koliwada

Machli Tikka Ajwaini

Machli Tikka Hariyali

Prawn Singtu

Masala Fish Fingers With Mint Chutney

Goan Fish Recheado

Shrimp Cafreal In Mini Tart

Goan Prawn Balchao

Amritsari Batter Fried Fish

APPETISERS

CONTINENTAL AND ORIENTAL VEGETARIAN

Sesame Paneer With Sweet & Sour Sauce
Cottage Cheese And Bell Pepper Skewers with Peanut
Sauce
Paneer Shaslik
Spinach And Cheese Quiche
Mushroom Vol-Au-Vent
Mix Veg Vol Au Vent
Arancini With Cocktail Sauce
Stuffed Fried Mushroom
Vegetable Springrolls (Thai Style)
Vegetable Tempura
Golden Fried Baby Corn
Crispy Vegetable In Hunan Sauce
Vegetable Dim Sum With Chili Sauce
Falafel With Mint And Garlic Yoghurt
Spinach And Ricotta Cheese Tarts
Broccoli And Corn Tarts
Parmesan Grilled Vegetable And Corn Bruschetta
Grilled Mediterranean Vegetable Skewers
Cheese Filled Herbed Potato Croquettes
Cashew, Green Pea And Mint Flavored With Cloves
Cooked On Griddle And Served With Mint Chutney
Sundried Tomato & Basil Crostini
Mushroom And Corn Crostini with Cheese Grilled
Vegetable And Cheese Crostini
Baby Calzone With Grilled Vegetables
Assorted Veg Pizzalets
Thai Corn Cakes With Honey Chili Sauce
Cottage Cheese Satay With Peanut Sauce.
Bean Curd Satay With Peanut Sauce.
Crispy Otus Steam With Honey Chilli Sauce.
Mushroom And Cheese Parsley
Crispy Tofu Balls With Chilly Sauce
Cajun Spiced Creamy Potato/ Cottage Cheese/ Baby Corn
Fritters
Flatten Roasted Potato Topped With Creamy Cajun Sauce
Truffle Scented Arancini Balls

APPETISERS

CONTINENTAL AND ORIENTAL NON VEGETARIAN

Chicken Nuggets With Barbecue Sauce
Italian Chicken Meat Ball With Pomodoro Sauce
Chicken & Cheese Fingers
Beer Batter Chicken Fingers
Chicken Spring Rolls
Chilly Chicken Dry
Chicken And Olive Skewers Tossed In Basil Pesto
Chicken & Corn Vol-Au-Vent
Stir-Fried Chicken With Teriyaki Sauce
Crispy Chicken Salt & Pepper
Thai Style Diced Chicken In Garlic & Holy Basil Mini Chicken
Croquette With Barbecue Sauce
Shanghai Chicken
Chicken Satay With Peanut Sauce
Lamb Patties With Spicy Tomato Salsa
Lamb And Green Pea Puffs
Baby Lamb Calzone With Jalapeño
Italian Lamb Meat Ball With Pomodoro Sauce
Salt & Pepper Fish
Thai Fish Cakes With Plum Sauce
Fish Singers With Tartar Sauce
Fish Nuggets With Gingerlemon Mayonnaise
Marinated Grilled fish Skewers
Golden Fried Prawns With Hot Garlic dip
Chilly Prawns
Shrimp Vol-Au Vent
Cajun Fried Prawns
Prawns Torpedoes
Fillo Wraps Prawns With Spicy Basil Marination

SALADS

WESTERN

Waldorf Salad

Italian Panzella

Tossed Green Salad Bar With Exotic Veg And
Assorted Dressing And Crotons

Veg Caesar Salad With Condiments

Cucumber In Garlic & Mint Yoghurt

Carrot And Raisin Salad With Honey Vinaigrette
Dressing

Zucchini Roasted With Fennel Paprika Aioli

Raisins, Walnuts, Goat Cheese Crumble

Chilly Garlic Marinated Mushrooms

Tomato And Bocconcini Salad With Freshbasil, Olive
Oil And Balsamic

Oven Roasted Assorted Bell Peppers With Olives

Coleslaw With Apple & Raisins

German Potato Salad

Pickled Beetroot With Walnut

Russian Salad

Grilled Eggplant And Rocket Salad With

Pomegranate Italian Dressing Fresh Garden Greens
With Crisp Vegetables And Dressings

Pasta Salad With Grilled Mediterranean Vegetables
And Pesto

Pasta Salad With Romance Sauce

Greek Orzo Pasta Salad With Assorted Veg

Summer Cous-Cous Salad With Exotic Vegetable

Greek Pasta Salad With Summer

Vegetable And Crispy Italian Dressing

Pineapple And Spring Vegetable Salad

American Corn & Bell Pepper Salad

Rucola Salad

Insalata Caprese

Quinoa Salad With Chickpeas And Romain

Oven Roasted Pumpkin With Garlic And Paprika
Yoghurt

Poach Pear And Plum Salad With Rucola

Corn And Pineapple Salad

Tandoor Grill Vegetable With Honey Coriander
Dressing Salad

SALADS

MEDITERRANEAN DIPS

Tabbouleh
Babganoush
Muttabal
Fattoush
Labneh
Classic Chickpea Hummus
Hummus Al Biruti
Truffle Labneh
Avocado Labneh
Beetroot Hummus
Tazikki
Carrot And Beetroot With Pomegranate Molasses
Grill Aubergine With Pomegranate Molasses And
Labneh

FROM THAI PAVILION

Som Tam
Raw Mango & Water Chestnut Salad
Glass Noddle's Salad
Pomelo Salad With Roasted Coconut
Korean Kimchi Salad
Szechwan Noodle Salad
Asian Coleslaw
Due Of Cabbage And Granny Smith With Honey Lime
Vinaigrette
Classic Kimchi
Beans And Garlic Honey With Toss Sesame Seeds

SALADS

FROM KONKAN CAFÉ

Kachumber Salad
Cabbage And Carrot Thoran
Beetroot Pachadi
Chickpeas Sundal
Carrot And Raw Mango Koshimbir
Vendaikkai Pachadi (Okra)
Gajjar Ki Koshimbir
Khaman Kakadi
Koshimbir
Tadke Wali Masalaidli
Curd Rice
Tandoori Aloo Ananas Ki Chat
Tandoori Sabz Bahar

INDIAN CHAATS

Tawa Aloo Chaat
Aloo Tuk Chaat
Aloo Papdi Chaat
Hara Channa Chaat
Channa, Moong Aur Rajma Ki Chaat
Fresh Fruit Chaat
Dahi Papdi Chaat
Dahi Bhalla
Samosa Chaat
Moongdaal Wada Chaat
Tandoori Aloo Aur Baby Corn Ki Chaat
Batata Hara
Tandoori Aloo Ananas Ki Chat

GUJRATI FARSAN

Khaman Dhokla
Sandwich Dhokla
Shezwan Dhokla
Khandvi
Patra

SOUPS

WESTERN VEGETARIAN

Cream Of Tomato
Cream Of Mushroom
Cream Of Broccoli
Cream Of Cauliflower
Cream Of Green Peas
Leek & Potato Chowder
Cream Of Vegetables
Mixed Vegetable Broth
German Lentil Soup
Italian Minestrone Soup
Cream Of Oven Roasted Tomatoes And Garlic
Creamy Pumpkin And Roasted Garlic Soup
Tomato And Garlic Mint With Thyme Wine And Herb
Flavored Leek Soup

WESTERN NON- VEGETARIAN

Lamb Broth
Chicken & Almond Broth
Cilantro Flavored Dumplings With Chicken
Consommé
Lamb Soup With Vegetables
Cream Of Chicken
Mix Seafood Soup
Lemongrass & Coriander Flavored Chicken Soup

SOUPS

INDIAN VEGETARIAN SHORBA

Tamatar Dhania Ka Shorba
Mulligatawny
Subz Shorba
Badam Ka Shorba
Rasam (Tomato & Pepper)
Tamatar Aur Dhaniya Ka Nichod
Bajre Ki Raab
Satwari Chilgoza Ka Shorba

INDIAN NON-VEGETARIAN SHORBA

Murgh Badami Shorba
Chicken Yakhni Soup
Mutton Yakhni Soup
Paya Shorba
Mulligatawny With Chicken
Murgh Aur Subz Shorba

SOUPS

ORIENTAL VEGETARIAN

Vegetable Sweet Corn Soup
Vegetable Hot & Sour Soup
Vegetable Manchow Soup
Vegetable Noodle Soup
Vegetable Clearsoup With Spinach
Vegetable Wonton Soup
Vegetable Tom Yum
Lemon Coriander Vegetable Soup

ORIENTAL NON-VEGETARIAN

Chicken Sweet Corn Soup
Chicken Hot & Sour Soup
Chicken Manchow Soup
Chicken Noodle Soup
Chicken Clear Soup With Spinach
Chicken Wonton Soup
Sea Food Sweet Corn Soup
Tom Yum Kai

THAI PAVILION SPECIAL (INR 350 + TAX, PER PERSON)

Khow Suey
Burmese Laksa
Tibetan Thupka

MAIN COURSE

INDIAN VEGETARIAN

Palak Paneer
Paneer Nagori
Sanj Savery In Makhani Gravy
Kadhai Paneer
Paneer E Gulzar
Mutter Paneer
Paneer Jalfrezi
Tawa Paneer
Khade Masale Ka Paneer
Paneer Handi
Paneer Kundan Kaliya
Paneer Butter Masala
Nawabi Paneer Korma
Methi Chaman Paneer
Rajasthani Pakori Ka Raita
Kaju Matar Makhana
Lachele Aloo
Gobi Keema Bhurji
Paneer Do Pyaza
Paneer Kolhapuri
Paneer Lababdar
Paneer Kali Mirch
Paneer Tikka Masala
Gobhi Keema Bhurji
Kathiawadi Tendli Nu Shak
Rajma Rasila

MAIN COURSE

MIXED VEGETARIAN

Achari Aloo.
Jeera Aloo
Hing Aur Dhania Ke Chatpate Aloo
Aloo Hara Pyaz
Bhare Aloo Ka Korma
Dum Aloo Kashmiri
Aloo Mutter
Aloo Capsicum
Aloo Methi
Aloo Palak Ki Bhaji
Malai Kofta
Lauki Ke Kofte
Anjir Ke Kofte In Cahew Gravy
Bhindi Do Pyaza
Palak Ke Kofte
Aloo Gobi Mutter
Shimla Mirch Ka Salan
Mirchi Aur Baigan Ka Salan
Baigan Ka Bharta
Bhareli Vangi
Vegetable Ghassi
Vegetable Poriyal
Malabar Vegetable Curry
Gobi Adraki
Subz Milloni
Subz Panchratna
Vegetable Jalfarezi
Subz Makhanwala.
Punjabi Soya Keema
Vegetable Handi
Undhio (Seasonal)
Dingri Mutter
Mushroom Do Pyaza
Karela Do Pyaza
Bhindi Amchoor Wali
Bhindi Chi Bhaji Makai
Khumb Palak Methi
Malai Mutter Subz Kadhai
Makai Khumb Masala
Amritsari Chole Masala
Pindi Chole

MAIN COURSE

MIXED VEGETARIAN

Rajma Masaledar

Kashmiri Sabz.Handi

Paneer Taka Tak

Lauki Nazakat

Sunheri Bhindi

Matar Podine Ki Tikki

Matar Podine Ki Tikki

Dhingri Mutter Ka Handi

Paneer Kesari Phuktan

MAIN COURSE

INDIAN NON VEGETARIAN

Murgh Kali Mirch
Murgh Khas Korma
Murgh Makhani Kesari
Achari Murgh Tandoori Masala
Murgh Tikka Butter Masala
Murgh Palak
Murgh Dahi Walla
Murgh Kadhai
Murgh Methi
Murgh Hyderabad Korma
Murgh Avadhi Korma
Murgh Kundan Kaliyan
Murgh Saagwala
Murgh Handi Lazeez
Murgh Shimlamirch
Murgh Xacuti
Dhaniya Murgh
Murgh Do Pyaza
Chicken Chettinad
Jeera Meri Chicken Curry
Malavni Chicken Curry
Chicken Ghassi
Komdi Chi Rassa
Kozi Vartha Curry
Chicken Kholapuri
Kphlapuri Kombdi Pandhra Rassa
Chulivarchi Kombdi
Gavrai Kombdi Rassa
Malvani Kombdi Rassa
Khandeshi Chicken
Saouji Kombdi Rassa
Chicken Sukka Masala

MAIN COURSE

INDIAN NON VEGETARIAN

Punjabi Fish Curry
Jaisamandi Fish Curry
Aleppy Fish Curry
Machli Tawa Masala
Machli Sarson Wali
Machli Ka Salan
Bengali Machli Curry
Fish Tikka Hara Masala
Goan Fish Curry
Mangalorean Fish Curry
Malabar Fish Curry
Meen Moilee
Manga Curry Meen
Vartha Curry
Malika-E-Dariya
Patrani Machli
Goan Prawn Curry
Prawn Malabar Curry
Prawn Ghassi
Prawn Malai Curry
Gosht Achari
Gosht Dhaniawala
Korma Gosht
Kadhai Gosht
Do Pyaza Gosht
Palak Gosht
Nahari Gosht
Bhuna Masala
Gosht Hyderabad Korma
Gosht Roganjosh
Safed Gosht
Rarha Gosht
Dal Gosht
Lal Maas
Mutton Kholapuri
Mutton Sukha
Malabari Mutton Curry
Mutton Nilgiri Korma
Mutton Mapas
Malavani Keema
Masala
Keema Mutter Masala

MAIN COURSE

CONTINENTAL VEGETARIAN

Sautéed Parsley Potatoes

Baked Potato

Lyonnaise Gratinated Potatoes

Potato Dauphinois

Mash Potatoes With Glazed Onions

Roasted Potato Wedges With Rosemary Sautéed

Baby Potatoes With Spinach,

Onion, Garlic & Chili Flakes Glazed Mix Vegetables

Assorted Gratinated Vegetables

Broccoli Sautéed With Garlic Butter

Bell Pepper And Eggplant Stew With Basil & Olives

Buttered Broccoli & Cauliflower With Couscous

Vegetable Lasagna

Vegetable Caponata

Lasagna With Spinach & Ricotta Cheese

Cannelloni With Spinach & Corn

Malfatti

Grilled Semolina Cake With Tomato Sauce Grilled

Cottage Cheese Steaks With Saffron Cream Sauce &

Asparagus

Savory Vegetable Pancakes Spinach & Corn Crepes In
Cheese Sauce

MAIN COURSE

CONTINENTAL NON VEGETARIAN

Marinated Pan- Fried Chicken With Tomato & Mushroom
Sauce- Cacciatore

Grilled Chicken Breast With Tomato & Mushroom Sauce

Mustard Marinated Grilled Chicken Lemon & Thyme
Flavored

Chicken Cheese Filled Chicken Breast With Red Wine Sauce
Chicken Cacciatore

Spinach & Nut Filled Chicken Breast With Thyme Flavored
Mushroom Sauce

Grilled Lamb Chop With Red Wine Sauce

Lamb Stew With Carrots & Potatoes Roasted Leg Of Lamb
With Red Wine & Mushroom Sauce

Lamb Medallions With Green Pepper Sauce Sheppard's Pie-

Lamb Mince With Gratinated Potato Mash

Lamb Cacciatore

Marinated Pan- Fried Chicken With Tomato & Mushroom
Sauce- Cacciatore

Grilled Chicken Breast With Tomato & Mushroom Sauce

Mustard Marinated Grilled Chicken Lemon & Thyme
Flavored

Chicken Cheese Filled Chicken Breast With Red Wine Sauce
Chicken Cacciatore

Spinach & Nut Filled Chicken Breast With Thyme Flavored
Mushroom Sauce

Grilled Lamb Chop With Red Wine Sauce

Lamb Stew With Carrots & Potatoes Roasted Leg Of Lamb
With Red Wine & Mushroom Sauce

Lamb Medallions With Green Pepper Sauce Sheppard's Pie-

Lamb Mince With Gratinated Potato Mash

Lamb Cacciatore

MAIN COURSE

ORIENTAL VEGETARIAN

Vegetarian Stir Fried Vegetables In Hot Garlic Sauce

Fried Vegetables In Thai Red Curry

Green Curry

Chinese Mushrooms With Bean Curd Tossed With Soya
Garlic

Stir Fried Broccoli & Baby Corn In Black Bean Sauce

Crispy Potatoes In Chilli Garlic Sauce

Fried Vegetables In Oyster Sauce

Tofu & Mixed Vegetables In Ginger Soya Sauce .

Mapo Tofu

Crispy Fried Tofu Simmered In Sichuan Chilly Sauce

Veg Hakka Noodles With Spring Onions

Veg Fried Rice

Stir Fried Rice Noodles & Vegetables

Stir- Fried Chilli Garlic Noodles

Veg Thai Fried Rice

MAIN COURSE

ORIENTAL NON VEGETARIAN

Chili Chicken With Spring Onions
Shredded Chicken In Black Bean Sauce
Diced Chicken In Sweet & Sour Sauce
Diced Chicken In Thai Green Curry
Diced Chicken In Soya, Garlic & Basil Sauce
Diced Chicken In With Bell Peppers & Cashew Nut Shredded
Lamb With Oyster Sauce
Lamb With Spring Onions In Hoisin Sauce
Slice Lamb Soya Garlic.
Slice Lamb Black Bean Sauce
Slice Lamb Chilly Garlic
Lamb With Bell Peppers & Soya Garlic Sauce
Chili Garlic Prawns Sliced Fish In Sweet & Sour Sauce Grilled
Fish In Black Bean Sauce
Steamed Fish Lemon Garlic Sauce
Crispy Fried Fish With Chili Soya Basil Sauce
Egg Fried Rice With Vegetables
Shrimp Fried Rice Stir Fried Chicken Noodles

MAIN COURSE

LENTILS

Dal Makhani
Dal Maharani
Dal Panchratna
Yellow Tadka
Dal Kairy Arahar
Dal Palak
Dal Amritsari
Palak Dal Sultani
Dal Pudina
Dal Malai
Dal Moong Tadka
Dal Hari Moong
Dal Hariyali
Char Dal Ka Dalcha
Tomato Chi Varan Sambhar
Dal E Gulzaar
Rich Lentil Preparation With Ghee And Barista

RICE PREPARATION

Mutter Pulao
Jeera Pulao
Jodhpuri Pulao
Kashmiri Pulao
Vegetable Pulao
Mutter Aur Gatte Ka Pulao
Phaldari Pulao
Vegetable Biryani
Sada Chawal
Kabuli Pulao
Tamatar Pulao
Makai Pulao
Laung Aur Kesari Pulao
Aloo Gobi Ki Tehri
Lemon Rice
Tamarind Rice
Chutney Pulao
Zafrani Pulao
Ghee Bhaat
Pyaz Ka Pulao
Jodhpuri Kabuli Pulao
Moti Mahal Pulao

MAIN COURSE

ASSORTED BREADS

Butter Naan
Plain Naan
Garlic Naan
Rogini Naan
Lachcha Parantha
Pudina Parantha
Tandoori Roti
Missi Roti
Khasta Ajwaini Roti
Aloo Kulcha
Paneer Kulcha
Chilli Cheese Kulcha
Pyaz Hari Mirch Ka Kulcha
Mutter Ka Kulcha
Plain Poori
Palak Poori
Ajwaini Poori
Malabar Parantha
Khasta Parantha

LIVE STATIONS

BREAKFAST

LIVE SMOOTHIES' STATION

Option of choosing healthy three smoothies of fresh a fruit to be blend Infront of guest.

HEALTHY BREAKFAST GRANOLA BOWL

Healthy homemade granola with assorted cold fruit base blends

(Choice of any 3)

Acai berry bowl/ pineapple and mango bowl/avocado and coconut bowl/morning glory with wild berry/ vegan granola bowl with Almond or soya milk/mango and passion fruit

LIVE FRENCH TOAST

(Choice of any 3 sauces & accompaniments)

Freshly made brioche bread coated with almond and sugar served with Nutella, chocolate sauce caramel sauce, freshly wiped cream, fruit compote, caramelized granny smith and pears

WAFFLE STATION

(Choice of any 3 sauces & accompaniments)

Classic Belgium waffle with Nutella, chocolate sauce caramel sauce, freshly wiped cream, fruit compote, caramelized granny smith and pears

CREPE STATION

Freshly made savory and sweet pancakes with different fillings

(Choice of any 3)

Mushroom and Gruyer cheese/ corn and spinach/Wild baby spinach and Greek feta/ Asst exotic veg filling/Asparagus and sun blush tomato
Nutella crape with caramelized banana and apple
Coconut stuff crepe with chocolate sauce

PANCAKES

(Choice of any 3 sauces & accompaniments)

Classic butter pancake with exotic filling on side
Nutella, chocolate sauce caramel sauce, freshly wiped cream, fruit compote, caramelized granny smith and pears

LIVE STATIONS

HIGH TEA AND SUPPER

DIPS AND CRACKERS

Exciting Mixture Of Dips And Creams With Chips/
Nachos/Crackers/ Lavash/Pitta And Grissini.

Artichoke And Spinach Dip

Hummus/ Cilantro And Lemon Hummus/ White Beans

Hummus/Curried Cauliflower Paste

Mexican Queso

Labneh

Avocado Salsa

Pineapple And Habanero Salsa

ASSORTED LIVE SANDWICH AND WRAPS STATION

Assorted 2 varieties of sandwiches and wraps veg and non
veg option to choose. in artistic freshly baked bread and
wraps which can be grill and toast

BRUSCHETTA BAR

Classic Italian Bruschetta To Be Made Ala Minute Using
Classic And Modern Topping From The Display

(Choice Of Any 3)

Wild Tomato And Basil Bruschetta/Wild Mushroom And
Parmesan/ Peppronata Bruschetta / Sun Blush Tomato And
Balsamic/ Grapes Tomato And Thyme/Spicy Tomato Jam
And Bocconcini/ Corn And Pineapple Salsa With Ghost
Pepper/Oven Roasted Madeterain Veg And
Aubregine/Grilled Asparagus And Goat Cheese

BOMBAY FRANKIE STATION

Pan seared from freshly made toping stuffed in flour tortilla
Frankie with different fillings with coleslaw, sauce and
ketchup accompanied with herb coated potato wedges

DABELI STATION

Traditional kucchi famous dabeli with sweet and tangy
chutney

BOMBAY TOASTIE

Classic Bombay grilled cheese sandwich with exciting and
mouthwatering filling served with ketchup and potato chips

LIVE STATIONS

HIGH TEA AND SUPPER

MEDITERRANIAN OLIVES/WRAPPS AND PITA SANDWICH STATION

A majestic blend of imported olives with delicious sandwiches made of classic Arabic and Lebanese influence feelings served with oven roasted vegetable crisps

(Choice of any 4 - 2 veg & 2 non veg)

Falafel And Dill Spread Tortilla Wrap

Grill Tandoori Pita Pocket With Akawi Cheese

Falafel Pitta Pockets

Clay Oven Grill Vegetable With Mint Dip And Lettuce In Pitta Pocket

Harissa Marinated Paneer With Cilantro Pesto

Chermoula Chicken With Mint Labneh

Grilled Halloumi With Pickle Lemon Relish And Cucumber In Zaatar Focaccia

Pull Tandoori Chicken And Cucumber Tzatziki

Pull Chicken With Zaatar And Freshly Slice Onion

AMERICAN SLIDER STATION

Country style slider with Indian twist for culinary experience to remember. Served with potato chips and potato wedges

(Choice of any 2 - 1 veg & 1 non veg)

Paneer Tikka Slider

Aloo Tiki Slider

Vegetable Slider With Pepperjack Cheese

Black Bean Slider

Mexican Chicken Slider With Guacamole

Lamb Slider

Pull Mutton Rogan Josh Slider

Pull Tandoori Chicken Slider With Mint And Yoghurt Dip

EXOTIC CHAAT ON BUFFET

(Minimum of 75 pax) | (Choice of any 3)

Kashmiri Crispy Kamal Kakdi Chat With Sweet And Tangy

Chutney And Pomogranate Perls

Phool Makhana And Dry Fruit Chat With Rose Flavoured Sweet Curd And Nylone Sev

Oven Roasted Shakarkand And Mungphali Chaat

Crispy Corn And Crispy Water Chestnut Chat With Tamarind

Glaze And Mint Dip

Moongdal Pakodi Chaat

LIVE STATIONS

HIGH TEA AND SUPPER

INDIAN BHEL STATION.

(Minimum of 75 pax) | (Choice of any 4)

Spicy And Tangy Bhel From Different Corners Of India In
One Place

Bengali Jhalmuri

Puneri Bhadang

Bombay Chowpati Style Geeli Bhel

Crispy Corn Bhel

Mumbai Street Famous Chinese Bhel

Dryfruit Makhana Bhel

Healthy Sprout Bhel

CHAAT STATION

(Minimum of 75 pax) | (Choice of any 3)

Pani Puri

Dahi Batata Puri

Ragda Pattice

Bhel Puri

Sev Puri

Dahi Papdi Chaat

Palak Patta Chaat

Makwana Chaat

Corn Bhel

LIVE STATIONS

DINNER

SRI LANKAN HOPPER

Srilankan famous crispy pan cakes with egg and paneer khurchan stuffing

SRILANKAN KOTTU PARATHA

Srilankan kottu paratha with veg and non veg option

PAKISTANI BUN KEBAB

Aromatic Pakistani bun and kebab with veg and non veg option to indulge in Pakistani tradition

ASSORTED TAWA KABAB CART

Served with kebab on tawa roti and kachumber salad and assortments of chutney

(Choice of any 4 - 2 veg & 2 non veg)

LIVE CALCUTTA KATHI ROLL

Calcutta street food obsession with veg and non veg option served with laccha pyaz, green coriander chutney.

(Choice of any 2 - 1 veg & 1 non veg)

Chicken Kathi Roll

Mix Grill Veg Roll

Mutton Kebab Roll

Paneer Kathi Roll

Chicken Tikka Roll

Paneer And Corn Kathi Roll

Egg Roll

Tandoori Grill Veg Roll

LIVE MEXICAN TACOS STATION

(Choice of any 4 - 2 veg & 2 non veg)

Pull Roast Chicken.

Tandoori Paneer Tacos

Pulled Roast Lamb.

Asst Grill Veg.

Baha Fish Tacos.

Avocado And Cheese

Shrimp Tacos

Tostada (Black Beans & Cheddar)

LIVE STATIONS

DINNER

LIVE SALAD STATION

Guest choice salad will toss by profession chef behind the salad bar in aromatic dressing.

Som tam/ Raw mango and water chestnut/Glass noodle salad

Warm seasonal salad with croutons and crisp.

Classic creaser/ Greek salad/Italian panzanella.

Fattoush.

ARABIC SHEESH TAWOOK

Shish tawook is a very popular skewered chicken/ paneer dish in the middle east served with pan grilled pita/ taboon bread. and sumac marinated Fattoush salad and dill cream.

CUT FRUIT BAR

All exotic and tropical fruit plate to be prepare for guest memorable experience

ICE CREAM SUNDAE

Choice of assortment of flavours and accompaniments to choose to make a memorable dessert.

NOODLE BAR. (CONTI)

Asian noodle bar with different sauces and exotic veg.

Combination of Asian varieties of noodle's toss in different sauce with assorted veg.

TRATTORIA LIVE PASTA SECTION

Customize your perfect pasta dish at our interactive pasta station!"

Pasta Types: Penne, Fusilli, Spaghetti, Farfalle/ Assorted

Exotic Vegetables Herbs: Basil, Oregano,

Sage, Tarragon/ Sauces: Basil Pesto, Arrabbiata, Al Fredo

Risotto Counter

Variety of Risotto ala minute using assorted vegetables & Cheeses

LIVE STATIONS

DINNER

THAI STIR FRY SECTION

(Additional cost of INR 550/- plus taxes)

Customize your perfect Stir Fry at our interactive Stir Fry station!

Assortment of Vegetables Tossed In a Choice of Sauces

Sauces: Penang (Red Curry), Taouchio (Black Bean Sauce) & 5
Spice Sauce

Rice & Noodles: Plain Noodles & Steamed Rice

ASIAN WOK STATION

Served with array of oriental greens, rice / noodles, sauces, meats
and condiments

VIETNAMIS HOT POT STATION

Indulge in the rich and aromatic flavours of Vietnam with our
interactive hot pot station!

THAI PAVILLION DIMSUM STATION

(Additional cost of INR 750/- plus taxes)

Savour the delicate flavours of Thailand with our exquisite dim
sum selection from Thai Pavilion!

PARATHA GALLI

(Choice of any 3)

Assorted paratha served Dahi, Lacche Wala Pyaaz & Assortment
of Vegetable Pickles

Aloo Ke Parathe

Mooli Ke Parathe

Gobhi Ke Parathe

Paneer Ke Parathe

Methi Ke Parathe

Pyaaz Ke Parathe

Mutter ke Parathe

TADKEWAL DAL COUNTER

Yellow Moong Dal

Assortment of Tadka In Desi Ghee

DOSA STATION WITH MINI MALGAPURI IDLI

Enjoy the authentic South Indian flavours with our crispy Dosas
and mini Malgapuri idlis station!

Sada Dosa/ Mysore Dosa/ Masala Dosa/ Accompanied with
Sambhar, Coconut Chutney & Tomato Chutney

LIVE STATIONS

DINNER

PESSARATU STATION

(Additional cost of INR 250/- plus taxes)

Delight in the traditional South Indian goodness with our flavourful pessaratu station!

(South Indian breakfast dish made from green gram (moong dal) and rice. It is a type of dosa or crepe that is typically served with chutney or sambar)

KONKAN CAFÉ APPAM STATION

(Additional cost of INR 250/- plus taxes)

Experience the light and fluffy delight of South Indian appams at our interactive station!

Appam is a traditional South Indian pancake made with fermented rice batter and coconut milk

SPANISH CHURROS TROLLEY

Indulge in the crispy and sugary goodness of Spanish churros served fresh from our trolley!

(Churros are a popular Spanish dessert made from deep-fried dough)

PRETZEL TOLLEY

Experience the delightful crunch of freshly baked Pretzel served from our charming trolley!

A type of baked bread product that is typically twisted into a distinctive knot-like shape. It can be soft or hard in texture and is often seasoned with salt or other toppings

KULFI AND FALOODA CART

Indulge in the rich creaminess of traditional kulfi paired with the refreshing sweetness of falooda at our interactive station!

DESSERTS

WESTERN

Crème Caramel With Toasted Nuts
Baked Cheese Cake With Fresh Fruits
Tiramisu
Crème Brulee (Vanilla/ Orange/ Chocolate)
Honey Nougat Parfait
Baked Yoghurt With Seasonal Fruit
Profiteroles With Chocolate Fudge
Apple & Nut Cake
Spanish Vanilla Cake
New York Cheesecake
Pineapple & Carrot Cake
Pineapple Upside Down Ricotta Cheesecake
Assorted Cheesecake
Baked Philadelphia
Cheesecake
Tub Tim Grob
Tres Leches
Pineapple Pastry
Mango Coconut Bavarian Cream Cake
Fruit Roulade
Italian Ananas Cream Cake
Amarena Cherry & Cappuccino
Fresh Fruit Salad
Sliced Fresh Fruit

WESTERN - CHOCOLATE

Chocolate Truffle Cake
Chocolate Crème Brulee
Chocolate Hazelnut Brownie
Chocolate Caramel Mousse
Dark Chocolate Mousse
Chocolate Cherry Gateaux Chocolate Mud Cake Chocolate
Marble Mud Cake
Chocolate Melting Brownies
Chocolate Black Forest Cake
Chocolate Steam Pudding
Chocolate Hazelnut Cake
Chocolate Chip Mousse With Prunes
Three Layered Chocolate Mousse

DESSERTS

PIES & TARTS

Fruit Jalousie Apple Struddle With Ice Cream

Fruit Tart

Lemon Tart

Almond Tart

Chocolate Tart

Apple Pie

Baked Fruit Crumble/ Tart

Lemon Meringue Pie

HOT WESTERN

Cherry Hazelnut Chocolate Pudding

Apple Diplomat Pudding

Hot Apple Crumble

Dates & Honey Pudding Apricot

Bread & Butter Pudding

INDIAN

Chenna Payesh

Rasmalai

Kala Jamun

Rasgulla

Gajjar Halwa

Shahi Tukda

Angoori Rabdi

Phirni

Gulab Jamun

Moong Dal Halwa

Badam Ka Halwa

Jalebi With Rabri

Malpua With Rabri

Adapayasam

Seviyapayasam

Kashmiri Zafrani Phirni With Sukha Mewa

DESSERTS

ARABIC

Basbousa

Turkish Semolina Cake Dry Cake

Kunafa

Baklawas

FUSION

Gulab Jamun Cheesecake

Thandai Mousse Cake

Gulab Jamun Alaska.

ICE - CREAM

Malai Kulfi/ Chikki Kulfi/ Pista Kulfi