

# ITC GRAND CENTRAL



BANQUET MENU REPOIRTOIRE

## *PASS AROUND SNACKS*

### **NORTH INDIAN SELECTION**

**Dudhiya kebab** - Marinated Piccatas of cottage cheese, stuffed with mashed potatoes, herbs & nuts, finished on griddle.

**Beetroot ki Galouti** – Grills patties of ground beetroot flavoured with aromatic Indian spices

**Hare mutter ke kebab** - Deep fried green pea and potato patties

**Anar Aur Cheese ki Kurkuri** - Spring roll sheets stuffed with cheese and pomegranate, rolled into cylindrical shape, deep fried (Maximum for 30 pax)

**Paneer Tikka** – Pudina/ Achaari/ Saufiyan/ Zafrani/ Kali Mirch/ Malai - Cottage cheese marinated in said spices & cooked in tandoor.

**Khus Khus Kebab** - Poppy seed paste mixed with chopped summer vegetables and shallow fried in oil.

**Lahori paneer** – Cottage cheese marinated in yellow chilli powder, cumin powder & curd mix, cooked in tandoor.

**Paneer Amritsari** – paneer cubes with ajwain and chilli mix, batter fried.

**Harra Kebab** - Delicate “shammi” of spinach & chickpeas, served with sprinkling of fenugreek.

**Paneer Tilwala** - Cottage cheese fried & seasoned with yellow chili powder & garnished with til & Sesame seeds.

**Dahi ke kebab** -- Delicate pan grilled cakes of hung curd, lightly flavored with crushed chilly & ginger.

**Mutter ki tikki** – green peas cake spiced with yellow chilli & broiled cumin, grilled on tawa.

**Nadru ke shammi** (seasonal) - cumin spiced lotus stem cakes, grilled.

**Aloo pohe ki tikki** – Potato Pattice coated with flattened rice and deep fried.

**Pudina Paneer Tikka** - Cottage cheese marinated in mint & cooked in tandoor

**Rajma ki Galouti** - Grills Patties of Ground Kidney Beans Flavoured with aromatic Indian Spices

**Tandoori broccoli** – Broccoli marinated with mild spices, hung curd and cheese cooked in the clay oven.

**Tandoori gobi** - Cauliflower marinated with yellow chilli powder, hung curd and other mild spices cooked in the clay oven.

**Kale channe ki tikki** – Bengal gram cakes flavored with ginger & mint.

**Subz seekh kebab** – mixed vegetable mince flavored with freshly ground spices and cooked in the clay oven. (Maximum of 100 pax)

**Kacche Kele ke Kebab** - Flavoured raw banana galettes



**Vegetable chops** – Spiced beetroot, vegetable patties coated breads crumbs and deep fried.

**Aloo moti kebab** – Mashed potato seasoned with Indian spices and crumbed with poppy seeds and deepfried.

**Alu Vadi** – Colacasia leaves marinated in gram flour batter and fried.

### **SOUTH INDIAN SELECTION**

**Masala Vada** - Lentils ground to a paste along with onions, ginger & curry leaves. Shaped into roundels & deep-fried.

**Keerai Vada** - Lentils ground to a paste along with spinach, ginger & curry leaves. Shaped into dumplings & deep-fried.

**Cocktail Pickled Idli** - Cocktail style tangy rice batter Idli.

**Paneer pepper fry** - Fry South Indian style pan tossed black pepper spiked paneer preparation.

### **WESTERN SELECTION**

Grilled baby corn satay with peanut sauce

Pesto tossed roasted baby potatoes

Potato croquettes

Vegetable and cheese envelopes

Veg nuggets with 4 cheese dip

Jalapeno cheese melts

Pizza Fingers

Tartlets with toppings (Corn and cheese, Bell-pepper and cheese, Mushroom cheese)

Bruschetta with toppings (Tomato and basil, Tomato and mozzarella, Mushroom, Corn Tapenade, pickled beetroot and walnut)

Falafel with Hummus dip

Nachos with tomato salsa and guacamole dip

Mini cheese and basil pizzettas

Ratatouille on crostini

Chilli & cheddar stuffed mushrooms (maximum of 50pax)

Smoked vegetable Nuggets with tomato mayo

Four cheese croquettes with tomato jalapeno jam

Zucchini & corn croquette with peri peri mayo dip

Wild mushroom arancini with basil pesto mayo

Balsamic mushrooms and feta crostini

Green pea hummus on crostini

Grilled vegetable and cottage cheese sashlik

## ASIAN SELECTION

**Golden Fried Mushrooms** - Fried mushrooms marinated in corn, refined flour & sesame seeds served with sweet & sour sauce.

**Chilli paneer** - Cottage cheese cooked along with capsicum, chillies & onion

**Vegetable Spring Rolls** - Deep fried Oriental pastries, which are stuffed with Oriental vegetables & served in bite size.

**Vegetable Wontons** - Minced ginger & onions stuffed in a flour dumpling & steamed. A Cantonese specialty.

**Sesame Chilli Potato**

**Salt & pepper veggies** – Assorted Asian vegetables tempura fried and tossed in salt and pepper

**Vegetable Spring roll**

**Chilli paneer** – Tangra style preparation of cottage cheese tossed in spicy chilli sauce.

**Nanthod** – Thai Preparation of baby potatoes tossed in teriyaki sauce and garnished with sprinkled sesame seeds and spring onions

**Honey Chilli Lotus Stem**

**Batter fried Mushroom**

## CHICKEN SELECTION

### NORTH INDIAN

**Tandoori Chicken Tikka (KESARI/ AACHARI/ AJWAINI/ ZAFFRANI/ KALI MIRCH/ HARIYALI/ SHAHI)** - Chicken morsels marinated in hung yoghurt spiced as per above mentioned choice & finished in a traditional tandoor.

**Murgh Malai Kebab** - Creamy “kebab” of boneless chicken blended with cream cheese, malt vinegar and green coriander, grilled in a moderate tandoor.

**Murgh Angaar** - A red chili marinated smoked char-grilled tender chicken morsels

**Murgh Lehsooni Dahi Kebab** – Chicken marinated in sour curd and garlic, cooked in the clay oven.

**Murgh Kadak Seekh** - A chicken seekh kebab cooked in tandoor, stuffed with cheese & chilli, batter fried to crispness

**Murgh Chandi Tikka** - Subtly spiced tender chicken char grilled in tandoor and garnished with silver leaves

**Murgh Shammi Kebab** – Chicken minced along with Indian spices cooked on a hot griddle in clarified butter.

**Murgh seekh gilafi** – Minced chicken spiced along with freshly ground spices coated with assorted bellpeppers and cooked in the tandoor.

### **SOUTH INDIAN SELECTION**

**Chicken 65** - Batter fried chicken morsels that from a local specialty of Andhra Pradesh. Tastes best with a hint of lemon juice.

**Andhra Chilli Chicken** - Spicy chicken preparation can be made pan tossed or deep fried

**Kozhi Varuval** - Marinated in South Indian spices and deep fried

### **WESTERN SELECTION**

**Chicken Croquette** - A crispy cylindrical roll made from minced chicken covered with breadcrumbs & fried to perfection.

**Chicken Vol-Au- Vents** - Light puff case pastries stuffed with chicken.

**Chicken poppers**

**BBQ Chicken Meatballs**

**Russian Chicken Kebab** – Chicken mince spiced with fresh herbs, crumbed with vermicelli and fried.

**Chicken Shashlik** – Cubes of Chicken marinated in Mexican spices and cooked on a hot griddle.

**Chicken nuggets with peri peri mayo dip**

**Peri peri chicken fingers with pesto mayo dip**

**Chicken cheese aranchini served with Paprika mayo dip**

### **ASIAN SELECTION**

**Chicken Spring Rolls** - Bite size deep fried Oriental pastries, stuffed with chicken.

**Sesame chicken** - Deep fried chicken fingers, sesame soy marinade, sweet chilli sauce

**Chongqing chilli chicken**

**Chilli Chicken** – Tangra style of fried chicken tossed in chilli sauce



### **Chicken satay with peanut sauce**

**Chicken Teriyaki** - Chilly chicken Wok tossed chicken, peppered onions, chilli garlic sauce

**Salt and pepper chicken** - Pan tossed fried chicken, black pepper

**Pepper chicken** - Wok tossed chicken, peppers onions, black pepper sauce

## **LAMB**

### **INDIAN SELECTION**

**Shammi Kebab** - Finely minced lamb spiced with a mélange of Indian spices, gram flour & shaped into crisp fried petite patties.

**Shikampuri Kebab** - Kebab made up of minced lamb mixed with ginger garlic paste & green chillies along with medley of Indian spices.

**Gooler kebab** - Goolar kebab/Gular Kabab is made with the tender mince of mutton, protein-rich dal and combined with an assortment of spices.

**Gosht chapli Kebab** - Patties of minced lamb with traditional spices cooked on a tawa

**Gosht Galouti Kebab** - Mouth melting lamb mince flavoured with saffron and spices cooked on griddle in ghee

### **WESTERN SELECTION**

**Lamb Croquette** - A crispy cylindrical roll made from minced lamb covered with breadcrumbs & fried to perfection.

**Lamb Bolognese Tart**

**Meatballs in BBQ sauce**

**Lebanese Kibbeh** – Corn and vegetables stuffed in lamb mince and deep fried. (Maximum of 50 pax)

### **ASIAN SELECTION**

Lamb and shiitake dumplings with black bean and soy dipping

Lamb and Coriander Dumpling with Hoisin Glaze

Lamb dumplings with Black Pepper and Garlic Sprinkle

**SEAFOOD (Shrimps & Prawns will come at an additional price of Rs 200 – per person)**

## **NORTH INDIAN**

**Chatpate Jhinge** - Spicy Dry pan tossed Prawn preparation

**Amritsari Machi** - Amritsari Named after the city, these are fish fingers that are dipped in ginger garlic & gram flour batter & shallow Fried.

**Ajwaini Talli Macchli** - Fish fingers marinated with carom seeds and Indian spices, deep fried

**Machli koliwada** – Maharashtrian style fish fry.

## **SOUTH INDIAN**

**Rawa Fried Prawns** - Marinated rawa coated deep-fried

**Pepper Prawn** - Pepper fry Pepper spiked fried/ pan tossed prawns

**Kothamili Yera** - Coriander flavoured pan tossed prawns

**Rawa Fried Fish** - Fish fingers marinated in spicy masala & crumb fried with semolina

**Malabar fish fry** – Fish goujons crumb fried and topped with Malabar spices

## **WESTERN SELECTION**

**Fish Fingers with Tartar Sauce** - A classic combination of fried fish served with the excellent complimentary Tartar sauce.

**Cajun Spice Dusted Prawns / Fish** - with Broiled Cumin & Cilantro Mayo

**Peri-Peri Fish Fingers served with peri-peri mayo dip**

## **ASIAN SELECTION**

**Wasabi Prawns\***(for small parties only upto 50 pax)

**Golden fried shrimps** Fried fish with Chili Basil

**Salt & pepper fish**

## ***SALADS***

**Carrot & Raisin Salad**

**Maple glazed beet with feta & caramelized walnut**

**Cucumber in Dill Yoghurt**

**Barbeque Charred Pineapple Salad**

**Pasta Salad**

Russian Salad

Kachumber Salad

Kosambari Salad

Cottage cheese, tomato & black pepper salad

Ananas Tadka

Kimchi salad

Asian Vegetables and glass noodle salad

German Potato Salad

Roast garbanzo and vegetable salad with garlic & feta

Waldorf salad

Sundal

Guava and pomegranate in Sprouted lentil salad

Wok tossed sprouts salad

Barbeque spiced potato salad

Mediterranean lentil salad

Israeli salad

Beet & feta salad with basil vinaigrette

Three Bean Salad Crunchy cabbage with spicy peanut dressing

Harissa spiced carrot salad with feta

Carrot salad with tahini, crisped chickpea

Marinated tofu with peanut & bean sprout

Four herb taboulleh

Lemony lentil with chickpea salad & radish

Bean Sprouts, Capsicum & Tomato

Beet carrot & millet salad

Charred corn, pepper & chili salad with lime vinaigrette

Insalata Caprese

Corn & Green Peas with lemon vinaigrette

Balsamic Mushrooms with crumbled feta

American corn, olives and bellpepper in citrus dressing

Som Tam(Raw Papaya Salad)





Pickled beets with toast sesame & orange vinaigrette

Grilled eggplant with feta

Cajun roasted potato salad

Roast beets with feta crumbles and balsamic pears

Steamed broccoli and corn salad

Zucchini Carpaccio with thyme and caper pistachio and pecorino shavings

Beetroot & citrus mint

Scallion and tofu salad

Bean sprout and scallion in spicy Thai dressing

Sweet and sour American corn salad

### ***MEDITERRANEAN MEZZE***

*(All served with Lavache or crispy pita)*

Chickpea Hummus

Green Pea Hummus

Carrot Hummus

Pumpkin & jalapeno hummus

Beetroot hummus

Tzatziki Skordalia (greek potato & garlic dip)

Greek roasted pepper & feta cheese dip

Four herb taboulleh with fatoush

Garlic Labneh

Fatoush Salad

Muhamarra

### ***CHAATS ON THE BUFFET***

Aloo Papdi Chat

Dahi Vada

Dahi Gujiya

Shakarkandi Ki Chaat

Samosa Chaat

Kachori Chaat

Sprouts Chaat

Dhokla

Khandvi

Patra

## *FROM THE TURFEN*

### **INDIAN SELECTION**

Tomato / lemon Rasam  
Settu soup  
Timatar dhaniya ka shorba  
Gajar aur saunf ka shorba  
Dal aur lehsun ka shorba  
Dhaniya ka shorba  
Mulligatawny soup

### **WESTERN SELECTION**

Tomato & bell pepper soup  
Cream of tomato & fennel  
Vegetable & barley broth  
Cream of spinach  
Mint essence green pea soup  
Tuscan Minestrone soup  
Butternut squash & thyme soup  
Mushroom & thyme soup  
Potato & leek  
Hearty spinach barley broth  
Sweet corn soup  
Butternut squash soup  
Summer vegetable broth  
American Potato chowder

### **ASIAN SOUPS**

Vegetable clear soup  
Lemon coriander soup  
Vegetable manchow soup  
Vegetable noodles soup  
Singapore laksa  
Hot & sour soup  
Sweet corn soup  
Tom yum (seafood)



# VEGETERIAN MAIN COURSE

## NORTH INDIAN SELECTION

### COTTAGE CHEESE

**Qasar- e- puktan** - Paneer cubed simmered in rich tomato and bottle guard-based gravy

**Paneer Bemisal** - Cottage cheese cubes cooked in rich tomato-based curry flavoured with fresh dill leaves

**Paneer Makhani** - Classical preparation of cottage cheese simmered in rich tomato and cashew-based gravy

**Paneer Jaisalmeri** - Rajasthan paneer preparation

**Paneer khurchan** - Cottage cheese batons tossed with onion, tomato and bell pepper juliennes

**Paneer makhana qorma** - Cottage cheese cubes and lotus seeds simmered in rich Indian gravy

**Paneer Mirch masala** - Spicy preparation of cottage cheese and bell peppers tossed with tomato-based gravy

**Paneer Hara Masala** - Cottage cheese cooked in Onion tomato gravy and topped off with spinach puree and cream.

**Kashmiri timatar paneer** - Escallops of cottage cheese cooked in rich tomato gravy & spiked with Kashmiri spices.

**Paneer do pyaza** - Tender cottage cheese in a yogurt-based onion & tomato curry dominantly spiced with garam masala & pepper.

**Kadhai paneer** - Cottage cheese cooked with onion, capsicum, tomato finished cream & butter.

**Paneer malai kofta** - Cottage cheese dumplings stewed in cashew nut & onion-based gravy

**Palak paneer** - Cottage cheese cooked in spinach puree & indian spices.

**Paneer kalimirch** - Cottage cheese dumplings stewed in cashew nut & tomato-based gravy finished with black pepper

**Matar paneer** - Classic combination of cottage cheese & green pea cooked with indian spices

**Paneer lababdar** - Cottage cheese cooked in rich tomato gravy finished with cream & butter.

**Methi Paneer** - Cottage cheese stewed in cashew nut & tomato-based gravy finished with fenugreek.

### POTATO

**Aloo dahiwalie** - Potato cubes simmered in yogurt-based curry

**Hing ke chatpatte aloo** - Asafoetida flavoured dry baby potato preparation

**Aloo Gobi Adraki** – Potato and cauliflower tempered with ginger.

**Rye aur kari patta aloo** - Curry leaves and mustard flavoured potato dish



**Dum aloo Kashmiri** - Traditional baby potato preparation flavoured with spices of Kashmir

**Aloo masaledar** - Spicy semi dry potato preparation

**Bharwan aloo qorma** - Stuffed potato barrels simmered in rich nutty gravy (50 Pax Maximum)

**Aloo posto** - Bengali preparation of diced potato cooked with poppy seed paste

**Aloo batasha korma** - Sliced potato preparation simmered in rich cashew-based gravy

**Khatte aloo** - Diced potatoes cooked in yoghurt.

**Aloo Jeera** – Diced potato cooked and tempered with cumin.

**Aloo matar** - A classic Indian pea & potato curry made in tomato puree.

**Rasedar aloo** - Potatoes cooked in tangy onion and tomato-based curry

**Mung fali wale aloo** - Potatoes cooked in Indian spices, tossed with crushed peanuts

**Nariyal ke aloo** - Potatoes cooked in spices, flavoured with grated coconut

**Chutney wale aloo** - Potatoes cooked in Indian spices, flavoured with mint & coriander paste

**Aloo mangodi** - Rustic preparation of dried lentil dumplings & potato curry made in tomato puree.

## LADY FINGER

**Bhindi ka salan** - Sliced okra simmered in coconut and peanut based gravy flavoured with tamarind

**Bhindi qaliya** - Sliced okra simmered in yogurt and turmeric based gravy

**Bhindi do pyaaz** - Okras cooked with onion & tomato dominantly spiced with garam masala & pepper.

**Bhindi Jaipuri** - Crispy fried spiced strips of ladies' finger. (100 pax max)

**Lagan ka bhindi** - Okras cooked with tomato with garam masala & pepper.

**Chatpate bhindi** - Bendorai vepudu Fried okra tossed with clarified butter, peanut powder, onions & cashew nuts

## EGGPLANT

**Baingan bharta** - Minced oven roasted aubergine pulp tossed with fresh herbs & spices.

**Bagare baigan** - Hyderabadi preparation of stuffed eggplant cooked with rich coconut and peanut based gravy flavoured with tamarind

**Begun bhajja** - Bengali preparation of grilled marinated eggplant slices.

**Baingan barthadh** - Sweet and sour preparation of aubergine tossed with onions

**Ennai kathrikai** - A classic preparation of aubergines in brown tangy gravy.

## COLOCASIA

**Khatte Arbi** - Colocasia preparation flavoured with dry mango powder

**Arbi ka salan** - Boiled colocasia cubes simmered in authentic salan gravy

**Ajwaini Arbi** - A dry colocasia preparation, flavoured with carom seeds

## MUSHROOM

**Mushroom do pyaza** - Button mushrooms tossed with onions dices

**Lasooni khumb** - Garlic flavoured button mushroom preparation

**Dum ki khumb** - Slow cooked button mushroom in rich cashew and almond based gravy

**Mushroom matar masala** - Mushroom & green peas tempered with Indian spices.

**Mushroom Hara pyaza** - Button mushrooms tossed with spring onions

**Khumb chandi qaliya** - Mushroom cooked in gravy of cashew nuts, yoghurt & onions served with silver leaves

## CAULIFLOWER

**Gobi Adraki** - Ginger flavoured dry cauliflower dish

**Cauliflower Melagu peratti** - Florets of cauliflower tossed with onions, mustard and crushed peppercorns.

**Gobi mussalam** - Whole head of cauliflower cooked in Indian spices, gratinated

**Achari Gobi** - A north Indian preparation of cauliflower cooked in pickling Indian spices.

**Aloo Gobi Benarasi** - Diced potatoes & cauliflower florets tempered with Indian spices.

**Guncha – o keema** – Minced cauliflower preparation from awadhi cuisine.

**Gobhi shimla mirch** – Cauliflower and capsicum cooked in onion tomato gravy.

## BITTER GOURD

**Bharwan karela** - Baby bitter gourd, stuffed and cooked with Indian spices

**Lagan ka karela** - Bitter gourd cooked with tomato with garam masala & pepper.

**Khatta Meetha Karela** – Sweet and spicy preparation of bitter gourd.



## ASSORTED VEGETABLES

**Bhutta methi khumb** - A combination of mushrooms and American corn flavoured with fresh fenugreek leaves

**Makai Palak** - Tender corn kernels in fresh coriander & spinach gravy.

**Palak kofta curry** - Spinach and cottage cheese dumplings stewed in tomato-based gravy

**Methi matar malai** - Fresh fenugreek & green peas cooked in a rich cream sauce.

**Tal makhana ka korma** - Rich preparation of lotus stem, American corn and green peas

**Subz Miloni** - Mélange of garden-fresh vegetables and spinach puree speciality of Dum Pukht.

**Tawa subzi** - Baby corn, potato, sweet potato, eggplant, Arbi, salan chilli. (75 pax Max)

**Subz diwani handi** - Indian style mixed vegetable stew

**Subz Kolhapuri** - Spicy mixed vegetable preparation from Maharashtra

**Vegetable Jhalfrezi** - Mixed vegetables julienne cooked with onions & thickly sliced tomatoes garnished with green chilli & coriander.

**Subz Kadhai** - Mixed vegetables preparation cooked with onions, capsicum.

**Navratan korma** - Assortments of vegetables & nuts cooked in a thick cashew nut paste curry.

## *MAHARASHTRIAN SELECTION*

**Pithla** – A gram flour and onion-based dish spiced with ginger, garlic and chillies.

**Aloo Bangan Aur Shingachi Bhaji** – Mixed vegetables of potato, brinjal and drumsticks cooked in onion tomato pasted finished with fresh coconut paste.

**Turai channa** – Gravy made of coconut paste and onions.

**Sabudana Kichadi** – Cooked in tapioca pearls, boiled potato, roasted peanuts and few spices.

**Batata Chi Bhajji** – Maharashtrian style Potato cooked and tempered with green chillies, mustard seeds and curry leaves.

**Misal pav** - Moong dal cooked in tangy tomato and onion gravy eaten with pav.

**Matki Usal** – Moth Bean cooked in tangy tomato and onion gravy eaten with pav.

**Vatana Usal** – White pea cooked in tangy tomato and onion gravy eaten with pav.

**Mixed Usal** – Mixed dal cooked in tangy tomato and onion gravy eaten with pav.

**Kala vatana usal** – Black channa dal cooked in tangy tomato and onion gravy eaten with pav.

**Vala cha Birda** – Sprouted broad bean cooked in tomato and coconut paste.

**Takatla Palak** - The leafy green veggie is cooked with chana dal, besan, buttermilk and spices.

**Patal Bhaji** - A typical dish of Maharashtra cuisine is the patal bhaji, a sweet and sour dish flavored with groundnuts.



**Varan** - It is a plain non-spicy or lightly spiced lentil flavoured heing and jiggery, made with split Pigeon pea (Toor dal).

**Katachi Amti** - It is a sour lentil preparation from chana dal.

**Tomato Saar** - Maharashtrian spicy tomato soup.

**Bharli Vangi** - This is a very traditional Marathi curry, Bharli Vangi or "Stuffed Eggplant".

**Tindli Kaju ki subji** – Ivy Gourd cooked along with cashews in a cashew and tomato-based gravy.

**Aloo Sukka Bhaji** – A dry preparation of potato.

**Aloo Rassa Bhaji** – A gravy-based preparation of potato in tomato and tangy kokum.

**Rushichi Bhaji** – Mixed Vegetable preparation made during Ganesha Visarjan (Monsoon Season – Seasonal)

**Zunka** – Gram Flour based dry preparation.

**Chawali rassa bhaji** – Amaranth leaves cooked along with dal and tomatoes.

## ***SOUTH INDIAN SELECTION***

**Aloo Gadde Batani Gojju** - A melange of potato and green peas cooked with tomatoes and coconut paste

**Potato Kara Kari** - South Indian dry preparation made of potato cubes tossed with tomatoes, chillies, onion & south Indian spices.

**Urlai roast** - Baby potatoes tossed with onions and ground spices

**Bagala dumpa korma** - Potato cooked in gravy cooked with south indian spices drizzled with coconut flakes & fennel seeds

**Nilgiri korma** - Potato & cauliflower cooked in tomato gravy drizzled with coconut flakes & fennel seeds

**Kootu Saaru** - Curry of mix vegetables cooked in gravy of coconut, lentils and tempered with garlic

**Nizamabad korma** - Mixed vegetables cooked with coconut & ground spices

## ***WESTERN SELECTION***

Spicy Baked Vegetables

Vegetable Au Gratin

Mediterranean veg bake

Young spinach & mushroom au gratin

Tomato & potato bake Artichoke,

Onion & potato bake

Mexican spiced vegetable pot pie

Imam bayaldi

Potato, scallion & cheddar bake

Pan fried polenta with ratatouille relish

Veg Caponata

stuffed bell peppers with chive cream

Mexican tortilla bake

Wild mushroom and candied garlic risotto galettes with celery & almond blitz

Spinach and vegetable lasagna

Aubergine and bell pepper Lasagna

Penne with pea pesto

Buttered garden fresh vegetables with butter toasted almonds

Cheesy vegetable croquettes (Max of 100 pax)

Roasted cauliflower and paprika cheese

Eggplant Parmigiano

Moroccan veg stew

Steamed asparagus and French beans with raisin butter

Oven roasted coriander potatoes

Caramelized red cabbage and red bell pepper

Spinach corn bake

Steamed asparagus and Pokchoy with scallions

Gratin of seasonal vegetables

Carrot & beet latkes with feta & chive cream

Three bean galettes with spicy plum tomato sauce

Kalamata olive and caper gnocchi with cheese sauce

Wildfire roasted honey glazed medi vegetables

Baby corn, zucchini, and pepper ragout

Baby corn, Pokchoy and mushrooms tossed with oyster sauce

Roasted Mediterranean vegetable lasagna

Carrot and Zucchini Lyonnaise

Casseroled Potato

Cannelloni with choice of stuffing & sauce



Baked vegetable

Cottage cheese steak with native basil cream sauce

Farfalle tossed with rustic herb cream sauce

Beet ricotta gnocchi / pumpkin ricotta gnocchi / spinach ricotta gnocchi

Spinach and bocconchini cannelloni with saffron cream sauce

Zucchini and potato gallettes with tomato salsa

Zucchini parmigiana

Fried polenta on bed on spinach & mushroom ragout

Pesto tossed vegetables

Cajun spiced vegetables

Grilled vegetables

Fried potato gnocchi with pumpkin puree

## ***ORIENTAL SELECTION***

Kung pao cashew & vegetables

Asian Vegetables in Manchurian gravy

Asian Vegetables in black bean sauce

Mix Vegetables in hot garlic sauce

Pockchoy and lotus stem cantonese style

Vegetable Hakka Noodles

Veg Nasi Goreng

Vegetable Fried Rice

Scallions and burnt garlic fried rice

## **PASTA**

Roasted vegetable lasagna Spinach & corn cannelloni

Fusilli arrabiata with summer vegetables

Pastachio Farfalle a la fungi

Mac & cheese

Mac veg Alfredo

Penne primavera

German cheese spaetzle



# DAL

**Rajma Masala** - Kidney beans cooked in velvety tomato gravy & spiced with tadka.

**Panchratni Dal** - Indian Dal made from a nutritious blend of five different lentils

**Dal Peshawri** - Black lentil cooked in tomato gravy flavoured with garlic & onion. Finished with fresh cream & unsalted butter

**Tadka Dal** - Flavourful lentil dish tempered with sprinkling of green chillies, curry leaves, garlic & cumin seeds.

**Dal Palak** - Moong & masoor dal, tempered with cumin & spinach

**Methi wali Dal** - Moong & masoor dal, tempered with cumin & fenugreek

**Cholar Dal** - Channa dal cooked and tempered with cumin, onion, tomatoes and spices

**Hare moong ki dal** - Stewed Whole Green Lentil, tomato, chillies, cumin-garlic tempered

**Rajasthani gatte ki curry** - A Rajasthani favourite of gram flour dumplings cooked in a yoghurt gravy

**Kadhi pakodi** - A Punjabi delicacy of gram flour cooked with yoghurt

**Tomato pappu** - Lentils cooked with tomatoes, onions & chillies tempered with garlic & mustard.

**Gujarati Kadhi** - gram flour cooked with yoghurt and sugar, tempered with mustard leaves and red chillies

**Sindhi kadhi** - Curry made using chickpea flour, vegetables, tamarind and mild spices.

**Amti** – Maharashtrian dal preparation flavoured with kokum.

**Varan** – Toor dal cooked along with tomatoes, flavoured with kokum.

**Kalvan** - Masoor Dal is prepared using common spice powders and pastes, onions and tomatoes, which give it a lip-smacking flavour and aroma.

## VEGETARIAN RICE PREPARATION

**Subz Biryani** - The season's vegetables and basmati rice cooked in subtly flavoured vegetable stock.

**Subz Soya Pulao** - An aromatic combination of the season's vegetables, soybean chunks & basmati rice cooked together.

**Aloo Gobhi ki Tehri** - An aromatic combination of potatoes, cauliflower & basmati rice cooked together

**Peas Pulao** - An aromatic combination of the green peas & basmati rice cooked together.

**Hyderabadi Subz Tehri** - The season's vegetables and basmati rice cooked in subtly flavoured vegetable stock.

**Bombay Pulao** - fried and spiced potatoes which is unique about this rice dish is the addition of kewra water and dried plums that give it a distinctively sweet and tangy flavour.

**Subz Soya Pulao** - An aromatic combination of the season's vegetables, soybean chunks & basmati

**Kashmiri Pulao** - A rich preparation of basmati rice, raisins, cashew nuts & pistachio essence with saffron.

**Birinji** - Mixed vegetables cooked with rice and whole spices

**Masala Bhaat** – Rice cooked along with lots of vegetables and spices. Speciality from maharashtra.

**Tomato Rice**

**Pudina Kabuli Kaju Pulao** – Rice flavoured with mint, cashew and chick peas.

**Lemon Rice**

**Kothamali Sadam** – Coriander flavoured rice tempered with peanuts and south Indian tempering.

**Coconut rice**

**Paneer Tawa Pulao** – Fried panner cooked along with onion tomato masalas and cooked with fragrant rice.

**Soya matar pulao** – Soybean chunks and green peas cooked together in fragrant basmati rice.

**Kale chane aur bhune pyaaz ka pulao** – Black peas cooked along with caramelized onions in fragrant long grain basmati rice.

**Motiya Pulao** – Paneer fried and cooked along with fragrant rice.

## NON-VEGETARIAN RICE PREPARATION

**Bombay Murgh Pulao**– Chicken, fried and spiced potatoes which is unique about this rice dish is the addition of kewra water and dried plums that give it a distinctively sweet and tangy flavour.

**Hyderabadi Murgh Dum Biryani** – Meat is marinated first and then cooked along with layered rice on dum.

**Moradabadi Murgh Dum Biryani** - Dum style of chicken cooked over low flame until perfection.

**Murgh Yakhni Pulao** - Deep flavor, tender chicken, and fluffy rice cooked to perfection.

**Awadhi Murgh Dum Biryani** – The biryani is mildly spiced and filled with immense fragrance of basmati rice and the cooked meat along with kewa water and ithar.

**Andhra Kodi Pulao** - Diced cubes of chicken cooked with a traditional, spicy and fresh mix of spices and herbs - fried in sumptuous quantities of fresh ghee till crisp and cooked along with rice.

**Metiabruz Murgh Dum Biryani** - Aromatic long grain basmati rice, luscious and juicy chicken pieces, boiled eggs, tender potato chunks, ghee, mawa, saffron milk and spices.

**Bombay Gosht Pulao**– Mutton fried and spiced potatoes which is unique about this rice dish is the addition of kewra water and dried plums that give it a distinctively sweet and tangy flavour.



**Hyderabadi Gosht Dum Biryani** - Meat is marinated first and then cooked along with layered rice on dum.

**Katche Gosht ki Dum biryani** – This biryani is made with partially cooked rice being layered on top of marinated meat which is raw and is then dum cooked.

**Moradabadi Gosht Dum Biryani** – Dum style of lamb cooked over low flame until perfection.

**Awadhi Gosht Dum Biryani** - The biryani is mildly spiced and filled with immense fragrance of basmati rice and the cooked meat along with kewa water and ittar.

**Metiabruz Gosht Dum Biryani** - Aromatic long grain basmati rice, luscious and juicy mutton pieces, boiled eggs, tender potato chunks, ghee, mawa, saffron milk and spices.

**Kheema Mattar Pulao** – Minced lamb and green pea cooked along with fragrant rice and spices.

**Kashmiri Gosht Biryani** – The biryani served during dastarkwan service which contains subtle flavour of mutton filled with nuts and dried fruits.

**Bohri Biryani** – Mutton biryani from the central region of India.

## NON-VEGETARIAN - MAIN COURSE

### *CHICKEN SELECTIONS*

#### NORTH INDIAN SELECTION

**Komdi Cha Tambda Rassa** – Coconut based chicken gravy

**Methi Murgh masala** - Chicken cooked in onion-based gravy with fenugreek leaves.

**Murgh khurchan** - Shredded chicken cooked with onions & thickly sliced tomatoes garnished with green chilli & coriander.

**Murgh dhaniya qorma** – Succulent chicken cooked in coriander stems enhanced curd gravy.

**Murgh handi lazeez** – Tender pieces of chicken simmered in its own juices & aromatic spices.

**Murgh methi** – tender chunks of chicken cooked with onion & tomatoes, flavoured with fenugreek.

**Murgh begam bahar** – Mughlai style preparation of chicken prepared in thick yogurt and almond gravy.

**Murgh Jungbari** – A very unique preparation of chicken cooked in coconut milk with Indian spices.

**Murgh Ka Salan** – Chicken cooked in salan gravy made of poppy seeds and dried coconut.

**Chicken Shahjahani** - A Mughlai chicken curry with a thick yogurt & creamy gravy mixed with almonds.



**Kadai Murgh** - Chicken cooked in a Kadai, flavoured with garlic, freshly crushed red chilli & coriander in onion & tomato gravy.

**Murgh Achari** - A north Indian preparation of diced chicken cooked in pickling Indian spices.

**Murgh sadgi qorma** – A humble preparation of chicken cooked in its own juices with golden onions.

**Murgh do pyaza** - Slow cooked chicken in a yogurt-based onion & tomato curry dominantly spiced with garam masala & pepper.

**Murgh lababdar** - Chicken cooked in rich tomato gravy finished with cream & butter.

**Zaffrani Murgh** - Saffron scented rich chicken preparation in gravy

**Murgh aloo qorma** - Traditional cashew nut, almond and yoghurt gravy served with chunks of chicken

**Murgh saagwala** - Indian preparation of chicken cooked with onions and finished with puree of green leafy vegetables.

#### **SOUTH INDIAN SELECTION**

**Thegingkai Kozhi** - Succulent chicken marinated in a medley of Indian spices & cooked in a coconut paste gravy. (50 pax maximum)

**Chicken Chettinad** - Chicken curry Chettinad style – with black pepper, curry leaves & Chettinad spice powder.

**Kozhi kurma** - Tender chicken simmered in poppy seeds with coconut paste

**Kodi mentaku masala** - Chicken cooked with fenugreek leaves and ground spices

#### **WESTERN SELECTION**

Chermoula spiced chicken with root vegetables

Five spice roast chicken with rosemary jus

Slow braised chicken with wilted spinach & smashed potato

Chimichuri marinated chicken with red wine jus

Sunday roast chicken with rosemary potatoes

Grilled chicken with country style potatoes & pan jus

Semolina crusted grilled chicken

Paprika & Coriander Rubbed Roast Chicken with potatoes & garlic mash

Chicken & mix veg stew

Grilled Chicken Barbeque

Chicken Canneloni

Grilled Chicken With Sherry & Oregano Jus

Chicken & Bean Enchiladas

Chicken Canneloni

Lebanese Chicken and chickpea stew

### **ASIAN SELECTION**

Thai red chicken curry

Thai green chicken curry

Wok tossed chicken in chilli garlic sauce

Stir fried chicken in black bean sauce

Wok tossed chicken in hot garlic sauce

Stir fried chicken

Hunan style Szechwan chilli chicken

Wok tossed chicken in soy garlic sauce

Stir fried chicken in chilli oyster sauce

Stir fried chicken in chilli bean sauce

Wok tossed chicken in hoisin sauce

### ***LAMB SELECTION***

#### **NORTH INDIAN**

**Mutton do pyaza** - Slow cooked mutton in a yogurt-based onion & tomato curry dominantly spiced with garam masala & pepper.

**Kadhai Gosht** - Tender pieces of marinated mutton tempered in yogurt gravy garnished with ginger & coriander.

**Gosht Simla Mirch ka qorma** - A typical Hyderabadi dish cooked with yogurt, almonds or fresh coconut

**Gosht saagwala** – Mutton cooked along with seasonal green leafy vegetables.

**Kheema matar lazeez** - piced minced meet gravy cooked with golden onion cumin and green peas.

**Kosha mangsho** - Lamb cooked with tomato paste and spices, Bengali specialty

**Shahi Gosht nihari** - Lamb cooked with flavourful stock, & Indian spices

**Gosht saadgi qorma** - An Awadhi mutton preparation with stock, saffron and brown onion

**Safed Maas** - Traditional Rajasthani preparation simmered in cashew and roast onion paste

**Gosht baoli handi** - Tender lamb simmered with root vegetables

**Gosht ka dalcha** - Lamb preparation cooked with yellow lentil

**Dum ka keema** - Slow cooked lamb mince with Indian spices

**Pudina Gosht do pyaza** - Lamb cooked with browned onions, chillies and cumin powder, finished with mint leaves

**Rarah Gosht** - Lamb cooked with browned onions, chillies and cumin powder

**Gosht handi lazeez** - Lamb cooked with onions & Indian spices

**Gosht ka salan** - Tender pieces of lamb cooked in cashew gravy, flavoured with tamarind

**Burhani Gosht** - A lamb preparation, cooked with onions & spices flavoured with yoghurt & garlic.

**Gosht Rogan josh** - Tender morsels of lamb simmered in a curry flavoured with aromatic herbs & spices.

## **SOUTH INDIAN**

**Mamsam vartha curry** - A Tamil Nadu specialty – mutton cooked with ground roasted spices, chilli & aniseed.

**Mamsam koora** - Succulent lamb cubes cooked in gravy of coconut, onions and tomatoes

## **WESTERN SELECTION**

Shepherd's pie

Moussaka

Braised lamb with mushrooms, shallots & herb jus

Roast leg of lamb with root vegetables

Moroccan lamb tagine with cous cous\*(for smaller events upto 50pax)

Irish lamb stew - A hearty & traditional preparation of lamb & English vegetables in a flavourful stew.

Gremolata crusted lamb with zaatar spiked carrots

Bolognese & potato gratin

Pasta bolognaises

Lamb meat balls in spicy tomato sauce

## **ASIAN SELECTION**

Wok tossed lamb dumplings with soy garlic sauce



Wok tossed lamb dumplings in chilli garlic sauce

Stir fried lamb dumplings in black bean sauce

Wok tossed lamb dumplings in hot garlic sauce

Stir fried lamb dumplings Hunan style

Wok tossed lamb in soy garlic sauce

Stir fried lamb dumplings in chilli oyster sauce

Stir fried lamb in chilli bean sauce

Wok tossed lamb dumplings in hoisin sauce

## ***SEAFOOD SELECTION* (Shrimps & Prawns will come at an additional price of Rs 200 – per person)**

### **NORTH INDIAN**

**Patrani Macchli** - Fish cubes, marinated in mustard paste, wrapped & cooked in banana leaves

**Goan fish curry** - A Goan delicacy of fish curry

**Achari Fish Curry** - A tangy preparation of fish curry

**Bengali Fish Curry** - A Bengali favourite of fish curry

**Sarson ki Macchli** - Fish, marinated and cooked with mustard paste

**Mahi Musallam** - Whole fish fillets covered with indian spices and cooked in oven

**Mahi Kofta Qaliyan** - Dumplings of fish cooked with fenugreek seeds, turmeric and garam masala

**Machi Triphal Ambat**- This is a traditional dish in which fish is cooked in creamy coconut gravy that greatly enhances its taste.

**Sungtachi-Hinga Kodi** - A popular prawn dish is the sungtachi-hinga kodi, which consists of prawns in coconut gravy, blended with spices and asafoetida.

### **SOUTH INDIAN**

**Meen Kozhambhu** - King fish cubes cooked in a gravy of tamarind, coconut and methi seeds

**Mangalore Fish Curry** - A Mangalorean style fish curry cooked in south Indian spices & coconut

**Meen Moilee** - Fish simmered in coconut milk, with ginger and green chillies

### **WESTERN**

Grilled fish with miso scallion reduction & wilted pokchoy

Grilled fish with lime beurre blanc

Fish & Chips with mushy peas

Grilled Fish with tomato caper confit

Fish pie

Pan Seared fish with wilted spinach

### **ORIENTAL**

Stir Fried Fish in Szechuan Sauce

Wok tossed fish with garlic basil sauce

Fried Prawns in Beijing Chilli sauce (\*additional cost applicable)

Sliced fish in sichuan pepper sauce

Thai red fish curry

Thai green fish curry

Wok tossed fish in chilli garlic sauce

Stir fried fish in black bean sauce

Wok tossed fish in hot garlic sauce

Stir fried fish

Hunan style Szechwan chilli fish

Wok tossed fish in soy garlic sauce

Stir fried fish in chilli oyster sauce

Wok tossed fish in hoisin sauce

Stir fried fish in chilli bean sauce

## **LIVE STATIONS**

### **SUPERFOOD COUNTER (D.I.Y SALAD BAR)**

Superfoods are foods that are nutritionally dense, containing lots of vitamins, minerals and antioxidants that are good for one's health. This means that they provide a substantial amount of nutrients and have very few calories.

DATES/ FIG/ RAISINS/ PRUNES/ WALNUTS/ CASHEW NUTS/ ALMONDS

BROCCOLI/ ASPARAGUS/ CARROTS/ PURPLE CABBAGE/ CHERRY TOMATO

QUINOA/ COUSCOUS/ PUMPKIN SEEDS/

KIWI/ BERRIES/ GRAPE FRUIT/ PARMESEAN/ EMMENTAL/ CHEDDAR

Dressings - Balsamic Dressing, Lemon and Olive Oil Dressing, Mustard Dressing

### **VEGETARIAN MINI SLIDER**

Crumbed Potato Sliders

Cajun Spiced Beetroot Patty

Peri-Peri Spiked Lotus Root Patty

On a bed of .....Pickled Lettuce, caramelized onion, Sliced Tomato

Accompaniments - Cocktail Mayonnaise, Mustard Mayonnaise

### **VEGITARIAN KEBAB STATION**

Choice of any 4 – Nadru Ki Shammi Kebab, Subz Shammi Kebab, Dahi Ki Kebab, Beetroot Galouti, Carrot Galouti, Pohe Aloo Kebab, Katche Kela Kebab, Hara Bhara Kebab, Teekhe Mattar Kebab, Shakarkhand kebab

Condiments – Mint chutney & Laccha Pyaaz

### **PANCAKE STATION**

Batters – Vanilla, Chocolate & Redvelvet

Condiments – Banana, Chocochips

Accompaniments – Maple syrup, Cinnamon Honey, Chocolate Syrup, White chocolate Ganache

### **PASTA**

Choice of pasta- penne, spaghetti, farfalle

Choice of sauce – Marinera, Alfredo, Basil pesto

Vegetables - Zucchini, Carrot, Green Peas, Mushrooms, Peppers, Broccoli

Condiments - Green Olives, Black Olives, Chilli Flakes, Parmesan cheese, Sundried Tomato, Capers

### **THAI CURRY**

Choice of curry – Red / Green



Vegetables- Zucchini, Carrot, Green Peas, Mushrooms, Peppers, Broccoli, Baby Corn, Pokchoy, Eggplant

Condiments – Fried Onion, Lemongrass, Basil, Galangal, Fried Garlic, Mint, Lemon Wedges

### **FROM THE STREETS OF CALCUTTA – KATHI STATION**

Filling option - Paneer Kurchan, Chatpatta Aloo

Accompaniments – Chatpata Laccha Pyaaz, Mint Chutney

### **PAPAD**

Gravy - Paneer masala, Bhuna Mattar

Condiments -Onion, tomato, green chili, coriander

Accompaniments -Rajasthani lehsoon ki chutney

### **CHOLE KULCHA**

Amritsari Chole

Condiments - Onion, Tomato, Green Chilli, Coriander, herbs, Saunth Chutney, Mint Chutney, Lemon Wedges, Beaten Yoghurt, Sev

### **RISOTTO**

Arborio Rice

Aromatic and flavourful stock

Vegetables – Asparagus, Carrot, Green Peas, Mushrooms, Broccoli

Condiments - Oregano, Chilli Flakes, Parmesan cheese

### **KHEEMA PAV**

Keema (mutton or chicken)

Accompaniment- Pav

Condiments - Onion, Tomato, Green Chilli, Coriander herbs, Lemon Wedges

### **MISAL/ USAL/ BHAJJI**

Accompaniment- Pav

Condiments – Farsan, Onion, Tomato, Green Chilli, Coriander herbs, Lemon Wedges

### **CHEELA COUNTER**

Condiments- Tomato, chilli, onion, coriander, cheese

Accompaniments – Mint chutney, Saunth chutney

### **VADA PAV & DHABELI**

Accompaniment- Pav, Dhabeli aloo mixture, Battata Vada

Condiments – Garlic chutney, Coriander herbs, Lemon Wedges

### **MILLET KICHADI**

Millets – pearl millet (Bajra), Sorghum Millet (jowar)

Condiments – Jeera, Ginger, Garlic, Green Chilli, Turmeric, Salt, Red Chilli Powder, Ghee

### **SHAHI NIHARI COUNTER**

Condiment – Khamiri roti

Accompaniments - Fried Garlic, chopped green, chilli, ginger juliennes, fried garlic, lemon wedge

### **TAWA SUBZI COUNTER**

Gravy- Palak /Makhni /Salan /Korma

Vegetables- Cauliflower/ Green Peas/ Mushroom/ Onion/ Peppers/ Bitter-gourd/ Paneer/ Zucchini/ Tomato/ Potato

Condiments-Onion, Tomato, Green Chilli, Coriander, Lemon Wedges

Seasoning-Salt, Chaat masala, Sugar, Butter, Fresh Cream

### **CHICKEN HALEEM COUNTER**

Accompaniments - Fried garlic, chopped green, chilli, ginger juliennes, chopped coriander, lemon wedge

### **ASIAN STIR-FRY COUNTER**

Vegetables- Zucchini, Pokchoy, Chinese Cabbage, Capsicum Green, Capsicum Red, Capsicum Yellow, Spring Onion, Cabbage, Carrot, Mushroom, Cauliflower, Broccoli

Sauces – Szechwan, Black Pepper, Light garlic

Condiments- Chopped Garlic, Spring Onion, Chopped Ginger

### **KHAO SUEY STATION**

Option of fried noodle & steamed noodle

Vegetables- Pokchoy, Chinese cabbage, Spring Onion, Cabbage, Carrot, Mushroom, Broccoli

Meats – chicken / shrimp

Condiments- fried Garlic, Spring Onion, chopped egg, brown onion, chilli, peanuts

### **MONGOLIAN STATION**

NOODLES – RICE

Vegetables- Pokchoy, Chinese cabbage, Spring Onion, Cabbage, Carrot, Mushroom

Condiments- fried Garlic, chilli, ginger juliennes, chilli flakes

Sauces – Szechwan, Black Pepper, Light soy garlic,

### **VEG GRILL STATION**

Condiments (Choice of any 4) – Grilled vegetables, Tofu, Cottage Cheese, Polenta cakes, Pesto sweet potato, corn on the cob

Sauces – lemon butter, barbeque, pan jus, apple sauce, lemon wedges

### **PIZZA COUNTER (Maximum of 150pax)**

Toppings – Zucchini, Cottage cheese, American corn, Bell pepper, Mushroom, Baby Corn, Capsicum, Olives, Jalapenos, Tomato

Condiments – Oregano, Chilli Flakes

### **BURITTO STATION**

Wraps – tortilla sheets

Condiments –lettuce, tomato juliennes, cucumber juliennes, jalapeno, grilled vegetables, guacamole, refried beans, rice

Accompaniments – mango chutney, tomato salsa

### **KUTHU PAROTHA**



Parotha

Gravy, Onion, Lemon, Tomato, Coriander, Ghee, Podi, Green Capsicum

### **TEX\_MEX COUNTER – NACHOS & TACOS**

Base – taco shell, soft taco, nachos

Filings – Refried beans, Corn and bell pepper

Accompaniments- iceberg lettuce, 4 cheese sauce, jalapenos mayo

Salsas – guacamole, tomato salsa, pineapple salsa

### **QUESADILLAS**

Base – tortilla sheets

Filings – Refried beans, Vegetable & bell pepper filling, Corn cheese

Accompaniments – iceberg lettuce, 4 cheese sauce, jalapenos mayo

Salsas – guacamole, tomato salsa, sour cream

(Non-Veg option available)

### **VEGETARIAN SATAY STATION**

Satay (Choice of any 3) – Mushroom, tofu, baby corn & Broccoli, cottage cheese

Sauces – peanut sauce, sweet chilli sauce

### **CHOCOLATE FONDUE COUNTER**

Dips – Dark chocolate ganache, Milk chocolate ganache, White chocolate ganache

Condiments – Vanilla cake, Brownie, Red Velvet, Fresh Cut Fruits, Marshmallows, Grissini

### **CHINESE BHEL**

Vegetables- Pokchoy, Spring Onion, Cabbage, Carrot, tomato, onion, purple cabbage

Condiments- fried Garlic, chilli, chilli flakes

Sauces – Szechwan

### **JALEBI RABDI COUNTER**

Classical jalebi, Apple Jalebi, Pineapple Jalebi

Accompaniment - Rabdi

### **DOSA STATION**

Batters – Rice Dosa / Ragi Dosa

Condiments – potato bhaji, onions, tomato, chilli, coriander, Mysore masala

Chutney – tomato, coconut, Sāmbhar, Ghee, Podi

### **DAL TADKA COUNTER**

Dal varieties – Toor, Moong, Channa, Masoor

Condiments – Jeera, Ginger, Garlic, Green Chilli, Turmeric, Salt, Red Chilli Powder, Ghee

### **CHAAT**

Pani Puri – Khatta Pani & Meetha Pani

Ragda Pattice / Aloo Tikki

Aloo Papdi Chaat

Dahi Puri, Sev Puri, Bhel Puri

## **EXCLUSIVE LIVE COUNTERS (Extra charges apply)**

### **THAI RICE STRING HOPPERS**

Gravy – Red Thai Curry, Green Thai Curry

Condiments – Fried Onion, Basil, Fried Garlic

### **RICE CAKES IN A JAR – SOUTH INDIAN**

Ullitheyal - Shallots and black pepper cooked in tangy tamarind gravy.

Tarkari Kurmah - Melange of vegetables simmered in a gravy of poppy seed and spices

(Non-Vegetarian Option available)

### **UNCONVENTIONAL PAV COUNTER**

Filling (Choice of any 3) – Smoked Tofu with avocado and Sriracha, Mediterranean grilled vegetables with feta and olives, BBQ pulled sweet potato, Korean BBQ jackfruit with kimchi slaw, Grilled mushroom with garlic aioli.

Sauces – Sriracha, jalapeno mayo, tandoori mayo

### **NON-VEGETARIAN SATAY STATION**

Satays – Chicken, Fish, Cottage cheese

Sauces – peanut sauce, sweet chilli sauce

### **DARJEELING MOMO COUNTER**

Vegetarian & Non-Vegetarian Momo

Sauces – Hot chilli garlic sauce, Coriander chilli sauce

### **MUTTON HALEEM COUNTER**

Accompaniments - Fried garlic, chopped green, chilli, ginger juliennes, chopped coriander, lemon wedge

### **PANINI STATION**

Breads – Panini, Multigrain baguette

Accompaniments – salad greens, tomato slices, cucumber slices, jalapeno, grilled vegetables, cheddar, brie, caramelized onions, gherkins, olives, cocktail onions

Condiments – mustard, ketchup, chips

(Non-Veg option available)

### **NON-VEG GRILL STATION**

Meats (Choice of 2) –chicken, fish steaks, lamb patties, sausages

Veg (Choice of 2) – grilled vegetables, potato wedges, corn on the cob, Cottage Cheese

Sauces – lemon butter, barbeque, pan jus, apple sauce, lemon wedges

### **NON-VEGETARIAN KEBAB STATION**

Choice of any 3 – Gosht Shammi Kebab, Chicken Shammi Kebab, Gosht Galouti Kebab, Machi Shammi, Chicken Galouti, Chicken Chapli Kebab, Mutton Chapli Kebab

Choice of any 1 – Dahi ke kebab, Beetroot Galouti, Hara Bhara Kebab

Condiments – Mint chutney & Laccha Pyaaz





### **ALL THE WAY FROM MEXICO – NACHOS & TACOS & QUESADILLAS & BURITTO**

Base – taco shell, nachos, tortilla sheets

Filings – Refried beans, Corn & bell pepper cheese, Peri-peri Grilled chicken, Boiled Rice

Accompaniments- sauteed bell peppers, jalapenos, gherkins, iceberg lettuce, 4 cheese sauce

Salsas – guacamole, corn salsa, tomato salsa, pineapple salsa, sour cream

### **NON-VEGETARIAN MINI SLIDER**

Crumbed Chicken Slider

Crumb Fried Fish Slider

On a bed of .....Pickled Lettuce, caramelized onion, Sliced Tomato

Accompaniments - Cocktail Mayonnaise, Mustard Mayonnaise

### **FROM THE STREETS OF CALCUTTA – KATHI STATION**

Filling option – Murgh Kurchan, Egg roll, Double egg chicken

Accompaniments – Chatpata Laccha Pyaaz, Mint Chutney

### **HOT CHOCOLATE COUNTER**

HOT CHOCOLATE

Accompaniments – Chocolate Cookies, cocoa crumble, French sea salt and Marshmallows

### **GARAM MASALA DOODH**

Masala Milk is made with nuts, spices and saffron. It is very healthy for every age group as it is full of vitamins and proteins. Generally consumed during the winter months.

**EXCLUSIVE FRESH CUT FRUIT COUNTER (Extra charges of Rs. 500 apply)**

## FOR THE SWEET TOOTH

### THANDA MITHAI

**Kesari Kheer** - A traditional rice pudding from Lucknow flavoured with saffron.

**Rosagolla** – Poached curdled milk solids soaked in sugar syrup.

**Elaichi Shrikhand** – Thickened curd flavoured with cardamom and sweetened.

**Kala Jamun** - Thickened milk solids deep fried in ghee.

**Moti Choor Ladoo** – Sugar dipped saffron pearls.

**Gulab Ki Thandi Kheer** – Tender rose petals soaked in thickened milk.

**Besan Ka laddoo** – Chana dal and sugar cooked together and made into spheres.

**Rawa laddoo** - Semolina and sugar cooked together and made into spheres.

**Gujjiya** – Deep-fried pastry that is made using either suji which is stuffed with a mixture of sweetened khoa and dried fruits.

**Kesari Rasmalai** - Poached dumplings of fresh cottage cheese from cow's milk in saffron flavoured reduced milk.

**Kesar Phirnee** - A rice pudding made from rice & milk.

**Assorted Sandesh Platter**- Bengali Sweet

**Angoori Rasmalai** - Miniature poached dumplings of fresh cottage cheese from cow's milk in saffron flavoured reduced milk.

**Semiya Payasam** - South Indian favourite with vermicelli & milk.

**Malai Cham Cham** – Dry version of Rosagolla stuffed with thickened flavoured milk solids.

**Thande Phaloon Ki Kheer** – Fresh fruits soaked in thickened milk.

### GARAM MITHAI

**Malpua with Rabdi** - Indian pancakes served with a delectable milk pudding.

**Shahi Tukda** - An exotic dessert of saffron “rabdi” spread on a slice of syrup-soaked homemade bread, garnished with dried fruits & nuts.

**Jalebi** - Sweet batter fried coils flavoured with saffron & rose water.

**Shahi Pakodi** - Small gulab jamuns cooked in thick rabdi garnished with pista, almonds, & saffron. Gulab Jamun Deep-fried Khoya dumplings served dipped in sugar syrup.

**Pineapple Jalebi** – Pineapple dipped in jalebi batter and fried to perfection.

**Pineapple Sheera** – Semolina cooked in sugar and ghee.

**Apple Jalebi** – Apple dipped in jalebi batter and fried to perfection.

**Zauq-E-Shahi** – Miniature gulab jamuns soaked in thickened milk (rabdi)

**Malpua with Rabdi** – Fennel scented deepfried batter soaked in sugar syrup.

**Gulab Jamun** – Thickened milk solids deep fried in ghee and soaked in Sugar syrup.

**Malai Toast** – Thickened milk-based dessert.

## **HALWA**

**Gajar Halwa** - A carrot & milk pudding, popular in North India, drizzled with dry fruits.

**Dumroot Halwa** - A dessert made of khoya, pumpkin and bread crumbs.

**Moong Dal Halwa** - A classic Indian pudding made from pounded lentils with milk & ghee, garnished with almonds.

**Walnut halwa** – Walnuts & milk pudding, popular in North India.

**Doodi Halwa** – Bottle Gourd & milk pudding, popular in North India, drizzled with dry fruits.

**Adrak ka Halwa** - Ginger & milk pudding, popular in North India, drizzled with dry fruits.

**Mirchi Ka Halwa** – Red chilli & milk pudding, popular in North India, drizzled with dry fruits.

**Beetroot Halwa** – Beetroot & milk pudding, popular in North India, drizzled with dry fruits.

## **WESTERN DESSERTS**

**Fresh Fruit Trifle** - A multi layered dessert made from thickened custard & sponge cake with fresh fruits of the season.

**Bread & Butter Pudding** - A combination of milk, egg & sugar on layered bread, topped with butter & baked.

**Fresh Fruit Custard** – Fresh cut fruits

**Hot chocolate mud pie** - Rich chocolate pudding with topping of truffle

**Black Forest Gateaux** - A multi layered chocolate cake topped with sugar syrup, whipped cream, maraschino cherries & garnished with chocolate flakes.

**Chocolate Mousse** - A subtle textured cold dessert flavoured with rich chocolate.

**Caramel Custard** - Rich custard topped with a layer of soft caramel.

**Gateau Tropicana** - A sweet-layered cake topped with fresh cream & tropical fruits.

**Watalappam** – Coconut and jaggery version of crème caramel a speciality from Sri Lanka.

Baked Cheese cake

Tiramisu



Apple & oats crumble

Ice Cream (Vanilla, Strawberry, Mango, Chocolate, Coffee, butterscotch, Almond Praline, Honey nut crunch, Gold Ribbon, Bavarian chocolate, very berry strawberry)

Baked Yogurt with Seasonal Fruit

Coffee chocolate slice

Pavlova with exotic fruits (contains egg – max 50 pax)

Chocolate walnut Brownie

Black Forest pastry

Mango Bavarian Cream cake

Hot Apple Cobbler

Sticky Date and Toffee Pudding

Belgian chocolate mousse

Chocolate walnut pudding

Crème caramel - 365

Nutmeg torte

Chocolate Marquise

Mango Marquise

Apple cinnamon tart

Pineapple & coconut pastry

Pannacotta

