



BANQUETS MENU GUIDE

Sector 44, Gurugram 122004
Haryana, India
+91 124 667 3000
citycentre.gurugram@tajhotels.com

VEGETARIAN SNACKS

Indian Section

- ☐ Bhatti ka paneer
- ☐ Kali mirch ka paneer soola
- ☐ Tandoori paneer shaslik
- ☐ Jaitooni paneer soola
- ☐ Nimbu wala paneer
- ☐ Paneer tikka teen mirch
- ☐ Zafrani paneer tikka
- ☐ Achari paneer tikka
- ☐ Vegetable seekh
- ☐ Broccoli aur makai ki seekh
- ☐ Makai aur paneer ki seekh
- ☐ Dahi palak ke kebab
- ☐ Methi mirch ke dahi wale kebab
- ☐ Til wale hare matar ke kebab
- ☐ Hara tawa kebab
- ☐ Sunehre Kebab
(corn tikki with til seeds)
- ☐ Saunth chutney ke aloo
- ☐ Potli matar samosa
- ☐ Aloo sev ki tikki
- ☐ Chatpate tandoori aloo
- ☐ Chutney stuffed potato balls
- ☐ Crisp fried idli with
coconut chutney
- ☐ Rajma aur soyabean tikki

Continental Section

- ☐ Asparagus & corn quiche
- ☐ Sesame crispy mushroom
with pepperonata
- ☐ Mini quiches: asparagus,
manchego, red onion,
emmenthal
- ☐ Jalapeño poppers
- ☐ Falafel with garlic tahini
- ☐ Cashew croquettes
- ☐ American corn & sundried
tomato croquettes
- ☐ Feta & flat parsley soft wrap
- ☐ Polenta crusted cottage
cheese finger
- ☐ Young spinach & sumac
onion enchiladas
- ☐ Mushroom & corn vol-au-vent
- ☐ Vegetable satay (vegetables
on a skewer)
- ☐ Cheese Paprika balls
- ☐ Caramelised goat cheese &
red onion tartlet
- ☐ Assorted bruschetta: mushroom,
ratatouille, balsamic cured
tomato, tomato bocconcini,
globe artichoke, smoked
cheese & caramelised onion

Oriental Section

- ☐ Oriental mix vegetable bags
- ☐ Vegetable spring roll
- ☐ Chilli cottage cheese
- ☐ Chilli baby corn
- ☐ Sweet sesame sauce
tossed chestnuts
- ☐ Salt & pepper vegetables
- ☐ Tofu pepper salt
(stir fried preparation)
- ☐ Tofu & pokchoy spring roll
- ☐ Vegetable kothe
- ☐ Lotus stem chilli honey
- ☐ Truffle infused mushroom rolls
- ☐ Crispy lemongrass chilli
mushroom
- ☐ Baby corn fritters
- ☐ Camembert cheese wontons
- ☐ Vegetable wonton, hot garlic dip

NON - VEGETARIAN SNACKS

Indian Selection

- ☐ Fish amritsari
- ☐ Kasundi mahi
- ☐ Methi mahi tikka
- ☐ Narangi macchi tikka
- ☐ Jaitooni mahi tikka
- ☐ Bhatti ka jheenga
- ☐ Achari jheenga
- ☐ Bhatti ka murgh
- ☐ Guntur chilli chicken
- ☐ Doodhiya murg tikka

- ☐ Highway chicken tikka
- ☐ Nariyal pudina ka murg tikka
- ☐ Saunfiyan murg tikka
- ☐ Achari murg tikka
- ☐ Kasturi murgh tikka
- ☐ Reshmi kebab
- ☐ Ajwaini jheenga
- ☐ Afghani murgh tikka
- ☐ Galouti kebab - gosht/murgh
- ☐ Adraki champ

- ☐ Seekh kebab
- ☐ Lagan ki boti
- ☐ Nukti kebab in kurkuri katori
- ☐ Shammi kebab
- ☐ Seekh kebab
- ☐ Lagan ki boti
- ☐ Nukti kebab in kurkuri katori
- ☐ Shammi kebab
- ☐ Shikampoori kebab
- ☐ Kakori kebab

Continental Section

- ☐ Corn crusted fish finger
- ☐ Fish finger with tartar sauce
- ☐ Peri-peri chicken
- ☐ Mustard grill fish
- ☐ Lime & pepper sole
- ☐ Fish only (Batter fried fish)
- ☐ Chicken satay
- ☐ Chicken brochettes with barbeque sauce

- ☐ Chicken olive noisette (supreme chicken rolled in olives)
- ☐ Chicken sausage roll (sausage baked in puff)
- ☐ Thyme chicken & crunchy celery quiche
- ☐ Shish touk (chicken morsels in Aioli)
- ☐ Quiche: quiche lorraine, chicken & leek

- ☐ Lamb two pepper
- ☐ Candied cashew & lamb in crispy shell
- ☐ Honkur begendi (mince lamb kebab from turkey)
- ☐ Lamb marakkesh in pita (shredded lamb with pepper, tahina, coriander & aioli)
- ☐ Mutton pepper fry in puff pastry

Oriental Section

- ☐ Pan fried fish
- ☐ Fish wild pepper
- ☐ Fish dry red chilli
- ☐ Spicy lamb spring rolls with hot garlic dip
- ☐ Lamb kothe
- ☐ Dry chilli chicken

- ☐ Chicken salt & pepper
- ☐ Shredded lamb with pepper in sweet soy sauce
- ☐ Chicken spring rolls
- ☐ Chicken tai-chin (stir fried spicy preparation)
- ☐ Crisp chicken wonton

- ☐ Baked BBQ chicken puffs
- ☐ Chicken Manchurian puffs
- ☐ Tangy BBQ chicken wings
- ☐ Crispy fried chicken with hot garlic dip
- ☐ Prawn salt & pepper
- ☐ Golden fried prawn

VEGETARIAN SOUPS

Indian Section

- ☐ Tomato dhaniya shorba
- ☐ Tomato lemon grass shorba
- ☐ Subz tamatar shorba
- ☐ Dal aur subz shorba
- ☐ Ankurit dal shorba
- ☐ Hare choliya ka shorba (seasonal)
- ☐ Badami shorba

Continental Section

- ☐ Cream of tomato
- ☐ Creamy eye bean
- ☐ Tuscan tomato (tomato basil soup with white wine)

Oriental Section

- ☐ Hot & sour
- ☐ Vegetable sweet corn

- ☐ Subz badam shorba
- ☐ Khumb nimbu shorba
- ☐ Moong dal shorba
- ☐ Bhune bhutte ka shorba
- ☐ Makai mirch shorba
- ☐ Tomato rasam
- ☐ Kala chana cappuccino

- ☐ Vegetable sweet corn
- ☐ Chickpea yellow pepper
- ☐ Harira (red lentil soup)
- ☐ Cream of almond

- ☐ Lemon coriander
- ☐ Veg tom-yum

- ☐ Pineapple rasam
- ☐ Tamatar tulsi ka shorba
- ☐ Makai ka shorba
- ☐ Tarkari nihari ka shorba
- ☐ Khumb shorba
- ☐ Mulligatwany
- ☐ Kumbh subz shorba

- ☐ Wild mushroom soup
- ☐ Corn chowder (potato & corn soup)

- ☐ Lung fung soup (thick vegetable soup)

Cold Soup Selection

- ☐ Gazpacho (Spanish cold soup)
- ☐ Chilled cucumber & mint

- ☐ Pineapple ginger
- ☐ Vichyssoise (potato & leek soup)

- ☐ Chilled corn butternut
- ☐ Chilled carrot tomato

NON VEGETARIAN SOUPS

Indian Selection

- ☐ Murg yakhni shorba
- ☐ Murg badami shorba
- ☐ Murg dal shorba
- ☐ Murgh mulligatawny

- ☐ Hing murgh ka shorba
- ☐ Murgh nihari shorba
- ☐ Lobster shorba
- ☐ Gosht pudina shorba

- ☐ Gosht ajmoda shorba
- ☐ Mirch gosht ka shorba
- ☐ Lamb trotter shorba

Continental Selection

- ☐ Chicken creole
- ☐ Cock-a-leekie (semi thick chicken & leek soup)
- ☐ Chicken almond fennel

- ☐ Cream of chicken
- ☐ Chicken consomme
- ☐ Roast corn & chicken
- ☐ Chicken clear soup

- ☐ Lamb goulash
- ☐ Hungarian pollock (lamb & potato soup flavoured with tomato & sweet paprika)
- ☐ Scotch broth

Oriental Selection

- ☐ Hot & sour chicken
- ☐ Chicken sweet corn
- ☐ Chicken coriander
- ☐ Chicken tom-yum kai
- ☐ Tomato, bean curd & chicken leg mushroom

- ☐ Jade chicken (light Korean chicken & coriander soup)
- ☐ Chicken noodle soup
- ☐ Tomato egg drop
- ☐ Chicken dumpling soup
- ☐ West lake lamb

- ☐ Dan hua tang (egg drop soup)
- ☐ Seafood & tofu
- ☐ Tom-yum kung (prawn)
- ☐ Rich & noble congee

VEGETARIAN SALAD

Indian Selection

- ☐ Fruit chaat
- ☐ Aloo aur chana chaat
- ☐ Kachumber salad

Continental Selection

- ☐ Tossed green salad
- ☐ Tomato & feta cheese
- ☐ Sliced green salad
- ☐ Pasta & asparagus salad
- ☐ Marinated mushroom
- ☐ Bean sprout & peanut
- ☐ Russian salad
- ☐ Arugula & citrus salad
- ☐ Coleslaw

Oriental Selection

- ☐ Som Tam
- ☐ Glass noodle salad
- ☐ Potato & sweet chilli
- ☐ Kim Chi (2 varieties)

- ☐ Paneer tikka salad
- ☐ Aloo aur anar ki chaat
- ☐ Garden green saald

- ☐ Carrot, apple & celery with walnuts
- ☐ Cucumber & mint
- ☐ Corn & cucumber
- ☐ Corn & apple
- ☐ Red cabbage with orange & raisins
- ☐ Tomato & mozzarella
- ☐ Grilled vegetable salad

- ☐ Pickled cucumber with sesame
- ☐ Sweet & sour tofu
- ☐ Bean sprouts
- ☐ Chinese mustard

- ☐ Paneer nimbu chaat
- ☐ Dal moth

- ☐ Tzatziki
- ☐ Greek salad
- ☐ Mixed fruit with basil & mint
- ☐ Bulghur wheat, corn & baby spinach salad, toasted cumin seed vinaigrette
- ☐ Grilled vegetables
- ☐ Asparagus, broccoli & baby corn
- ☐ Feta melon squares

- ☐ Pickled sweet & sour vegetables
- ☐ Chinese potato salad
- ☐ Napa cabbage & tofu
- ☐ Szechuan pasta salad

NON VEGETARIAN SALAD

Indian Selection

- ☐ Murgh tikka chaat
- ☐ Seekh kebab salad

Continental Selection

- ☐ Ceasar salad
- ☐ Thyme lamb & cheese
- ☐ Thai chicken salad
- ☐ Shrimp/Prawn in thousand island dressing
- ☐ Chicken & pineapple

Oriental Selection

- ☐ Thai chicken with peanuts
- ☐ Chinese spring salad
- ☐ Shrimp with snow peas

- ☐ Jheenga chaat
- ☐ Chatpati boti

- ☐ Chicken & lychee with roasted almonds
- ☐ Salade nicoise
- ☐ Squid salad
- ☐ Chicken & pasta salad
- ☐ Cobb salad

- ☐ Gado-Gado salad
- ☐ Thai seafood salad
- ☐ Lamb with broccoli

- ☐ Mixed seafood salad
- ☐ Prawn & avocado
- ☐ Herb crusted poached tuna with beans & zucchini
- ☐ Chilled prawn with mango & avocado

- ☐ Jade shrimp salad
- ☐ Shrimps with hoisin sauce

VEGETARIAN MAIN COURSE

Indian Selection

- ☐ Paneer makhanwala
- ☐ Paneer lababdar
- ☐ Paneer khurchan
- ☐ Kadai paneer
- ☐ Paneer kali mirch
- ☐ Paneer khatta pyaz
- ☐ Tandoori paneer tamatar kut
- ☐ Paneer mewa kofta
- ☐ Paneer makhan palak
- ☐ Khumb paneer
- ☐ Palak paneer butter masala
- ☐ Paneer lal mirch
- ☐ Paneer korma
- ☐ Dum ka paneer
- ☐ Paneer tikka masala
- ☐ Malai kofta (paneer dumpling in creamy sauce)
- ☐ Anjeer kofta in palak gravy (fig dumpling)
- ☐ Matar paneer
- ☐ Choliya paneer (seasonal)
- ☐ Paneer hara pyaaz
- ☐ Methi paneer masala
- ☐ Paneer do pyaaza
- ☐ Adraki palak paneer
- ☐ Achari baingan
- ☐ Baingan mirch salan
- ☐ Patila baingan
- ☐ Mushroom aur matar rizala
- ☐ Achari mushroom
- ☐ Khumb hara pyaz
- ☐ Khumb palak
- ☐ Mushroom masala
- ☐ Chowke matar
- ☐ Shabnam methi matar
- ☐ Matar makai kurma
- ☐ Dhingri dolma (mushroom in Indian spice)
- ☐ Makhan palak
- ☐ Lasooni palak
- ☐ Palak baby corn subzi
- ☐ Aloo aur palak ki subzi
- ☐ Makai aur palak makhanwala
- ☐ Vegetable jalfrezi
- ☐ Subz navratan (vegetables with nuts)
- ☐ Subz kalimirch
- ☐ Panchmel sabzi
- ☐ Khusk subjiyan
- ☐ Kurkuri subziyan
- ☐ Bhindi kurkuri
- ☐ Bhindi do pyaza
- ☐ Bhindi naintara
- ☐ Bhindi masala
- ☐ Bhindi pepper fry
- ☐ Gobhi mussalam
- ☐ Gobhi adraki
- ☐ Aloo gobhi
- ☐ Achar ki gobhi
- ☐ Gunchao keema matar (cauliflower preparation)
- ☐ Banarasi aloo
- ☐ Aloo anardana
- ☐ Aloo tilwale
- ☐ Jeera aloo
- ☐ Aloo dum kashmiri
- ☐ Aloo dum jaipuri
- ☐ Nawabi chote aloo
- ☐ Aloo methi
- ☐ Mix veg poriyal
- ☐ Amritsari Chole
- ☐ Nadru aur anjeer ke kofte
- ☐ Dhingri palak

Continental Selection

- ☐ Asparagus studded cottage cheese steaks with yellow pepper fondue
- ☐ Ricotta & olive stuffed cottage cheese squares served with piqante sauce tomato & white wine sauce)
- ☐ Malafatti with auoure sauce (tomato based sauce)
- ☐ All spice crusted cottage cheese with walnut aioli & barbeque sauce
- ☐ Cottage cheese cordon blue gratinated with emmenthal
- ☐ Gateaux de fromage (crumb fried stuffed cottage cheesse with spinach)
- ☐ Lasagne cacciatora (vegetables cooked with tomato & mushroom)
- ☐ Ricotta cheese & young spinach cannelloni
- ☐ Potato dauphinoise (slice potatoes layered and baked)
- ☐ Ratatouille feuillettes (puff baked)
- ☐ Spring vegetable feuillettes
- ☐ Ratatouille nicoise
- ☐ Melanzane parmigiana
- ☐ Imam biyaldi (turkish stuffed aubergine)
- ☐ Mushroom leeks fricassee (stewed vegetables)
- ☐ Chipotle vegetable au gratin (baked with cheese)
- ☐ Chargrilled veg with charmoula (lemon garlic herb marinade) with balsamico
- ☐ Moroccan vegetable stew
- ☐ Vegetable polenta in red sauce
- ☐ Butter poached seasonal vegetables with cherry tomatoes & pesto
- ☐ Spiced refried beans
- ☐ Vegetable tian
- ☐ Moussaka
- ☐ Oven roasted fingerling potatoes with herbs & roasted garlic
- ☐ Stuffed cabbage in tomato sauce
- ☐ Sherry & honey glazed root vegetables

Oriental Selection

- ☐ Mix vegetable in almond sauce
- ☐ Stir fried greens with ginger chinese wine
- ☐ Tofu & cottage cheese in basil, coriander, mint sauce
- ☐ Vegetable Manchurian (vegetable deep fried dumpling)
- ☐ Braised tofu, black mushroom, bamboo shoot, soya ginger
- ☐ Mapo tofu (chilli based bean sauce from Sichuan province of china)
- ☐ Crispy cauliflower, lotus stem, potato honey chilli
- ☐ Wok tossed beans
- ☐ Button mushroom, black mushroom, white fungus, straw mushroom in malah sauce (spicy)
- ☐ Thai green curry
- ☐ Shredded potato in hot garlic sauce
- ☐ Mix vegetable soya chilli sauce
- ☐ Broccoli mushroom in oyster sauce
- ☐ Baby corn broccoli pokchoy in kung pao sauce
- ☐ Kung pao potatoes
- ☐ Sweet potatoes Thai style
- ☐ Stir fried vegetables with garlic
- ☐ Mix vegetables in whole garlic sauce
- ☐ Mix vegetables in fresh chilli sauce
- ☐ Mix vegetables in chilli coriander sauce
- ☐ Mix vegetables in black bean sauce
- ☐ Mix vegetables in chilli mustard sauce
- ☐ Dry cooked French beans
- ☐ Braised fragrant eggplant
- ☐ Braised lo han
- ☐ Bean curd with oyster sauce
- ☐ XO cauliflower

NON - VEGETARIAN MAIN COURSE

Indian Selection (Chicken)

- ☐ Dhaniya aur hara pyaz wala murg
- ☐ Murg lal mirch
- ☐ Dhabe wala murg
- ☐ Murg handi
- ☐ Dum ka murg
- ☐ Murg makhni
- ☐ Murg khatta pyaz
- ☐ Murg angara
- ☐ Chicken chettinad
- ☐ Methi murg
- ☐ Murg palak makhanwala
- ☐ Murg kali mirch
- ☐ Kadhai murg
- ☐ Murg Peshawari (nut based rich gravy)
- ☐ Murg shahi korma (from the court of Mughals)
- ☐ Chicken ghee roast
- ☐ Adraki murg
- ☐ Butter chicken
- ☐ Murgh tariwala
- ☐ Hyderabad murg
- ☐ Afghani murg
- ☐ Tawa murgh sirka pyaz
- ☐ Murgh tariwala
- ☐ Murgh hara pyaaz
- ☐ Murgh tawa masala
- ☐ Murg khurchan
- ☐ Murgh saagwala
- ☐ Kashmiri murgh
- ☐ Badami murgh
- ☐ Dhaniya murgh
- ☐ Chicken korma

Continental Selection (Chicken)

- ☐ Chicken cacciatore
- ☐ Chicken forestiere
- ☐ Roast chicken birotte
- ☐ Chicken fricassee with mushroom & leeks
- ☐ Almond crusted chicken breast with mushroom ragout & rosemary jus
- ☐ Chicken stroganoff
- ☐ Parmesan herb crusted chicken green pepper sauce
- ☐ Emmenthal crispy fried chicken
- ☐ Roast chicken herbed jus
- ☐ Chicken empanadas
- ☐ Chicken roulade
- ☐ Chicken quesadillas
- ☐ Chicken tagine with couscous
- ☐ Stuff chicken breast with garlic n
- ☐ leeks, topped with tomato
- ☐ Chicken in pommery mustard sauce

Oriental Selection (Chicken)

- ☐ Dice chicken two pepper
- ☐ Kung pao chicken with peanuts
- ☐ Slice chicken with black bean sauce
- ☐ Dice chicken with hot garlic
- ☐ Dice chicken soya chilli
- ☐ Chicken hong kong style
- ☐ Dice chicken with fresh red chilli
- ☐ Thai chicken red curry
- ☐ Braised chicken with lemon sauce (mild)
- ☐ Sweet & sour chicken
- ☐ Diced chicken in chilli mustard
- ☐ Chicken massaman curry
- ☐ Chicken with miso jus & baby vegetables
- ☐ Chicken with chin jew
- ☐ Plum sauce chicken
- ☐ Diced chicken in chilli oyster sauce
- ☐ Ning meng ji (lemon chicken)
- ☐ Drunken chicken
- ☐ Soy braised chicken
- ☐ Chicken & cashew nuts in yellow bean sauce
- ☐ Hunan chicken
- ☐ Sesame chicken
- ☐ Peking chicken with hoisin
- ☐ Stir fried chicken with bok choy

Indian Selection (Lamb)

- ☐ Gosht achari
- ☐ Gosht korma
- ☐ Gosht chutneywala
- ☐ Saag gosht
- ☐ Gosht teen mirch
- ☐ Rarra gosht
- ☐ Bhuna gosht
- ☐ Dhaba gosht
- ☐ Gosht kundan kaliyan

Continental Selection (Lamb)

- ☐ Shepherd's pie (minced meat pie)
- ☐ Moroccan lamb stew
- ☐ Herb crusted lamb served with rosemary sauce
- ☐ Grilled lamb ribs with chimichurri herb sauce

Oriental Selection (Lamb)

- ☐ Slice lamb Peking style
- ☐ Slice lamb with black bean sauce
- ☐ Lamb massaman curry
- ☐ Lamb Szechwan style

Indian Selection (Fish)

- ☐ Meen moilee (fish preparation from Kerala)
- ☐ Andhra fish curry (tamarind flavoured fish curry)
- ☐ Fish tikka masala
- ☐ Tawa kasundi macchi
- ☐ Macchi ka salan

Continental Selection (Fish)

- ☐ Grilled fish with colbert butter sauce (butter creamed with parsley & tarragon)
- ☐ Baked fish with maitaise sauce (orange flavoured sauce)
- ☐ Braised fillet of fish with sage & madeira reduction
- ☐ Fried fish with tartare sauce
- ☐ Creole fish

Oriental Selection (Fish)

- ☐ Wok tossed crispy fish in black bean sauce
- ☐ Steamed fish with ginger & spring onion (mild)
- ☐ Sliced fish with hot garlic sauce
- ☐ Sliced fish with hot bean chilli sauce
- ☐ Crispy fish with oyster sauce (mild)

- ☐ Shalgam gosht (seasonal)
- ☐ Salli jardaloo ka gosht
- ☐ Gosht beliram (pickled spices lamb)
- ☐ Nizami gosht (Hyderabad)
- ☐ Laal maas (Rajasthan)
- ☐ Nali nihari
- ☐ Kosha mangsho
- ☐ Gosht roganjosh

- ☐ Grilled lamb steak with fondant potato
- ☐ Roasted lamb leg, garlic mash & smoked yoghurt sauce
- ☐ Charcoal roasted lamb racks
- ☐ Slow cooked lamb shoulder in wine jus

- ☐ Slice lamb in hot garlic sauce
- ☐ Stir fried lamb oyster sauce
- ☐ Mongolian lamb
- ☐ Black pepper lamb

- ☐ Goan fish curry (kokum flavoured fish curry)
- ☐ Pudina kacchi mirch tawa macchi
- ☐ Macher jhol
- ☐ Malabar fish curry
- ☐ Doi maach

- ☐ Grill fish with montepiller butter
- ☐ Braised fish with dill beurre blanc (butter & wine sauce)
- ☐ Pan roasted salmon on sautéed spinach, truffle hollandaise
- ☐ Grilled fish with lemon butter sauce
- ☐ Pan fried fish
- ☐ Grilled citrus salmon
- ☐ Fried fish with tartare sauce

- ☐ Steamed fish in lemon coriander sauce
- ☐ Sliced fish with basil chilli sauce
- ☐ Chilli Peking Fish
- ☐ Hanoi Curry
- ☐ Sliced fish in Schezwan style
- ☐ Sliced fish in ginger pepper

- ☐ Sukha mutton
- ☐ Pathar ka maas
- ☐ Dhania gosht
- ☐ Kadhai gosht
- ☐ Dal gosht
- ☐ Panchphoran ka gosht
- ☐ Mutton pepper fry

- ☐ Lamb meatballs with lemon sauce
- ☐ Braised lamb shank with root vegetable puree
- ☐ Lamb & mushroom ragout

- ☐ Sliced lamb in chilli bean sauce
- ☐ Sliced lamb in red & green pepper sauce
- ☐ Sliced lamb in soya sauce
- ☐ Lamb in XO sauce

- ☐ Malabari fish curry (coconut flavoured fish curry)
- ☐ Mahi kundan (mild flavoured fish curry)
- ☐ Machali hara masala
- ☐ Lemon fish curry
- ☐ Tali hui macchi masala

- ☐ Miso glazed Salmon, eggplant puree & pickled radishes
- ☐ Green herb crusted fish charmoula (hot peppery sauce)
- ☐ Baked fish with tomato & chunks of panure
- ☐ Grilled fish basilico
- ☐ Balinese curry

- ☐ Sliced fish in chilli butter
- ☐ Steamed fish fillets with Cantonese soy
- ☐ Steamed fish in ginger tomato chilli sauce
- ☐ Fried fish in XO sauce

Indian Selection (Prawn) – INR 750 plus taxes per guest

- ☐ Jheenga masala
- ☐ Jheenga anardana
- ☐ Jheenga dum nisha
- ☐ Chingri macher malai curry
- ☐ Coorgi jheenga (spicy prawn preparation)
- ☐ Camaro con cilantro (Karavalli)
- ☐ Jheenge ka salan

- ☐ Methi jheenga
- ☐ Achari jheenga
- ☐ Jheenga korma
- ☐ Chevod balchao
- ☐

Continental Selection (Prawn) – INR 750 plus taxes per guest

- ☐ Prawn newberg (lobster butter flavoured with madeira/sherry)
- ☐ Braised fish 'n' prawn paupiette with Alaskan bisque (brandy flavoured sauce)
- ☐ Grilled prawn with lobster butter
- ☐ Baked shrimp casserole with feta
- ☐ Bourbon flambéed prawns
- ☐ Candied prawns with BBQ sauce
- ☐

Oriental Selection (Prawn) – INR 750 plus taxes per guest

- ☐ Sichuan prawn (spicy prawn preparation)
- ☐ Prawn oyster sauce
- ☐ Sweet-and-sour prawns
- ☐ Honey walnut shrimp
- ☐ Prawn hot garlic
- ☐ Shrimp fu yong
- ☐ Hunan hot & spicy shrimp
- ☐ Prawns with peanut sauce
- ☐ Prawn ginger spring onion

PULSES

- ☐ Dal makhni
- ☐ Dal Amritsari
- ☐ Arhar dal tadka
- ☐ Moong dal Qureshi
- ☐ Tadke wali dal Qureshi
- ☐ Dal panchratan
- ☐ Dal sultani
- ☐ Teen dal tadka (mélange of three lentils)
- ☐ Dal kali masoor
- ☐ Rajma rasila
- ☐ Punjabi kadi pakodi
- ☐ Amritsari chole
- ☐ Punjabi kali dal tadke wali
- ☐ Hyderabad khatti dal
- ☐ Dal dhaba

YOGHURT

- ☐ Dahi bhalla with saunth
- ☐ Jeera raita
- ☐ Pineapple raita
- ☐ Dahi vada
- ☐ Boondi raita
- ☐ Hare seb ka raita (green apple in curd)
- ☐ Dahi pakodi with hari chutney aur saunth
- ☐ Mix-vegetable raita
- ☐ Mint raita
- ☐ Anar raita

ACCOMPANIMENTS

- ☐ Mint chutney
- ☐ Kairi aur imli chutney
- ☐ Dumpling dipping sauce
- ☐ Peanut chutney
- ☐ Corn wasabi mayonnaise
- ☐ Peanut sauce
- ☐ Hara pyaz aur dhaniya chutney
- ☐ Soya ginger
- ☐ Ginger pickle
- ☐ Achar
- ☐ Pickled green chilies
- ☐ Cha shao jiang (Chinese BBQ sauce)
- ☐ Papad

VEGETARIAN RICE/NOODLES

Indian Selection

- ☐ Kashmiri pulao
- ☐ Cholia pulao (seasonal)
- ☐ Navratan pulao
- ☐ Vegetable pulao
- ☐ Peas pulao
- ☐ Jeera pulao
- ☐ Kale moti pulao (black gram pilaf)
- ☐ Kesaria paneer pulao
- ☐ Subz biryani

- ☐ Chana biryani
- ☐ Kathal biryani (jackfruit biryani – seasonal)
- ☐ Gobhi ki tehri
- ☐ Yakhni pulao
- ☐ Chicken curry leaf biryani
- ☐ Hyderabad dum biryani
- ☐ Subz tehri
- ☐ Doodhiya subz biryani

- ☐ Khumb pulao
- ☐ Paneer pulao
- ☐ Tomato rice
- ☐ Lemon rice
- ☐ Mewe aur mawe ki tehri (nuts and khoya pilaf)
- ☐ Chettinad mushroom biryani

Continental Selection

- ☐ Parsley rice
- ☐ Leek & spinach rice
- ☐ Pilaf

- ☐ Risotto a la Milanese
- ☐ Mushroom risotto
- ☐ Asparagus risotto

- ☐ Risotto primavera
- ☐ Saffron risotto
- ☐ Paella

Oriental Selection

- ☐ Hakka noodles
- ☐ Pad Thai noodles
- ☐ Singapore rice noodles
- ☐ Chilli garlic noodles
- ☐ Mix vegetable fried rice
- ☐ Ginger garlic fried rice
- ☐ Galangal & lime rice
- ☐ Steam rice

- ☐ Vegetable chilli fried rice
- ☐ Vegetable glass noodles with chilli oil
- ☐ Crispy fried noodles
- ☐ Jasmine rice
- ☐ Bamboo sticky rice (white & black rice)
- ☐ Ginger onion noodles

- ☐ Green onion pancakes
- ☐ Chinese noodles in peanut-sesame sauce
- ☐ Red cabbage fried rice
- ☐ Kung pao tofu noodles
- ☐ Quinoa fried rice
- ☐ Shanghai sweet wine rice

NON-VEGETARIAN RICE

Indian Selection

- ☐ Murg biryani
- ☐ Keema biryani
- ☐ Jheenga biryani

- ☐ Kacche gosht ki biryani
- ☐ Lucknowi gosht rizala biryani
- ☐ Anda biryani

- ☐ Lucknowi gosht biryani
- ☐ Hyderabad dum ki gosht biryani
- ☐ Ambur biriyani

Continental Selection

- ☐ Shrimp risotto
- ☐ Supreme & champignon risotto

- ☐ Chicken & flat parsley rice
- ☐ Paella

Oriental Selection

- ☐ Chilli lamb & garlic rice
- ☐ Chicken & basil fried rice

- ☐ Fried rice vermicelli with shrimp
- ☐ Pineapple & shrimp fried rice

- ☐ Seafood chow fan noodles
- ☐ Dan dan noodles lamb

BREADS

Indian Selection

- ☐ Naan - butter/plain/garlic
- ☐ Roti - butter/plain
- ☐ Laccha paratha

- ☐ Mirchi paratha
- ☐ Missi roti
- ☐ Roomali roti

- ☐ Kulcha: masala, plain, aloo, pyaaz

Continental Selection

- ☐ Selection of hard & soft bread rolls, grissini sticks
- ☐ Focaccia

- ☐ Garlic bread
- ☐ Masala bread
- ☐ Fig focaccia

- ☐ Red onion & fig bread
- ☐ Walnut bread

DESSERTS

Indian Selection

- ☐ Khajoor anjeer ka halwa
- ☐ Moong dal halwa
- ☐ Gajar ka halwa (seasonal)
- ☐ Kesari rasmalai
- ☐ Chenna payas
- ☐ Rasgulla
- ☐ Malai sandwich
- ☐ Fruit kheer
- ☐ Kesri phirni
- ☐ Shahi tukda
- ☐ Jalebi with rabdi
- ☐ Malpua with rabdi
- ☐ Gulabjamun
- ☐ Sandesh (jaggery/kesari)

Continental Selection

- ☐ Apple & cinnamon pie with custard sauce
- ☐ Black forest gateau/chocolate truffle gateau
- ☐ Pineapple gateau
- ☐ Fresh fruit gateau
- ☐ Chocolate mousse
- ☐ Orange mousse
- ☐ Passion fruit mousse
- ☐ Strawberry mousse
- ☐ Lemon cheese cake
- ☐ Blueberry cheese cake
- ☐ Strawberry cheese cake
- ☐ Fresh fruit tart
- ☐ Chocolate tart
- ☐ Peanut tart
- ☐ Apricot & prune tart
- ☐ Chocolate mud pie
- ☐ Steam chocolate walnut pudding
- ☐ Chocolate orange bavaris

Oriental Selection

- ☐ Cointreau darsan with orange & candied pineapple
- ☐ Litchi with vanilla ice cream (seasonal)
- ☐ Date pancake with caramel
- ☐ Sweet peanut nuggets

- ☐ Kulfi with falooda
- ☐ Anjeer ke mithai
- ☐ Gujia
- ☐ Rasmundri
- ☐ Semiyam payesam
- ☐ Barfi
- ☐ Patishapta
- ☐ Nolengur rasgulla (seasonal)
- ☐ Gondhoraj lemon sorbet
- ☐ Khubani ka meetha
- ☐ Mewe aur hare seb ki kheer
- ☐ Puranpoli
- ☐ Mysore paak
- ☐ Dry fruit stuffed meetha kachori

- ☐ American cheese brownie
- ☐ Walnut brownie
- ☐ Ice cream: strawberry/chocolate/butter scotch
- ☐ Fresh cut fruits
- ☐ Cherry clafoutis
- ☐ Key lime pie
- ☐ Bread & butter pudding
- ☐ Boston cream pie
- ☐ Eton mess
- ☐ Pecan nut tart
- ☐ Lemon meringue pie
- ☐ Sticky date & toffee pie
- ☐ Espresso walnut panna cotta
- ☐ Berry panna cotta
- ☐ Raspberry/strawberry financier
- ☐ Raspberry & pistachio slice
- ☐ Opera cake
- ☐ Walnut and salted caramel slice

- ☐ Flaky sweet egg tarts
- ☐ Red bean pancakes
- ☐ Almond lychee surprise
- ☐ Goreng pisang
- ☐ Pomelo mango sago

- ☐ Shrikhand
- ☐ Hot narangi malpua
- ☐ Apple jalebi
- ☐ Kesari phirni
- ☐ Seasonal fruit shahi tukda
- ☐ Zaffrani phirnee
- ☐ Angoori rabdi
- ☐ Kaju katli
- ☐ Chenna murgi
- ☐ Mango matka kulfi
- ☐ Paan kulfi
- ☐ Pista kulfi
- ☐ Malai kulfi

- ☐ Rocky road brownies
- ☐ Almond blondies
- ☐ Linzer torte
- ☐ Crepes
- ☐ Tres leches
- ☐ Dobos torte
- ☐ Sacher torte
- ☐ Cinnamon hazelnut gelato
- ☐ Dark Chocolate and chilli gelato
- ☐ Tiramisu gelato
- ☐ Tiramisu
- ☐ Vanilla balsamic gelato
- ☐ Limoncello crème brulee
- ☐ Hazelnut crème brulee
- ☐ Passion fruit crème brulee
- ☐ Citrus crème brulee
- ☐ Sorbet station

- ☐ Banana-walnut wontons
- ☐ Five-spice chocolate cake
- ☐ Egg custard tart
- ☐ Coconut & mango pudding
- ☐ Chinese pumpkin pancake