

Catering Menu

Menu	Images
HIMALAYAN THALI SET – VEG / Non-Veg Plain rice , black lentils dal, green bean with aloo Subji (cauliflower), cucumber aloo Achar, mustard sag, chicken gravy / paneer sauté and Salad (cucumber carrots lettuce)	
INDIAN KHANA SET – VEG / Non-Veg Puri, Pulao, Daal Tadka, Seasonal veg curry, Papad, Raita, Pickel, Chicken gravy, Lassi, Salad.	
RAJASTHANI KHANA SET – VEG / Non-Veg Puri /roti / paratha with street style aloo paneer curry / chicken curry, Plain rice, yogurt and mixed salad (cucumber, onion carrots cherry tomato and iceberg lettuce)	
HYDRABADI BIRYANI SET - VEG / NON-VEG Chicken Biryani Mutton Biryani, Veg Biryani, Ratia, Mirch ka Salan, mixed salad (cucumber, onion carrots cherry tomato and iceberg lettuce)	
PANJABI KHANA SET – VEG / Non-Veg Jeera rice/ plain rice with Punjabi Kadhi-bari, Sarshu ka sag, Kadai Chicken, plain roti	
INDO-CHINESE KHANA SET – VEG / Non-Veg Veg Fried Rice, Veg Chowmine, Paneer Chilli / Veg Manchurian, Chicken Chilli	
BREAKFAST MENU	9/4
 Croissant Sandwiches - Layered with scrambled eggs, cheese, and Dijon Poha Veg Sandwiches Puri Chana 	

APPETIZE	R	DRINKS	DESSERTS
 Veg / Chicken MOMO – Steam / Fried / Chilli Chicken / Paneer/ Soya / Gobi Chilli - Dry Paneer / Chicken Kebab Veg Spring Roll Samosa Pani-Puri Veg Pakora 	 Dahi Wada Pav-Bhaji Poha Sandwich Upma Mix Fruit Platter 	 Mexican / Indian style coke Mango Lassi Sweet / Salt Lassi Masala Tea 	 Rasmalai Gulab Jamun Jalebi Paan Indian Ice-cream On demand Indian sweets