BREAKFAST SELECTION

CONTINENTAL
- Freshly squeezed watermelon juice
- Freshly squeezed orange juice
- Sliced fresh fruits
- Fruit salad
- Assorted cereals
- Homemade granola
- Fruit yoghurt
- Natural yoghurt
- Bircher muesli
- Croissants
- Danish pastries
- Assorted muffins
- Smoked salmon
- Cured salmon
- Charcuterie platter

ENGLISH BREAKFAST
- Idli with chutney & sambhar
- Medu wada with chutney & sambhar
- Aloo paratha with pickle & plain yoghurt
- Puri Bhaji
- Upma
- Poha
- Grilled tomatoes
- Sautéed potatoes
- Potato roesti
- Baked beans
- Sautéed mushrooms
- Pork sausages
- Chicken sausages
- Grilled ham
- Smoked bacon
- Zucchini, potato and tomato frittata (Open omelet)
- Scrambled eggs (plain or masala or akuri)
- Boiled eggs
- French toast
- Mini pancakes with maple syrup

- Served with tea, coffee, creamy butter, Italian preserves and honey
HI TEA (Savoury)

Non vegetarian
Smoked salmon and cheese crepe roll
Ham and cheese roll
Chicken gyoza, spicy relish
Prawn siew mai, sweet chilli sauce
Vietnamese spring rolls
Chorizo baked in pastry
Lamb shami kebab
Chicken puff, cucumber raita
Tortilla wrap with chicken
Chicken tikka
Prawns & fish mousse
Thai fish cake
Prawn spring rolls
Steamed fish balls
Brioche sausage rolls
River fish cutlets

Non vegetarian quiche
Lorraine
Chicken and maize

Non vegetarian sandwiches
Smoked salmon on English muffin
Chicken salad in brown bread
Chicken tikka in croissant
Parma ham in croissant
Tuna salad in croissant
Prawn salad in croissant
Egg and mayonnaise
Grilled chicken and mayonnaise

Vegetarian
Upper class scones, clotted cream, fruit jams
Petite warm onion tart with thyme
Poppy seed bagel, cream cheese
Idaho Potatoes croquettes
Capsicum tortilla
Whole wheat vegetable roll
Shiitake mushroom momos
Spinach tawa kebab
Samosa: Potato or Paneer
Vada pav
Kachori
Mini uttapam
Paneer tikka
Spring rolls
Asparagus empanadas
Cheese Nachos
Cheese crostini
Stuff field mushrooms
Falafel
Crumb fried mozzarella
Chick pea fries
Mini pizza
Onion rings fritters
Baby corn fritters
Potato wedges

Vegetarian sandwiches
Tomato cheese
Cucumber cream cheese
Paneer tikka
Grilled vegetable

Vegetarian quiche (contains egg)
Onion
Cheese corn
Spinach and mushroom
HI TEA (Sweet)

**Scones**  
Traditional  
Green tea  
Raisin

**Shot glass**  
Tiramisu  
Chocolate mousse shots (eggless)  
Strawberry mousse

**Petite Cakes**  
Bounty coconut cake  
Petit opera cake  
Lemon cheese cake  
Double chocolate brownies  
Dark chocolate truffle (eggless)

**Mini Tartlets**  
Strawberry tartlets  
Lemon mousse  
Mini chocolate

**Pastry**  
Mango crème brûlée  
Mango pudding (eggless)  
Noyeaux: Pistachio or lemon

**Macaroons**  
Mango  
Raspberry  
Lemon  
Chocolate  
Pistachio
Pass around canapés

CONTINENTAL & ASIAN
Chardonnay poached shrimp, cocktail sauce
Lobster & crab pot stickers, sesame dipping
Seafood money bag
Chicken & shrimp satay, peanut glaze
Cream cheese & smoked salmon, pumpernickel
Chicken spring roll with sweet chili sauce
Vietnamese spring roll with prawns, vegetable and chili sauce
Mushrooms and smoked chicken bruschette
Lamb and cheese empanadas
Quail egg and tuna pie
Curried chicken & almond, rye bread
Fish goujons, tartare sauce
Lamb kebabs in warm brioche
Chicken and sweet corn quiche, mascarpone
Profiteroles with smoked salmon mousseline
Smoked chicken on sourdough, tomato jam
Artichoke, sundried tomato, salami and caper bruschetta
Bacon and egg pies, flakey puff pastry
Mini turkey "Rueben" sandwiches
Baby chicken burgers, semolina bread
Mini pepperoni, bell pepper and black olive pizza

- Goat cheese parcels, hazelnuts, red wine shallot vinaigrette
- Fingerling potato, truffle essence
- Onion mini tart
- Tomato & mozzarella ‘maki’ roll
- Bell peppers and cheese bruschette
- Grilled polenta, gorgonzola spread
- Vietnamese spring roll with cream cheese and grilled vegetable
- Pan roasted spinach coins
- Cherry tomato and Bocconcini cheese skewers
- Brie & candied tomato, pastry tart
- Julienne of roast capsicum, dark rye
- Avocado, black bean, tortilla
- Portobello ratatouille, pumpernickel

- Vegetarian
INDIAN

Paneer
- Haryali paneer tikka, mint & coriander chutney
- Green pea and cottage cheese skewers
- ‘Ajawaini’ paneer tikka & carom seed
- ‘Kandhari’ paneer tikki oven baked paneer cubes, tamarind chutney
- ‘Bharwann’ tikki oven baked paneer cubes infused with cloves
- ‘Saunufiyani paneer’ tikki cottage cheese, yogurt, spices & potato patties
- ‘Kalimirch’ paneer’ tikki Tandoori baked cottage cheese & black peppercorn
- ‘Laahsuni paneer’ tikki Tandoori baked cottage cheese & garlic
- ‘Panchforan paneer’ Tandoori baked five spice cottage cheese
- ‘Achari paneer’ tikka Tandoori baked cottage cheese & pickleflavour

Mushroom and Vegetable
- ‘Shikampuri’ spring vegetable kebab, coriander & mint chutney
- Pan seared sweet potato, pomegranate & green chili paste
- Kidney beans & brown onions Galawati kebab
- Broccoli florets, onion seeds & mustard relish
- Spinach coins
- ‘Motiya’ tikki potatoes, sago, green chili & coriander patties
- ‘Aloo pudina’ tikki potatoes mint & chat masala patties
- Corn, potatoes, green chili & eighth spices patties
- ‘Dhokla’ steamed fermented gram flour, dry ginger chutney
- Tandoori cauliflower floret, mint & coriander chutney
- ‘Aloo matter’ tikki spiced potatoes, green pea & beetroot chutney
- ‘Moong dal’ tikki split lentil, potatoes & coriander patties, mint chutney
- ‘Kele ki’ tikki row banana, coriander & green chili patties, tamarind chutney
- ‘Badami’ tikki potatoes, crushed almond & cumin powder, mint chutney
- Potatoes & raisins tikki, dry ginger chutney
- Spring vegetable ‘shami’ kebab, coriander chutney
- ‘Palak ki’ tikki chopped coriander, spinach & potato patties
- ‘Tandoori’ baked whole potatoes, yogurt & chili
- ‘Mushroom Galawati’ mushrooms & vegetables patties
- Tandoori baked filled mushrooms
- Mushrooms tikki, mango chutney

Chicken
- ‘Reshmi seekh kebab’ Tandoori baked minced chicken, coriander & green chili
- ‘Tandoori chicken’ whole marinated chicken
- ‘Chicken tikka’ Tandoori baked chicken, yogurt & whole spices
- ‘Malai tikka’ Tandoori baked boneless chicken, cream & yogurt
- ‘Chicken kandhari kebab’ Tandoori baked chicken, cream, yogurt & beetroot
- ‘Chicken tangri kebab’ Tandoori baked whole leg of chicken yogurt & spices
- ‘Peshawari murg tikka’ Tandoori baked chicken, brown onion paste & garlic
- ‘Khade masala ka murg’ Tandoori baked whole spices chicken
- ‘Lassoni murg’ Tandoori baked chicken, garlic & yogurt
- ‘Dhaniya murg’ Tandoori baked chicken, coriander & spices
- ‘Zaffrani murg tikka’ Tandoori baked chicken cubes, spices & saffron
- ‘Bhati da murg’ Tandoori baked spiced chicken
- ‘Murg achari tikka’ Tandoori baked chicken, onion seeds & fenugreek
'Panchforan murg tikka' Tandoori baked chicken, five spice & mustard oil
Hyderabad chicken biriyani, Lamb or Vegetable

Lamb
Lamb 'shammi' kebab mince lamb & lentil patties
Lamb 'keema' vol-au-vents & lamb mince, Indian spices
'Seekh kebab' Tandoori baked spiced minced lamb
'Galawati kebab' minced goat loin, pounded with spices & griddled
'Gullar kebab' deep fried fig filled mutton minced
'Mutton boli' goat cubes, tomato, onion & yogurt

Fish
Tandoori baked 'bekti', mint, basil & coriander
Tandoori baked seabass 'tikka', coriander & mint
'Snapper amritsari' deep fried snapper fingers, chick pea & carom seeds

Prawns
'Tandoori prawns' Tandoori baked spiced prawns
'Prawn pakoda' deep fried prawns dipped in chickpea batter
'Hariyali prawns' Tandoori baked prawns, coriander, mint & yogurt
'Ajwaini prawns', Tandoori baked prawns, carom seeds & yellow chili powder
'Bharwann' prawns' Tandoori baked prawns, yogurt, cloves & chili powder
'Lasssoni prawns' Tandoori baked garlic prawns
'Kali mirch prawns' Tandoori baked prawns, black pepper, yogurt & cream
'Achari prawns' Tandoori Baked prawns, fenugreek, onion seeds
## Contents

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appetisers</td>
<td>2</td>
</tr>
<tr>
<td>Salads</td>
<td>6</td>
</tr>
<tr>
<td>Soups</td>
<td>8</td>
</tr>
<tr>
<td>Main Course</td>
<td>9</td>
</tr>
<tr>
<td>Live Stations</td>
<td>15</td>
</tr>
<tr>
<td>Desserts</td>
<td>18</td>
</tr>
</tbody>
</table>
Appetisers (Indian)

**Indian**

- **Dhaniya murg:** Tandoor baked chicken, coriander & spices
- **Murg achari tikka:** Tandoor baked chicken, pickled spices
- **Tarashe kebab:** Chicken breast slices, Indian green masala marinade, shallow fried
- **Murg tarcha:** Griddled chicken supreme, yoghurt flavored with saffron
- **Dhungare murg tikka:** Nutmeg & pepper spiced charcoal smoked chicken
- **Murg basil tikka:** Chicken marinated with yoghurt and basil paste, tandoor cooked
- **Peeli mirch murg tikka:** Chicken, yoghurt & yellow chili spice with cheese marinade, tandoor cooked
- **Murg farcha:** Griddled chicken supreme, yoghurt flavored with saffron
- **Dhungare murg tikka:** Nutmeg & pepper spiced charcoal smoked chicken
- **Murg basi tikka:** Chicken marinated with yoghurt and basil paste, tandoor cooked
- **Peeli mirch murg tikka:** Chicken, yoghurt & yellow chili spice with cheese marinade, tandoor cooked
- **Murg kalonji tikka:** Onion seeds, cashew cheese marinade, tandoor cooked
- **Reshmi kebab:** Cream and cheese marinated chicken, tandoor cooked
- **Kalmi parchay:** Chicken, saffron, curd, broiled spices marinade, tawa grilled
- **Murg bhurrani tikka:** Tandoor baked chicken, fried garlic and yoghurt
- **Chicken 65:** Spicy south Indian masala crispy fried chicken nuggets
- **Murg pahadi tikka:** Tandoor baked chicken, Indian herbs & spices
- **Murg dill seekh kabab:** Tandoor baked chicken, chilli and fresh fennel
- **Murg angare:** Boneless chicken pieces in red chilli spiked marinade and tandoor roasted
- **Murg kariapak tikka:** Tandoor roasted chicken, fresh curry leaf paste and yoghurt
- **Suva malai tikka:** Tandoor baked Chicken cubes with yoghurt & dill leaves
- **Murg kothimiri tikka:** Tandoor baked chicken flavored with coriander seeds
- **Lasooni murg tikka:** Garlic and curd marinated chicken, tandoor roasted
- **Malai tikka:** Tandoor baked boneless chicken with cream & yogurt
- **Murg malai zaffrani tikka:** Saffron and cheese marinated chicken, tandoor cooked
- **Afghani murg tikka:** Egg white and cream coated chicken, coriander roots, tandoor cooked
- **Badami murg tikka:** Almond paste, curd, chili marinated chicken
- **Pepper chicken:** Dry preparation of chicken cubes tossed with black pepper

- **Lamb kheema puff pastry:** Spicy lamb mince filled in puff pastry
- **Tala gosht:** Succulent chunks of lamb marinated in curd and Indian spices
- **Gosht seekh kebab:** Tandoor baked spiced minced lamb Skewers
- **Gosht dill seekh:** Lamb mince flavored with dill leaves and tandoor cooked
- **Shammi kebab:** Minced lamb & lentil patties
- **Mutton sukkha:** Mutton chunks, coconut and coriander tossed
- **Boti kebab:** Red chilli and spices marinated boneless lamb

- **Tandoori snapper:** Tandoori baked seabass tikka, coriander & mint
- **Fish amritsari:** Batter fried fish, chick pea & carom seeds
- **Fish koliwada:** Gram flour batter fried fish
- **Jaituni jhinga:** Tandoor baked olive and yoghurt prawns
- **Jaituni macchi:** Tandoor baked olive and yoghurt fish
- **Tali subz ki machi:** Coriander and mint flavored fish, crumbed and shallow fried
- **Achari jhinge Tandoor:** Baked prawns, pickle spices cooked in tandoor
Appetisers (Indian contd…)

Sarson machi: Mustard flavored fish, Tandoor cooked
Rawa jhinga: Semolina coated prawns, deep fried
Ambade ke jhinge: Roselle leaves & yogurt marinated tandoor roasted prawns
Sukhe jhinge: Stir fried prawns with mustard, curry leaves and onions
Koliwada jhinga: Gram flour battered fried prawns
Jhinga harimurch: Tandoori prawns, green pepper corn and onions
Pudina jhinga: Tandoori baked prawns, dry mint powder & yogurt
Haryali jhinga: Tandoori baked prawns, coriander, mint & yogurt

- Paneer papadi tikka: Popadum crusted cottage cheese, deep fried
- Paneer ajwaini tikka: Tandoori baked cottage cheese & carom seed
- Paneer siyamirch kebab: Cottage cheese, cashew and cream, black pepper
- Paneer basil tikka: Cottage cheese marinated with yoghurt and basil paste, tandoor cooked
- Paneer suva kebab: Cottage cheese flavored with dill leaves and cream, tandoor cooked
- Paneer saufiyan tikka: Cottage cheese flavored with fenel seeds, tandoor cooked
- Mewe mawe ki tikki: Cottage cheese and dryfruit patties, deep fried
- Chowk ki tikka: Potato and vegetarian patties, deep fried
- Paneer 65: Spicy south Indian masala crispy fried paneer nuggets
- Paneer till kebab: Sesame crusted Cottage cheese, deep fried
- Paneer sarson tikka: Mustard flavored cottage cheese, Tandoor cooked
- Paneer pahadi tikka: Tandoor baked cottage cheese, Indian herbs & spices
- Kasuri paneer tikka: Cottage cheese flavored with dry fenugreek, tandoor roasted
- Kandahari paneer tikka: Beetroot and cream cheese cottage cheese, tandoor cooked
- Five spice paneer tikka

- Achari phool: Yoghurt and pickle-marinated cauliflower, tandoor cooked
- Tandoori bhutte: Tandoor roasted babycorn
- Shammi kebab: Spring vegetarian ‘shami’ kebab, coriander chutney
- Dal ki tikki: Crispy moong, lentil fritters, tamarind chutney
- Motia kebab: potatoes, com, green chilli & coriander patties

- Masala vada with coconut chutney
- Aloo anar ki tikki: potato & dry pomegranate patties
- Makai ki tikki: corn and fresh herbs & potato patties
- Aloo akhrot ki tikki: potato walnut patties
- Masala idli: idlis tempered with mustard and podi masala
- Saundhe aloo: Young potatoes with a flavor of fennel
- Aloo angare: Tandoor roasted chilli potatoes
- Aloo chops: deep fried mashed potato patties
Appetisers (Asian)

**Chinese**
Spring rolls
Lobster and crab pot stickers
Seafood wantons
Deep fried prawns with golden garlic and bread crumb
Sautéed crispy squid with pepper salt (below 200 guests)

- Crispy vegetarian wontons
- Wok fried calamansi potatoes
- Deep fried mushroom with golden garlic and bread crumb

**Thai**
Thai fish cake
Chicken satay with peanut sauce
Chicken lemon grass
Chicken spring rolls

- Corn cake with sweet chilli sauce
- Vietnamese spring rolls
- Vegetarian spring roll
- Tofu satay with peanut sauce

**Japanese**
Sushi (assorted vegetarian & non vegetarian served with balsamic soy sauce)
Maki (assorted vegetarian & non vegetarian served with balsamic soy sauce)
Tempura (assorted vegetarian & non vegetarian served with balsamic soy sauce)
Okonomiyaki pizza (Vegetarian / Chicken)
Crab stick omelet with grated white radish
Fish nanban: Sweet & sour deep fried seabass
Wasabi prawns

- Wasabi tofu
- Sesame tofu: Sesame flavored tofu (cold)
Appetisers (Western)

Crispy calamari, tomato salsa
Seafood aranchini, aioli
Southern fried chicken bites
Mini "fish n' chips", tartare sauce
Shish touk: Curd marinated chicken skewers
Lamb sliders, tzatziki: Mini Lamb burgers with cucumber yoghurt & cumin salad
Panko crumbed fish cakes
Duck rilette, tomato chutney
Lamb croquettes
Smoked salmon profiteroles
Chicken sliders, corn relish
Tandoori chicken, cucumber, cumin yoghurt
Chicken & pimentos quesadillas

- Wild Mushroom Spinach, goat cheese aranchini
- Sunblushed tomato and basil bruschetta
- Roasted bell pepper polenta French fries
- Wild mushroom croquettes
- Artichoke and tomato jam, baguette crouton
- Corn jalapeno fritters
- Spinach and goat cheese quesadilla
- Spiced courgette fritters, tomato relish
- Sweet potato wedges
- Stuffed fried gnocchi
- Blue cheese mousse, sour dough croutons, pear jelly
- Mini quiche: Corn, spinach, mushroom, caramelized onion
- Tomato gazpacho
- Hummus with pita crisps
- Falafel with Harissa
Salads

Indian
- Chana chaat
- Aloo chaat
- Indian green salad (cucumber, onion, carrot, tomato sliced)

Chinese
Cold: Cabbage salad with glass noodles with chicken and garlic sauce
Cold: Marinated pork, onion, and cucumber in chili bean sauce

- Cold: Chilled cucumber salad with garlic vinegar sauce
- Cold: Shredded potato salad with chili oil
- Cold: Spicy onion and cucumber salad with vinegar & chili

Thai
Minced chicken salad
Grilled pork belly salad
Grilled lamb salad

- Thai Papaya Salad (Vegetarian / Prawns)
- Glass noodle salad (Vegetarian / Prawns)
- Sweet corn salad, chili paste & lemongrass
- Mixed mushroom salad
- Crispy tofu salad

Japanese
- Tofu Salad, mizuna leaf, Gobo burdock, Sesame Dressing
- Toss salad: Pinenuts, lettuce, brown sugar dressing & tofu

Western
German potato salad
Chinese cabbage, shredded chicken, sesame dressing
Rice, shrimp and pineapple
Seafood pasta, tomato couli
Cous cous with lamb and tomato
Prawn and crispy noodle
Ham, corn and green beans
Smoked chicken and cucumber
Roast chicken, stuffing, potato
Butcher’s salad – Sausage, cheese and ham
Salads (contd…)

- Roasted mushroom and onion
- Sweet and sour carrot
- Primavera fusilli pasta
- Potato salad with grain mustard and cornichons
- Quinoa and roasted vegetables
- Baked cauliflower and spring onion
- Sweet potato and sesame
- Traditional Greek
- Rice and bell pepper
- Jeweled cous cous
- Mediterranean vegetables, pesto dressing
- Black bean and burghal
- Roasted zucchini, olive oil, basil
- Beets, balsamic, goat cheese
- Mixed beans
- Lentil and tomato
Soups

**Indian**
- Tomato shorba
- Palak shorba
- Mixed lentil soup

**Chinese**
- Hot and sour seafood soup
- Sweet corn soup with minced chicken
- Hot and sour vegetarian soup
- Sweet corn soup
- Mixed vegetarian soup

**Thai**
- Tom yum (Vegetarian / Chicken / Prawn)
- Tom kha (Vegetarian / Chicken / Prawn)
- Tom som (Vegetarian / Chicken)

**Japanese**
- Miso soup (Vegetarian / Chicken)
  - Kenchin soup: *Japanese style minestrone soup with root vegetables*

**Western**
- Cream of chicken vegetarian
- Lamb goulash
- Seafood bisque
- Mulligatawny
- Gazpacho (cold)
- Carrot, orange and cumin
- Pumpkin, ginger and coconut soup
- Roasted tomato and basil emulsion
- Corn chowder
- Cream of roasted corn
- Vegetarian Scotch broth
- Vegetarian cream soup
- Spinach and zucchini soup
- Sweet potato and coconut
- Spinach, green pea and almond
- Essence of wild mushroom
Main Course (Indian)

Bhurani gosht: Slow cooked garlic & cardamom flavored mutton
Gosht aloo qualitya: Lamb and potato chicken cooked in a spring onion & coriander based gravy
Dum ka gosht: Curd and brown onion marinade mutton, slow cooked
Gosht roganjosh: Slow cooked lamb, flavoured with cardamom & fennel
Tarkari gosht: Root vegetables and mutton, slow cooked together
Gosht do pyaza: Lamb cooked in an onion & curd based gravy
Rahra gosht: Minced and cubes lamb with spices
Gosht kheema: Spicy lamb mince, coriander chilli
Gosht ki nihari: Lamb broth, coriander root and saffron
Gosht methi qualitya: Lamb cooked in fresh fenugreek & cashew gravy
Gosht tarmezi: Lamb cooked with poppy seed & almond, potli masala
Mutton vindaloo: Pickled and spices
Mutton xacuti
Mutton dhansak: Mutton and lentil preparation
Meetha gosht: Lamb cooked with brown onion and cumin
Daba gosht: Lamb and pasta, cashew gravy
Burhani gosht: Slow cooked garlic & cardamom flavored mutton

Lahori murg: Chicken cooked in oven roasted tomato paste
Dhaba murg: Chicken cooked in onion tomato masala
Murg methi chaman: Chicken flavored with fresh fenugreek cooked in cashew gravy
Khubani murg: Chicken in apricot gravy
Murg tikka masala: Oven baked chicken in tomato gravy
Murg khurchar: Tandoor roasted chicken juliennes with onions and bell peppers
Murg dhaniala korma: Chicken cooked in coriander and green chili puree
Murg saagwala lamb: Cooked with mustard leaves (seasonal)
Murg Awadhikarma: Chicken cooked in nutty gravy, flavored with cardamom
Murg siya mirch: Black pepper flavored chicken cooked n cashew gravy
Methi murg: Fenugreek flavored chicken
Murg methi ka salan: Chicken and fresh fenugreek in nutty gravy
Dum ka murg: Curd and brown onion marinade chicken, slow cooked
Murg begmati: Chicken cooked in a spring onion & coriander based gravy

Macher jhol: Simmered fish in spicy stew
Amritsari macchi curry: Fish simmered in tomato gravy, tamarind paste
Goan prawn curry
Chingri malai curry: Prawns simmered in poppy seed gravy
Kadhai ke jhinge: Wok tossed prawns with capsicum, freshly ground Indian spices
Jhinge ka qualitya: Prawns in fresh fenugreek & cashew gravy
Mangalorean prawn curry: Raw mango and coconut flavored spicy prawn curry
Malabar fish curry: Fish simmered in coconut milk and tomato curry
Main Course (Indian)

- Paneer methi Malai: Cottage cheese simmered in fenugreek flavored cashew gravy
- Paneer qualiyan: Cottage cheese in cashew and onion gravy
- Tarare paneer: Cottage cheese and peppers, brown gravy flavored with chili flakes
- Paneer do pyaza: Cottage cheese, curd & onion gravy
- Paneer dhania korma: Cottage cheese simmered in coriander and curd gravy
- Paneer khurchan: Pan tossed tangy cottage cheese and bell pepper
- Paneer kari paak: Cottage cheese, cury leaf and cashew gravy
- Paneer makhani: Cottage cheese, tomato butter cream sauce
- Paneer quasar e pukhtan: Cottage cheese simmered in pumpkin gravy, flavored with saffron
- Kothmir paneer: Cottage cheese, fresh coriander gravy
- Paneer phaldhari kofte: Cottage cheese and dry fruit dumplings, saffron gravy
- Makai paneer nu saaq: Gujarati style cottage cheese & sweet corn
- Bagara paneer kumbh: Tossed cottage cheese and mushrooms, dry fenugreek leaves
- Gathe ki kadhi: Gramflour dumplings, chick pea and yogurt gravy
- Punjabi pakoda kadhi: Onion fritters, Chick pea & yogurt gravy
- Tarare kumbh: Pan tossed mushrooms and peppers, flavored with chilli flakes
- Kumbh mutter masala: Green peas and mushroom in a onion tomato gravy
- Makhana mutter korma: Lotus seeds and green peas, dry fruit gravy
- Methi malai mutter: Fenugreek leaves, green peas cashew gravy
- Kathai wadi aloo: Spicy potato stew
- Aloo udaigiri: Crispy tossed curry leaf flavoured potatoes
- Subz deewani handi: Mix vegetables in cashew curd gravy
- Tarkari miloni: Fried vegetables, onion curd gravy
- Subz abeer: Cottage cheese flavored with dill leaves and spinach puree
- Subz handi: Seasonal vegetables, onion and tomato gravy
- Kadai subz: Wok tossed vegetables with capsicum, freshly ground Indian spices
- Kumbh aloo kadal: Mushrooms & potatoes, with capsicum, freshly ground Indian spices
- Dum aloo: Punjabi baby potato, tomato chilli gravy
- Motia palak: Sweet corn & spinach gravy
- Saag albela: Mix greens, onion tomato masala
- Subz takatin: Mix vegetables tossed in spicy masala
- Subz korma: Mix vegetables in saffron and yoghurt gravy
- Navratan korma: Garden vegetables in simmered white gravy, dry fruits
- Lehsooni palak: Garlic tempered spinach puree
- Dakhni saag: Spinach flavored with dill leaves and garlic
- Tawa subz: Variety of vegetables cooked on tawa
- Mirch makai do pyaza: Salan chillies and babycorn, onion & curd gravy
- Baghare baingan: Fried baby aubergines in nutty gravy
Rice Dishes
Gosht ‘lamb’ Hyderabadi biryani
Kache gosht ‘lamb’ ki biryani
‘Lamb’ Gosht Awadhi biryani
Murg ‘chicken’ dum deg biryani

- Jeera Rice: Cumin tempered steam rice
- Baghara khushka: Herbed rice tempered with whole spice
- Motia pulao: American corn tempered steam rice
- Vegetarian pulao: mix vegetarian pilaf
- Tamatar pulao: rice tempered with mustard seeds and cherry tomatoes
- Quabuli pulao: split chickpea and rice pilaf
- Steam rice
- Dum pulao
- Subz ‘vegetarian’ dum deg biryani

Dal
- Dal methi: yellow lentils, flavored with fenugreek
- Dal tadka: garlic, chilli tempred yellow lentils
- Dal makhani: slow cooked black dal, butter cream
- Dal teen patti: yellow lentils tempered with seasonal herbs
- Dal chowkewali
- Dal lehsooni
- Dal handi
- Dal palak
- Dal amritsari
Main Course (Asian)

**Chinese**
- Fried rice with seafood and XO sauce
- Wok fried chicken with dried chili, cashew nut and vegetables
- Sweet and sour chicken with fresh fruit
- Five spice roast chicken, ginger garlic sauce
- Deep fried seabass with lemon sauce
- Stir fried prawns with garlic sauce
- Wok fried spinach noodles with mixed vegetables
- Braised mushroom with sautéed bok choy
- Stir fried mixed Asian greens
- Tofu spinach pot

**Thai**
- Stir-fried chicken with cashew nut
- Red curry chicken or prawn
- Green curry chicken or prawn
- Spicy minced chicken with sweet basil
- Wok fried lamb black pepper sauce
- Stir-fried seasonal vegetables with garlic sauce
- Red curry vegetarian
- Green curry vegetarian
- Stir-fried Tofu cashew nut
- Wok fried mixed mushroom with black pepper sauce

**Japanese**
- Breaded chicken katsu, cabbage julienne
- Japanese curry (Vegetarian/Chicken)
- Chicken karage: Fried chicken, soy & sake mirin sauce
- Agedashi tofu: Deep fried tofu with soy & mirin sauce
- Yaki udon noodles
- Simmered aubergine, potatoes & sautéed mushroom
Main Course (Western)

Oven roasted chicken, spiced butternut
Spinach and feta stuffed chicken breasts, wilted spinach, chicken glaze
Grilled chicken breast, roasted artichoke and onions
Chicken Milanese, olive and sundried tomato caulii
Grilled chicken, garlic potato wedges, rosemary jus
Chicken and mushroom pot pie
Chicken goulash: Onion & paprika stew
Chicken and herb ragout, roasted onions

Grilled seabass, seafood and lemon butter sauce
Poached seafood, Mediterranean flavors, aromatic broth
Roasted Bekti, olive, caper and parsley warm vinaigrette
Saffron scented seafood stew
Mussels and squid muniere
Oven baked seabass with braised fennel and calamata olives and pesto
Steamed salmon and prawns, corn and pepper salsa
Steamed river sole, ginger, sesame and soy

Slow cooked leg of lamb, roasted roots, and lamb jus
Navarin of lamb: Tomato based lamb stew
Lamb casserole, new potatoes, shallots
Braised lamb shanks, grilled leeks and baby potatoes
Lamb minced lasagna, tomato emulsion
Mini Lamb burgers with cucumber yoghurt & cumin
Roast chicken roulade with crab brisque
Shepherd pie

- Pilaf rice
- Gratinated sweet potato
- Vegetarian lasagne, tomato emulsion
- Baked macaroni and cheese
- Lyonnaise potatoes: Sliced potato & onion baked with stock
- Classic ratatouille
- Mediterranean vegetarian gratin
- Roasted Cajun fingerling potatoes
- Panache of vegetables, coriander butter
- Baked potatoes with sour cream and chives
- Crispy crumbed cauliflower
- Spice roasted butternut
- Cauliflower mornay
- Mediterranean Quinoa: A type of grain steamed with Mediterranean vegetables
- Jeweled cous cous
- Potato and pumpkin gratin
- Herb roasted root vegetables
Live stations (Indian)

**Dosa Station**
Dosa station  
Cheese Dosa  
Plain dosa  
Masala dosa  
Sambar  
Served with variety of chutney and podi spice

**Uttapam counter**
Plain  
Masala  
Sambar  
Served with variety chutney

**Tawa subz takatin counter**
Choice of assorted vegetables  
Spicy masala, green chutney & spicy kuchumber

**Dal counter**
Yellow Lentil with the choice of your tempering  
Onion, Garlic, Tomato, Ginger, Cumin

**Khichdi & pulao station**
Steam rice cooked with yellow lentils with choice of vegetables  
Indian Basmati rice tossed with your choice  
Chicken tikka  
Prawn  
Carrot, green peas, cauliflower  
Cottage cheese and parmesan

**Kheema boti station**

**Chaat counter**
Aloo Chat  
Bhel  
Papdi chaat  
Pani pur  
Sev puri

---

**Pav bhaji station**

**Tawe da gosht**
Assortment of lamb cuts and offal’s  
Kidney  
Brain  
Liver  
Boti  
Kheema  
Served with green chutney spicy kuchumber
Live stations (Asian)

**Chinese**

**Wok fried noodles station**
Wheat /Spinach noodles
Assorted vegetables/chicken/prawn

**Laksa station**
Vegetarian curry
Noodles
Accompaniments: Prawn, Chicken, Assorted vegetables)

**Chinese barbecue station**
Chicken & pork
Baby corn, tofu, zucchini, sweet potato and butternut

**Chinese Roasted station**
Duck & Chicken with Hoisin sauce

**Noodles soup station**
Vegetarian stock
Noodles
Accompaniments: Prawn, Chicken, Assorted vegetables

**Thai**

**Koa soi station**
Yellow Curry
Eggless noodles
Assorted Vegetables/Chicken

**Thai curry station**
Green Curry
Red Curry
Assorted vegetables/Chicken/Prawns

**Papaya salad**
Bird eye chili, Long bean, Tomato Cherry, Peanut Roasted, Garlic

**Satay station**
Chicken/Prawn/Tofu/Lamb
Live stations (Asian)

**Japanese**

**Maki Rolls**
Wasabi & Tuna Mayonnaise, Tomato Mozzarella, Cucumber, Spicy Tofu
Chicken teriyaki, Wasabi & tuna mayonnaise, Spicy Salmon

**Tempura**
Prawns, fish, chicken
Zucchini, Aubergine, Sweet potato, bell peppers, baby corn, okra

**Robatayaki**
Yaki tori, lamb, pork
Zucchini, Sweet Corn, Sweet potato, Tomatoes, Tofu, Okra
Live stations (Western)

**Salad bar:**
- **Vegetarian:** Cherry tomato, Bocconcini cheese, Feta cheese, Sundried tomato, Avocado, Olives
- String beans, Cucumber, Corn cornel, Artichoke
- **Non vegetarian:** Smoked salmon, shredded chicken, Bacon
- **Dressings:** Caesar (vegetarian) and Caesar (non vegetarian), Lemon, Herb, Balsamic, Raspberry

**BBQ Station:**
(Choose 04)
- Lamb leg, Turkey, Chicken, Beef tenderloin, Sea bass, Squid, Prawns, King fish, v Seasonal vegetables

**Condiments:** (Choose 04)
- Pommery and Dijon mustard, Rosemary jus, Béarnaise, Cranberry relish, Red wine sauce, Sour cream, bacon bites and chives

**Pasta Station:**
- Pastas: (Choose 02)
  - Penne, Fussilli, Farfalle, Macaroni, Spaghetti
- **Sauces:** (Choose 04)
  - **Vegetarian:** Basil pesto, Sage butter, Arrabiatta, Mushroom cream, Alfredo, Alio Oglio
  - **Non vegetarian:** Bolognese, Seafood marinara

**Condiments:** Parmesan cheese, Chili flakes, Extra virgin olive oil, Black and green olives

**Risotto Station** (Choose 01 vegetarian and 01 non vegetarian)
- Base cooked risotto
- **Vegetarian:** Mushroom, saffron, mixed vegetables
- **Non vegetarian:** Seafood, chicken

**Strudel** (vegetarian or non vegetarian)

**Carvery** (Choose 01)
- Lamb leg, Turkey, poached salmon, roast seabass with respective condiments

**Classic Cheese fondue**
- Melted cheese served with bread basket and accompaniments
Desserts

Tarts
- Caramalised banana chocolate tart
- Seasonal fruit tarts
- Lemon meringue tart
- Pear franzipan tart
- Chocolate crumble tart
- Thin apple tart
- Seasonal fruit tart

Cakes
- Mango coconut mousse cake
- Blackforest
- Chocolate mud cake
- Red velvet cake with cream cheese icing
- Opera cake
- New York cheese cake, red berry compote
- Cold white chocolate ricotta cheese cake
- Carrot cake with cream cheese icing

Others
- Fruit Pavlova
- Apple straddle vanilla sauce
- Fruit triffle
- Cream caramel
- Crème brûlée: Vanilla / orange / coffee / roasted banana
- Chocolate fondue with brownie skewers
- Tiramisu
- Mocha éclair
- Mille feuille
- Honey medallion with strawberry jam
- Macaroon: Lemon / mango / passion fruit / raspberry / mocha
- Mango pudding
- Sticky banana toffee pudding
- Mousse: white chocolate / dark chocolate / milk chocolate

Hot desserts
- Clafoutis: pear/apricot/cherry/blueberry
- Self sauce chocolate pudding
- Bread and butter pudding with dolce de leche sauce
- Apple crumble vanilla sauce

Live station
- Nitrogen ice cream station (will be additionally charged)
- Soufflé station
- Crêpes station
- Fruit carving
- Jalebi counter
- Chocolate fountain

Indian
- Gulab jamun (hot)
- Rasmalai
- Phirnie
- Malai chum chum
- Zauke shahi
- Rasgulla
- Mungdal halawa (hot)
- Kala jamun
- Sweet rabri
- Shrikhand
- Badam ka halawa (hot)
- Kadapak sandesh
- Kufi falooda

Eggless
- Lamington
- Lemon citrus cupcake
- Chocolate brownie
- Green tea sponge mille fuisse
- Apple tart tin
- Chocolate ganache cake
- Double chocolate cake
- Black forest cake
- Red velvet cake
- Apple and pear cinnamon crumble
- Chocolate mousse with rice crispies
- Vanilla panacotta berry compote
- Vanilla mocha panacotta
- Vanilla yoghurt panacotta with fresh fruit