



BANQUETING & CATERING MENU



"S H A R I N G T H E P A S S I O N"

Extra Services

Additional Charges Apply

- CHOCOLATE FOUNTAIN
- CANAPÉS RECEPTION
- DRINK RECEPTION
- FRUIT PALM TREE
- DRINK FOUNTAIN
- CHAAT STALL
- TAWA SABZI (Buffet Only)
- LIVE RUMALI ROTI (Buffet Only)

Note: Dishes Marked In Red With Stars Will Be Charged Extra

ASIAN CUISINE

Canapés

Vegetarian Dishes

- CORN PALAK KI TIKKI
Potato gallete stuffed with sweet corn & spinach, deep fried
- COCKTAIL VEGETABLE SAMOSA
Deep fried triangular shaped filo pastry filled with boiled potatoes & green peas
- GOL GAPPAY
Made by frying dough served on shot glass filled with a mixture of water
- MINI ALOO TIKKI
Potato gallete stuffed with green peas, deep fried
- AMRITSARI BABY CORN
Baby corn tossed with spring onions, bell peppers cooked in schezwan sauce

Canapés

Non Vegetarian Dishes

- CHICKEN PAKORA
Tender chicken breast pieces marinated with garlic, ginger, coriander and spices, deep fried in batter
- LASUNI TIKKA
Chicken tikka marinated in garlic paste, char grilled
- MURG MALAI TIKKA
Tender pieces of chicken marinated in yogurt & cream flavoured with saffron
- LAMB SEEKH KEBAB
Minced mutton, flavoured with spices wrapped on a skewer & char grilled
- FISH PAKORA
Cod fillet pieces marinated in a perfect blend of spices and lemon, coated with batter & crisply fried

Starters

Vegetarian Dishes

- PANEER TIKKA
Fresh cottage cheese marinated in traditional masala & grilled with tomatoes, onions & capsicum
- CHILLI PANEER
Soft cubes of cottage cheese tossed with spring onions, bell peppers cooked in schezwan sauce
- MIXED PAKORA
Diced vegetables batter fried with (besan) gram flour.
- HARA BARA KEBAB
crispy kebab of spinach & potato blended with lentils, deep fried
- ALOO PAPRI CHAAT
Deep fried crispy pan cake mixed with chick peas & boiled potatoes topped with yoghurt & chutney
- ALOO TIKKI CHAAT
Potato gallete stuffed with green peas, deep fried topped with channa masala
- CHILLI GARLIC MOGO
Crispy fried cassava tossed in chilli garlic sauce
- SAMOSA CHAAT
Deep fried crispy samosa mixed with chick peas & boiled potatoes topped with yoghurt & chutney

Non Vegetarian Dishes

Chicken

- CHICKEN TIKKA
Boneless chicken marinated & cooked on charcoal
- HARIYALI CHICKEN TIKKA
boneless chicken marinated with yoghurt, coriander & mint paste cooked on charcoal
- MURG MALAI TIKKA
Tender pieces of chicken marinated in yogurt & cream flavoured with saffron
- TANDOORI CHICKEN
Chicken joints marinated in yoghurt & indian spices, skewered & cooked on charcoal

- CHILLI CHICKEN
boneless chicken cooked in hot schezwan sauce

Lamb

- LAMB SEEKH KEBAB
Minced mutton, flavoured with spices wrapped on a skewer & char grilled
- BOTI KEBAB
Succulent morsels of Lamb, marinated in freshly cracked black pepper, lemon and chilli
- KANDHARI TAWA CHOP*
Lamb chop cooked in pomegranate sauce on tawa
- CHILLI LAMB
Boneless lamb strips cooked in hot schezwan sauce
- LAMB TAKATAK
Boneless lamb cooked in hot indian spices on tawa

Sea Food

- AMRITSARI FISH
Diced fish marinated in traditional Punjabi spices, batter fried
- FISH KOLIWADA
Diced fish marinated with traditional curry leaves, batter fried
- JHEENGA TANDOORI "KING PRAWNS" *
King prawns marinated in homemade spices, grilled in clay oven
- GOLDEN FRIED PRAWNS *
Golden fried prawns in tempura batter

Main Course

Vegetarian Dishes

- KADAI PANEER
Diced cottage cheese cooked with onion, tomatoes & capsicum in thick curry
- PANEER MAKHANI
Tender cottage cheese cubes cooked in mild tomato gravy
- MAKAI PALAK
A delightful combination of corn & spinach in mild curry sauce

- VEGETABLE KOFTA
Cheese & vegetable dumplings cooked in rich tomato gravy

- ACHARI ALOO BAIGAN
Baby eggplant/potato cooked in traditional Indian pickled spices

- MIX VEGETABLE
Fresh vegetable cooked in thick gravy

- BOMBAY ALOO
Fresh potatoes cooked in a spiced curry sauce

- CHANNA MASALA
A classic north Indian dish made from chick peas (thick curry)

- ALOO GOBI ADRAKI
cauliflower florets cooked gently with potatoes, flavoured with fresh ginger & coriander

Non-Vegetarian Dishes

Chicken

- CHICKEN KADAI
Diced chicken cooked with diced onions & capsicum in a thick curry

- METHI CHICKEN
Chicken pieces cooked with fresh fenugreek leaves

- CHICKEN CURRY
Boneless chicken cooked with Indian spices in rich brown gravy

- BUTTER CHICKEN
Chicken tikka simmered in rich aromatic tomato gravy

- CHICKEN BHUNA
Boneless chicken cooked with Indian spices in thick brown gravy

Lamb

- LAMB CURRY
Boneless lamb cooked with Indian spices in rich brown gravy

- RAJASTHANI LAAL MAAS
lamb off the bone cooked slowly in a rich brown sauce from a village in northern India

- DHANIA METHI LAMB
As simple yet delicious preparation of mutton curry flavoured with coriander and fenugreek leaves
- KADAI LAMB
Diced lamb cooked with diced onions & capsicum in thick kadai masala
- LAMB ROGAN JOSH
Boneless lamb cooked with onion, tomato in thick brown gravy

Sea Food

- MALABARI FISH CURRY
Fish cooked in coconut cream & flavoured with curry leaves & spices
- PRAWN CURRY *
Prawns cooked with green onions & tomato gravy

Sundries

Rice

- WHITE STEAMED RICE
Basmati steamed rice
- JEERA PULAO RICE
Combination of cumin with basmati rice
- PEAS PILAO RICE
A combination of green peas with basmati rice

Biryani

- CHICKEN BIRYANI*
Basmati rice cooked with chicken pieces, garnished with onions
- LAMB BIRYANI*
Basmati rice cooked with lamb pieces in Indian herbs & spices

Dal Delights

- YELLOW DAL TARKE WALI
Yellow lentil tempered with garlic, cumin & kashmiri chilli
- LD SPECIAL DAL MAKHANI
Black lentil slowly cooked in butter, traditional delicacy of Punjab

Salad & Raita

- GREEN SALAD
- CUCUMBER RAITA
- VEGETABLE RAITA

Tandoori Breads

- TANDOORI ROTI
Round shaped, whole wheat (atta) bread prepared in clay oven
- TANDOORI NAAN
Fine flour bread made in clay oven
- GARLIC NAAN
Fine flour bread topped with crushed garlic made in clay oven

Desserts

- GAJAR KA HALWA
Carrot pudding cooked with khoya & milk
- GULAB JAMUN
Reduced milk dumpling dipped in sugar syrup
- SHAHI KULFI
Traditional Indian ice cream made from reduced milk
- ICE CREAM
Vanilla flavor
- SHAHI TUKDA
- FRESH FRUITS
- MINI ASSORTED PASTRIES

WORLD CUISINE

Starters

- CHICKEN FAJITA
Traditionally cooked chicken strips tossed with fajita seasoning
- BARBEQUE SPARE RIBS*
Lamb ribs cooked & tossed in bbq sauce
- VEG SPRING ROLLS
Crispy pastries filled with mix veg filling
- VEGETABLE CROQUETTES
Mashed potato roll, deep fried
- POTATO WEDGES
Potato wedges with a crispy, flavoured skin (deep fried)
- LEMON CHICKEN
Crispy fried chicken breast topped with lemon butter sauce
- CONZE LAMB
Crispy fried shredded lamb, tossed in rum sauce
- GOLDEN FRIED CHICKEN
Chinese special, crispy batter fried chicken
- FRIED FISH WITH TARTAR SAUCE
Batter fried cod fish strips, served with tartar sauce

Main Course

- CHICKEN HONGKONG STYLE
Diced chicken cooked with onions, peppers
- SZECHWAN CHICKEN
Chicken strips cooked with red chillies, ginger and garlic
- THAI FISH CURRY (RED / GREEN)
Bone less fish cooked in thai curry
- CHILLI CHICKEN
Diced chicken tossed with green chillies, peppers & onions in chinese sauce
- VEGETABLE MANCHURIAN
Mince vegetable dumplings cooked in chinese sauce

- CHICKEN SALT & PEPPER
Batter fried chicken tossed with salt and pepper
- VEG HAKKA NOODLES
Sauté vegetables spiced with black pepper, chilly and soy sauces mixed into the cooked noodles
- FRIED RICE
Veg or non-veg
- LAMB / BEEF GOULASH
Lamb or beef cooked in brown sauce with shallot onion and mushrooms
- CHICKEN STEAK
Grilled chicken breast fillet topped with creamy pepper sauce
- BEEF STEAK
Grilled beef fillet topped with creamy pepper sauce
- GRILLED FISH WITH BROCCOLI & PARSLEY IN TOMATO SAUCE
- PAN FRIED CHICKEN BREASTS WITH MUSHROOMS SAUCE

Accompaniments

- TOSSED GREEN SALAD
Cucumber, tomato & assorted pepper tossed together with olive oil & herbs
- RUSSIAN SALADS
Boiled vegetables, mixed with mayonnaise & cream

Desserts

- ICE-CREAM
- FRESH CUT FRUITS WITH WIPPED CREAM