

SOUTH-ASIAN lenu

APPETIZERS

VEG APPETIZERS

- □ Veg Cutlet
- □ Veg Spring Rolls
- □ Veg pakora
- Mirch Pakora
- □ Bread Pakora
- □ Veg Cocktail Samosa
- □ Cheese Corn Cutlet
- ☐ Hara Bhara Kebab
- □ Dahi Kebab
- □ Spinach Roll
- □ Goat Cheese Kebab
- □ Tandoori Popper
- ☐ Aloo tikki/Chana
- Bhel Puri
- ☐ Gobi Pakora
- ☐ Gobhi 65
- □ Masala Fries
- □ Rajma Kebab With Pita bread
- □ Veg Kathi Roll
- □ Pepper Fried Mushroom
- □ Tandoori Mushroom
- □ Tandoori Momos
- □ Tofu with Mix Veg in Black Bean Sauce
- □ Pepper fried Paneer
- ☐ Paneer Latika
- Bhatti ka Paneer
- ☐ Paneer ke Sulle
- □ Paneer Tikka
- Dudhiya Paneer Tikka
- □ Pesto Paneer Tikka
- □ Chipotle Paneer Tikka
- ☐ Adraki Paneer Tikka Mint Paneer Tikka
- ☐ Sun Dried Paneer Tikka

NON-VEG APPETIZERS

- □ Ginger Chicken
- □ Garlic Chicken
- Lollipop Chicken
- □ Chicken Tikka
- ☐ Chipotle Chicken Tikka
- ☐ Malai Chicken Tikka Batti Chicken Tikka
- □ Tandoori Murg
- □ Tandoori Lamb Chops*
- □ Tangdi Kebab
- □ Kebab Masala
- Sun Dried Chicken Tikka
- ☐ Pesto Chicken Tikka
- ☐ Achari Chicken Tikka
- □ Seekh Kebab (Lamb/Goat/Chicken)
- □ Chicken Pakora
- ☐ Bihari Chicken Tikka
- □ Kastoori Kebab
- □ Shami Kebab
- □ Galouti Kebab
- □ Botti Tikka
- □ Galafi Seekh
- □ Lamb Chops*



APPETIZERS (CONTD.)

CHINESE

VEGETARIAN

- □ Chilli Cheese
- Szechuan Chow Mein
- □ Veg Chow Mein
- □ Veg Fried Rice
- Szechuan Fried Rice
- □ Veg. Manchurian

NON-VEGETARIAN

- ☐ Chicken Chow Mein
- ☐ Chicken Fried Rice
- □ Chicken Manchurian

SEAFOOD

- ☐ Tandoori Jinga (achari, tandoori, chipotle, adrak)
- □ Salmon Tikka
- ☐ Bhuni Mirch ka Tikka
- Sweet and Chilli Shrimp
- ☐ Fish Tikka
- ☐ Lahori Fish Tikka
- ☐ Kurkuri Amritsari Fish

Additional charges apply to seafood and non-vegetarian appetizers









RECEPTION STATIONS

☐ Antipasto Bar Deluxe

Assorted imported and domestic cheeses garnished with seedless grapes and figs, Greek salad, chickpeas salad, assorted marinated olives, mushroom sott'olio, fire grilled peppers, zucchini, eggplant, caprese salad, assorted cured meats include prosciutto, Norwegian smoke salmon, seafood salad, mussels alla marinara, Italian sausage with sauteed peppers and onions accompanied with freshly baked breads and mediterranean spreads.

□ Live Saganaki Station

Flaming Greek cheese with live chef - OPA!

Served with grilled pita and lemon wedges. accompanied with spanakopita (spinach and feta in a puff pastry) and keftedes (Greek style meatballs in a tomato and Feta sauce topped with finely sliced scallions.

Add a live saganaki station to enhance an antipasto bar deluxe - inquire pricing(without spanakopita or keftedes)

☐ Live Oyster Station

Freshly Baked Oysters Rockefeller. Freshly Shucked Oysters On A Half Shell With Seafood Sauce, Lemons, Horseradish, Oyster Shots, (Fresh Oyster In A Shot Glass With Gremolata.

□ Seafood Raw Bar

A Fresh Selection Of Oysters, Shrimps' Cocktail And Smoked Salmon. Displayed On Ice And Served With Lemon Wedges And Traditional Condiments.

Live Nutri Kulcha Station

Curry made of soya granules with caramelized onions and tomato gravy served with sponge-like kulcha.

☐ Live Tawa Aloo Chaat

Deep Fried Potato Cubes Topped With Sweet Tamarind And Mint Chutney, Onion, Tomato. Garnished With Sev, Pomegranate Seeds And Fresh Coriander Leaves.

□ Live Bhija Kulcha

Single piece of crispy and spicy flatbread (kulcha) topped with a chickpea curry (bhaji), onion and chutney.

□ Samosa Chat Station

Crispy Fried Samosa Topped With Sweet Tamarind And Mint Chutney, Onion, Tomato. Garnished With Sev, Pomegranate Seeds And Fresh Coriander Leaves.

□ Live Pav Bhaji

A spiced mixture of mashed vegetables served with bread vada pav deep fried potato dumpling placed inside bread bun served with fried green chili and chili garlic chutney sushi station a fresh selection of sushi, sushi rolls and sliced sashimi, served with soya sauce, wasabi and pickled ginger (chopsticks included).

☐ Live Vada Pav

Deep fried potato dumpling placed inside bread bun served with fried green chili and chili garlic chutney.

RECEPTION STATIONS (CONTD.)

☐ Bhalla Papri Chat Dahi Wada

Mixed with crunch Papri toped with sweet tangy tamarind chutney and spicy mint chutney.

☐ Shakar Kandi Ki Chat

Parboiled sweet potatoes tossed in sweet tamarind and mint chutney. Garnished with sev, pomegranate and fresh coriander leaves.

□ Live Ragada Patty Station

Crispy fried Ragada patties served with yellow peas masala, onion, tomato, chutney and sev.

□ Live Aloo Tikki Station

Crispy fried potato patties served with yogurt, sweet tamarind, and mint chutney. Garnished with sev, pomegranate pearls and fresh coriander leaves.

□ Live Gol Gappa Station

Crispy fried puffed balls filled with potato channa masala. Served with the options of 4 different types of water (sweet tamarind, spicy mint, kiwi, pineapple water).

□ Live Chaat Counter

Display of Pani puri (3 flavored water, Fried samosa, papri, crispy Fried spinach, Aloo Tikki, Mini Dahi Bhalla Balls, Kachori served with yoghurt, sweet tamarind, mint chutney. garnished with sev, pomegranate pearls and fresh coriander leaves.

■ Sushi Station

A Fresh Selection Of Sushi, Sushi Rolls And Sliced Sashimi, Served With Soya Sauce, Wasabi And Pickled Ginger (Chopsticks Included).

Note:

Live Stations can be added in any package at an additional cost. Dessert Live Station and Antipasto Bar are not included in any menu.



MAIN ENTRÉES

VEGETARIAN

- □ Aloo Baingan
- □ Achari Aloo
- Bhartha
- Cumin Potato (Dry)
- □ Daal Makhani
- □ Daal Maharani
- □ Daal panchratan
- Mutter Paneer
- □ Palak Paneer
- ☐ Plain Aloo
- □ Paneer Lababdar
- □ Aloo Methi
- □ Baingan Masala
- ☐ Sarson Ka Saag
- □ Daal Muglai
- Daal Rogini
- □ Daal Tadka (Yellow Daal)
- ☐ Chana Masala
- □ Dum Aloo
- □ |alfrezi
- ☐ Methi Malai Mutter (Morning Dish)
- □ Paneer Bhurji
- ☐ Shahi Paneer
- □ Paneer Tikka Masala
- ☐ Aloo Gobi
- Mix Vegetables
- □ Paneer Masala
- □ Shahi Karela
- □ Karai Paneer
- □ Achari Paneer
- ☐ Baingan Patiala
- ☐ Curry Pakora
- Mushroom Mutter
- Navratan Korma
- □ Tawa Vegetables
- ☐ Paneer Makhan Wala
- □ Guchao Keema
- □ Paneer Khurchan

NON-VEGETARIAN

- □ Madras Chicken
- ☐ Chicken Bhuna Masala
- Mango Chicken
- □ Saffron Shahi Chicken
- □ Korma Chicken
- □ Achari Chicken
- ☐ Chicken Palak
- □ Chicken Saag
- ☐ Chicken Tikka Masala
- Murg Nizaami
- ☐ Chicken Pepper Fry
- □ Chicken Vindaloo
- □ Chicken Curry
- □ Chicken Korma
- ☐ Chicken Kadai
- ☐ Fish Curry
- □ Lamb Saag
- □ Lamb Vindaloo
- Lamb Kadai
- □ Lamb Korma
- □ Chilli Chicken
- □ Chuza Murg Masala
- □ Goat Curry
- □ Goat Kadai
- Butter Chicken
- Dhaba Chicken
- □ Goat Darbari
- □ Chicken Handi Lazeez
- Maas Ki Kadai
- □ Lamb Rogan Josh
- □ Lamb Curry
- □ Lamb Masala
- □ Lamb Bhuna Masala
- □ Sukha Goat
- □ Rara Goat
- □ Tawa Masala Goat
- ☐ Goat Pepper Masala
- Mutton Rogan Josh

MAIN ENTRÉES (CONTD.)

VEGETARIAN

- ☐ Malai Kofta
- ☐ Achari Bhindi
- ☐ Hyderabadi Paneer Masala
- ☐ Subz Ki Miloni
- ☐ Paneer Ka Solan
- □ Kurkuri Bhindi
- Methi Paneer
- ☐ Bhindi Do Pyaz
- □ Dum Aloo Kashmiri
- ☐ Banarasi Dum Aloo
- □ Paneer Hara Pyaz
- ☐ Baingan Mirchi Ka Salon
- □ Bagar Baingan
- □ Palak Soya Chaap
- ☐ Shahi Malai Kofta
- ☐ Makhan Malai Paneer
- ☐ Sadras Ki Subji
- ☐ Lasooni Malai Palak
- ☐ Baigan Bartha
- ☐ Mushroom Do Pyaz
- □ Rajma Amritsari
- Bhindi Dilbahar

NON-VEGETARIAN

- Murgh Palak Methi
- ☐ Chicken Do Pyaz
- ☐ Coconut Shrimps Curry
- ☐ Chicken Tangdi Korma
- □ Dumka Murgh
- □ Lagan Ki Boti
- □ Lamb Chops Masala
- Dalcha Goast
- □ Nargasi Kofta
- Murgh Handi Lazeez
- ☐ Goan Fish Curry





SALAD

- ☐ Chef's Choice
- □ Ceaser Salad
- ☐ Mango Avocado Salad
- □ Kachumber Salad
- □ Aloo channa chat
- □ Sweet corn bell pepper & olive salad
- □ Apple raisin coleslaw
- ☐ Garden Salad
- ☐ Greek salad
- □ Apple Chana Chaat
- □ Aloo Chaat Papdi
- □ Kale ki Chaat
- □ Palak Ki chaat
- □ Dhokla

RICE

- □ Jeera Rice
- □ Plain Rice
- Muttar Pulao
- □ Veg Pulao
- □ Veg Biryani With Saffron
- Veg Biryani
- ☐ Chicken Biryani
- ☐ Goat Biryani
- □ Lamb Biryani
- ☐ Kashmiri Veg Pulao
- □ Navratan Veg Pulao
- □ Hyderabad Dum Biriyani

RAITA

- □ Cucumber & Tomato Raita
- ☐ Pineapple Raita
- □ Pomegranate Raita
- Burani Raita
- Boondi Raita

BREADS

- □ Naan
- ☐ Garlic Naan
- □ Roti
- ☐ Missi Roti
- □ Stuff Kulcha (Morning Item)
- □ Lachha Parantha
- Butter naan
- □ Plain Paratha

DESSERTS

- ☐ Fruit Rabdi
- □ Gulab Jamun
- □ Saffron Kheer
- □ Rasmalai
- ☐ Kheer Badama Wali
- Moong Daal Halwa
- □ Kesar Rasmalai
- ☐ Gajar Da Halwa









MEMORIES ARE MADE HERE.

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