



Wedding Menu with Live Counters

Price: ₹1,200

WEDDING MENU

Vegetarian Section

Prices are in INR, exclusive of 18% GST. We levy 1.5% of the bill amount as a Service Charge. 2

Images are for illustration purpose only. Kindly inform the staff of any food allergies.

A wonderful selection of Mocktails to welcome your guests

Kiwi Blossom Blue Lagoon Classic Mojito Kokum Sharbat

Orange Mint Cooler Strawberry Delight Green Velvet Flavoured Caipiroska Red Rose

Virgin Pina Colada

Caribbean Sunrise Fruit Punch Spicy Guava

Cranberry Delight Pan River

Shirley Temple Litchi Cooler Fruit Sangria Cinderella Calm Cooler

A wonderful selection of Mocktails to welcome your guests

Apple Morning Tangy Pineapple Sparkling Cucumber Ginger Lime Spritzer Orange Cinnamon Final Whistle
Watermelon Fizz Lemon Iced tea California Sunrise

Mango Cilantro Shots

Apple Fusion Basil Lemonade

Thanks Giving Punch Orange Mango Citrus

Golden Tulip Goa- Mandrem

Enjoy a wonderful Bread Basket station with interesting combinations like Focaccia, Ciabatta, Sourdough, Drumsticks, Dinner Roll, Lavash etc

Dal Dhaniya Shorba Mulligatawny Soup Tamatar Tulsi ka Shorba

Cream of Roasted Tomatoes Cream of Garden Vegetables Cream of Spinach

Cream of Mushroom

Cream of Green Peas & Mint Cream of Roasted Pumpkin

Carrot & Fennel Vegetable Lung Fung Vegetable Jade

Vegetable Lemon Coriander Vegetable Eight Treasure

Vegetable Hot Pepper Lemon Vegetable Noodles Vegetable Thupka Vegetable Tom Yum

Salad Bar will consist of Raita, Pickles, Papads, Chutneys, Assorted Seasonal Vegetables with Lettuce and Assorted Dressings

Carrot & Raisins Waldorf Salad Greek Salad Beet & Citrus

Spicy Mexican Corn Three Beans Tex-Mex

Spicy Sprouts Koshimbir Cucumber & Dill Aloo Chana Chaat

Chana Papdi Chaat Dahi Bhalla

Khimchi

Thai Spicy Veggies & Peanut Potato Mustard & Gherkins

Apple slaw Bermudian Slaw Vegetable Hawaiian Pasta Hawaiian

Tossed Greens with Cumin Dressing

Saunfiyana Paneer Tikka Achari Paneer Tikka Afghani Paneer Tikka Banjara Paneer Tikka Tulsi Paneer Tikka
Paneer 65

Chili Paneer Paneer Salt & Pepper

Golden Tulip Goa- Mandrem

Paneer Hot Basil Paneer Chili Beans Paneer Koliwada

Hara Bhara Kebab

Hara Mutter & Methi Ke Kebab Rajma Ke Kebab

Aloo Corn Tikka Malai Makai Ke Kebab

Aloo Mirch Ki Tikki Aloo Pudina Ki Tikki Aloo Moong Ki Tikki

Cheese & Potato Crisps Babycorn Salt & Pepper

Fried Baby Corn with Soya, Wasabi Drizzle

Vegetable Dumplings with Coriander Sauce Spinach Dumpling with Hot Beans Sauce

Crispy Vegetable Salt & Pepper Dragon Vegetable Spring Rolls Potli Samosa

Mini Mutter Samosa Petit Dal Kachori Green Peas Ghughra Cheese Chili Samosa Vegetable Triangles Kung Pao Potatoes

Honey Chili Potatoes Crispy Baby Corn Chili Pepper

Cheese Chili Toast Tomato Basil Bruschetta Baby Corn Koliwada Chili Mustard Potatoes Vegetables Croquettes Jalapeno Poppers Cheese & Corn Poppers

Spicy BBQ Vegetable Poppers

Dal Kachori Green Peas Kachori Mini Punjabi Samosa Green Peas Samosa

Khandvi Khaman Dhokla Sandwich Dhokla

Batata Vada Jodhpuri Mirchi Vada Shahi Mutter Ghughra Hara Mutter Cheese Tikki

Kaccha Kele Ka Samosa Moong Dal Bhajiya Khaman Dhokla Sandwich Dhokla Khasta Kachori

Patra Vadi Kothimbir Vadi Methi Moong Roll Aloo Methi Ki Tikki Palak Cheese Tikki

Golden Tulip Goa- Mandrem

Paneer Makhani Paneer Saagwala Paneer Masala Paneer Methi Paneer Hara Pyaz

Paneer Dhingri Dolma Paneer Do Piyaza

Paneer Kheema Masala Paneer Hyderabad

Paneer Mutter Paneer Lasooni Paneer Hara Masala

Paneer Diwani Handi Paneer Lazeez Paneer Korma Paneer Kalimirch Paneer Khurchan

Makhani Wala Saag Paneer Kadhai Paneer Paneer Jalfrezi

Paneer Kofta Curry Paneer Tikka Masala Paneer Achari Masala

Aloo Jeera

Aloo Hing Dhaniya Aloo Panch Phoran Aloo Hara Masala

Aloo Palak Aloo Methi Aloo Rasila Aloo Tamatar Aloo Mutter

Batata Lasaniya Aloo Dum Banarasi Aloo Dum Kashmiri

Aloo Jodhpuri Potato Varuval Aloo Simla Mirch

Lauki ka Kofta Masala Subz Kofta Masala Kofta Shaam Savera Malai Kofta Curry Bhindi Do Pyaza Bhindi Jaipuri

Bhindi Kurkure Bhindi Bhujia

Subz Diwani Handi Subz Korma Subz Miloni Subz Jalfrezi

Subz Hyderabad Subz Bhuna Subz Jaipuri

Subz Begum Bahar Subz Achari Masala Subz Makhanwala Subz Kadai

Lagan ka Mela

Subz Khada Masala Subz Hara Pyaz Subz Lahore

Gobi Adraki Gobi Tamatar Gobi Mutter Gobi Masala

Gobi Aloo Masala Makai Palak

Golden Tulip Goa- Mandrem

Corn Capsicum Masala Methi Malai Mutter

Makai Kumbhara Pyaza

Mushroom Mutter Masala Mushroom Makhana Gatta nu Shaak

Turiya Patra nu Shaak Bhindi Sambhariya Sev Tamatar nu Shaak Undhiyu

Bharli Vangi Beans Carrot Poriyal Cabbage Foggat

Kerala Vegetable Stew Batata Chi Bhaji Pavakkai Fry

Dal Dhokli Flower Vatana Tamatar

Gobi Vatana Valor Muthia nu Shaak

Sukhi Bhajji Vegetable Chettinad

Kashmiri Pulao Jeera Rice

Subz Handi Biryani Vagharela Bhaat

Coconut Rice Lemon Rice Vegetable Pulao Green Peas Pulao Barista Pulao Jeera Pulao

Moti Pulao Tawa Pulao

Masala Bhaat Ram Khichdi Bajre ki Khichdi Gatte ka Pulao

Dal Panchratan Dal Palak

Dal Makhani Lasooni Dal Tadka

Rajma Masala Dal Banjara

Masoor Dal Masala Bengali Cholar Dal Dal Fry

Gujarati Dal Punjabi Pakora Kadhi

Gujarati Kadhi

Surti Dal

Golden Tulip Goa- Mandrem

Tandoori Roti Butter Naan Missi Roti Masala Kulcha Makai Ki Roti Roomali Roti Laccha Paratha Aloo Paratha
Gobi Paratha

Methi Paratha Mooli Paratha Dal Paratha Matar Paratha Paneer Paratha Pudina Paratha Onion Kulcha Masala
Kulcha

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Vegetables Al Forno Vegetables Fricassee Ratatouille

Creamy Corn & Spinach Moroccan Stew Vegetable à la King

Vegetables in Mustard Sauce Vegetable à la Pesto Gratin Chives Potatoes Vegetable à la Milanese

Vegetables in Hot Beans Sauce Vegetables in Chili Basil Sauce

Vegetables in Chinese Parsley Sauce Okra in Black Beans Sauce

Cauliflower & Mushroom in Hot Garlic Sauce Potatoes & Corn in Siracha Sauce

Baby Corn in Sichuan Sauce

Four Treasure Vegetables in Hunan Sauce Seasonal Vegetables in Sichuan Sauce Sweet & Sour Vegetables

Vegetable Dumplings in Ginger Soya Vegetables Green Thai Curry Vegetables Red Thai Curry

Mexican Rice Herbed Rice

Vegetables Fried Rice Singapore Style Fried Rice Indonesian Style Fried Rice

Hunan Fried Rice Five Spice Fried Rice

Chili Coriander Fried Rice Chili Garlic Fried Rice Burnt Garlic Fried Rice

Hakka Noodles Singapore Style Noodles Chili Coriander Noodles

Pad Thai Noodles Hot Garlic Noodles

Bell Pepper & Tomato Noodles Spinach Garlic Noodles Schezwan Noodles

Golden Tulip Goa- Mandrem

Hot Gulab Jamun Kala Jamun Kesar Phirni Malpua

Jalebi Doodhi Halwa

Moong Dal Halwa Moong Dal Anjeer Halwa Seviyan Dry Fruits Payasam

Medawar Kheer

Dry Fruits Rice Kheer Gajar Halwa (Seasonal) Flavoured Rabdi Flavoured Basundi Shahi Tukda Chandrakala

Madhur Milan Baked Gulab Jamun

Baked Moong Dal Halwa & Boondi

Date & Walnut Pudding Cabinet Pudding Chocó Chips Pudding

Chocolate Cinnamon & Raisins Pudding Butterscotch Pudding Chocolate Mud Pie

Warm & Goopy Chocolate Brownie Croissant Pudding

Muffin Pudding

Rich Chocolate Pastry Chocolate Nuts Squares Chocolate Fudge Flavoured Yoghurt Chocolate Mousse

Trifle Pudding Assorted Pastry Flavoured Mousse

Flavoured Cheese Cake Chocolate Crispy Balls Tiramisu

Key Lime Pie Spanish Cake Caramel Custard Crème Brûlée

Chocolate Mud Pie Bebinca

Basbousa Assorted Mousse Lemon Curd Tart

Pineapple Upside Down Cake Trio Mousse

Vanilla Butterscotch Chocolate Chips

Strawberry Ice Cream Kesar Pista

Golden Tulip Goa- Mandrem

Raj Bhog Plain Pista

Malai Stick Kulfi Malai Pot Kulfi Dark Chocolate Kulfi Falooda Mango Ice Cream

WADA PAV

Served with dry Lasun chutney, green chutney & meethi chutney

MISAL PAV

Sprouts have never been so tasty..... topped with a farsan mixture, chopped Onions,

Tomatoes, fresh Coriander leaves, and squeeze of Lime. Kolhapuri Misal, dunk in Pav to soak up the gravy or top with Dahi to tone down the Chili

DABELI

Dabeli is like a sandwich where the stuffing is spicy Potato mixture with different chutneys, Sev, Peanuts and Pomegranate Seeds

RAGADA PATTICE

Served as per the choice of spices and topping

SHAKARKANDI CHAAT

Delicious combination of sweet Potatoes & spices

CHAAT COUNTER

Mouthwatering chats from several states of India. (Choose Any Three Varieties)

Pani Puri Mumbai Bhel Sev Puri Dahi Puri Jhalmuri

Channa Chaat Dahi Papdi Chaat Aloo Tikki ki Chaat

SIGDI SE

Melt-in-the-mouth Kebabs dotted with herbs & spiced just right, served with Pudina-Pyaz chutney. Accompanied by Laccha Onions, Mint chutney, Dahi Lasun chutney and Lime Wedges

Vegetarian (Three Variety)

Non – Vegetarian (Two Variety) (Chicken & Fish)

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TAWA SE

Kheema, spiked with just the right amount of spices, served with Parathas or Pav. Accompanied by Laccha Onions, Mint chutney, Dahi Lasun chutney and Lime Wedges

Vegetarian (Mix Veg. or Soya Crumble) Non – Vegetarian (Chicken)

(Chose any 1) DOSA

Live to Order served with sambar & 2 types of chutney

UTTAPAM

Live to Order served with sambar & 2 types of chutney

APPAM

Fluffy rice batter Pancakes served with a mild Kerala vegetable style stew

BISI BELE BATH

A spicy rice dish from Karnataka with vegetables and garnished with dry fruits

GENGHIS GRILL: Vegetarian

A style of exhibition cooking adapted from the tradition of the great warriors. In the Thirteenth Century, Genghis Khan and his soldiers from Mongolia conquered many countries and established one of the greatest empires the world had ever known. After a long day of hunting, they would make camp and prepare feasts. Using their swords, the warriors would prepare vegetables and spices, and grill them on their upturned shields over a hot blazing fire.

This has become known the world over as Mongolian BBQ.

Baby Corn, Bok Choy, Asparagus, Carrots, Scallions, Chinese Cabbage, Red Cabbage, Broccoli, Peppers, Tofu, etc

Tossed with Sichuan Sauce, Hoisin Sauce, Vegetarian Oyster Sauce, Sweet & Sour Sauce, Black Bean Chili, Black Pepper, Lemon Garlic, Soya Celery Chili, Honey Sesame and many more

Served with Flat Noodles, Hakka Noodles, and Rice

KHOWSUEY

A delectable one-pot meal which is essentially a vegetable broth thickened with Coconut milk, noodles, crunchy vegetables, and crispy toppings such as crushed Peanuts, etc. The final touch is a squeeze of Lime

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and fried Garlic sprinkle...

BURMESE CURRY WITH FRESH NOODLES

Top with chopped Spring Onions (Bulbs and Chives), chopped Tomatoes, crunchy Bean Sprouts, crushed Peanuts, Chilies, fresh Coriander leaves.

Tiny parcels of glistening pastry, hiding mouthfuls of delicately-flavoured ingredients. Dim Sum are delicious, super-healthy and great to share. People have been tucking into Dim Sum since the Tang dynasty cooked them up way back in the 8th century.

Dimsums Menu:

Tofu & Spinach Water Chestnut

Corn, Almond & Broccoli Mushroom

Served with dipping sauces: Chili Oil, Soy Sauce, Mint Sauce, Black Bean Chili Sauce with Garlic, Szechuan Sauce

À LA MINUTE PASTAS

Three varieties of pasta with three varieties of sauces and seasonal exotic vegetables Non-veg toppings: Chicken

YOUR OWN PIZZERIA

Add your choice of toppings as we set up a live pizzeria, and have your favorite pizza.

Base options: Regular / Whole Wheat

Toppings: Bell Peppers, Cherry Tomatoes, Corn, Black & Green Olives, Jalapenos, Sundried Tomatoes, Fresh Basil, Paneer, Baby corn, Wilted Spinach, Cheese, etc.

Served with Tabasco, Oregano, extra Virgin Olive Oil, Chili Flakes

PANINI

Classic Italian grilled sandwich With Mozzarella, Tomato & Pesto spread Jalapenos & Cheese

Lettuce, Tomato, Cucumber with Olive Oil

Bread options : Multi-Grain, Italian Panini, Baguette, French Loaf Accompaniments include Cole Slaw

(Choose any 1) QUESADILLAS

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Grilled Flour Tortillas filled with Cheese, Onion, Tomatoes & Jalapeno Chili served with Guacamole

SOFT TACOS

Choice of fillings with Cheese Sauce & Salsas

CHIMICHANGAS

Beans or Soy Crumbles wrapped in a Tortilla & deep fried. Served with Salsa

HOMEMADE NACHOS WITH CHEESE SAUCE

Assorted Nachos with Mexican Cheese Sauce

(Choose any 1) PANEER SHAWARMA

The name Shawarma comes from the Turkish word Cevirme

which means turning. Large chunks of marinated Paneer are skewered on vertical strips & rolled up with pickled vegetables & dressing in soft Pita.

FALAFEL

It is a fried ball or patty made from Chickpeas put into Pita bread, along with the appetizing dips as

Pesto Hummus, Garlic Hummus, Paprika Hummus, Baba Ganoush, Tabbouleh, Tzatziki, Pickled Red Cabbage, Mixed Salad

SWISS FONDUE TRADITIONAL SWISS FONDUE

or

HERB PAPRIKA FONDUE

or

OLIVE & SUN-DRIED

Served with Artisan Breads, Potatoes, Cauliflower, Whole Mushrooms, Red & Yellow Pepper, Broccoli Florets and Olives

FUDGE BROWNIE SUNDAE

Warm moist Walnut Brownies served with a choice of sauces : Caramel, Fudge, Butterscotch,

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& served with Vanilla Ice Cream Toppings: Nuts, Crispies, Chocolate Vermicelli

FRESH FRUITS BAR

Fruits but live in fronts of guest, choice of fruits are

Thai Guava, Watermelon, Dragon Fruit, Kiwi, Cantaloupes, Honeydew

Burritos Quesadillas Vegetables Puff Mushroom Puff

Schezwan Vegetables Triangle Vegetable Calzone

Mushroom Vol-au-vent Cheese Chili Toast Vegetables Cutlet

Vegetable Frankie Vegetable Tart Spinach & Cheese Tart Mini Pizza

Pizza Pin

Chutney Tomato Cucumber Sandwich Cocktail Coleslaw Sandwich Cucumber Dill Sandwich

Chocolate Pastries Pineapple Pastry Marble Pastry

Chocolate Walnut Brownie Chocolate Mud Pie

Strawberry Cup Cakes with Frosting Chocolate Chips Cupcakes

Red Velvet Cupcakes

Oreo Cup Cakes Apple Strudel Raisin Scones Banana Slice Cake Zucchini Slice Cake

Date & Walnut Cakes Carrot & Raisins Slice Cake Cookies

Vol-au-vent Pizza Pin

Herbed Cheese Toast Tomato Pesto Toast Dill Cucumber

Roasted Bell Pepper Cheese Hummus Stuffed Cucumber Cucumber Roll

Stuffed Zucchini

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Paneer Tikka Blanket Cheese Triangle Tandoori Veg Tartlets Cottage Cheese Tartlets

Water Chestnut Mushroom Tartlets

Tex-Mex Tartlets Mexican Refried Beans Tartlets

Mediterranean Tartlets

Non Vegetarian Dishes

Enjoy a wonderful Bread Basket station with interesting combinations like Focaccia, Ciabatta, Sourdough, Drum Sticks, Dinner Roll, Lavash, etc

Murg Dhaniya Shorba Murg Badam Ka Shorba Murg Pudina Ka Shorba Murg Tulsi Ka Shorba

Thyme scented Cream of Chicken Chicken & Corn soup

Cream of Roasted Tomato Summer Minestrone

Mexican Chicken & Kidney Beans Chicken Hot Pot

Chicken Eight Treasure Chicken Pepper lemon Chicken Noodle Soup

Chicken Tom Yum Chicken Tom Kha

Chicken Lemon Coriander Chicken Garlic Soup Chicken Jade

Chicken Lung Fung

Chicken Shikampuri Kebab & Pudina Dip Tawa Machhi

Chicken 65

Kerala Pepper Chicken Bhatti ka Murgh

Murgh Afghani Tikka Murgh Angara Tikka

Murgh Hari Mirch ka Tikka Machli Koliwada

Murgh Kadak Sheekh Kebab Murgh Nizami Kebab Murgh Achari Tikka

Chicken Kheema Samosa Rawa Fish Fried

Pan-Fried Fish Chili Basil Crispy Fish Hot Beans Fish Chili Mustard

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Fish Golden Fried Fish Nugget

Fish Salt & Pepper Fish Finger Masala Fish Finger

Sesame Fish Finger

Fish Ginger Soya Fish Black Beans Chicken Chili Beans Lemon Chicken Chicken Yakitori Chili Chicken
Chicken Korean BBQ Chicken Teriyaki

Thai Chicken Lemon Grass Chicken Satay

Sambal Oelek Chicken

Chimichurri Chicken Chicken Basil Tikka

Chicken Spicy Ginger Soya Sichuan Chili Chicken

Chicken Peri – Peri BBQ Chicken

Cajun Chicken Mexican BBQ Chicken Chicken Nugget

Kim Lee Chicken Kung Pao Chicken

Chicken Mughlai Murgh Lababdar Murgh Makhani Murgh Dum Sunheri

Murgh Kadai Murgh Hara Masala

Murgh Handi Methi Murgh

Murgh Achari Masala Murgh Tariwala Murgh Khada Masala Murgh Saagwala

Murgh Rezala Murgh Nilgiri Murgh Korma Murgh Lasooni Murgh Rogani

Murgh Kolhapuri Kombdi Cha Rassa Murgh Peshawri

Chicken Curry Murgh Lahori Chicken Chettinad

Meen Varuval Meen Moilee

Hyderabadi Machhi Curry Malabar Meen Curry Andhra Fish Curry Bengali Fish Curry Amritsari Fish Curry
Malwani Fish Curry

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Goan Fish Curry Meen Mappas Kasundi Fish Curry

Grilled Fish with Lemon Butter Sauce Grilled Fish Dill with Caper Sauce

Fried Breaded Fish with Garlic Sauce Grilled Fish Veracruz

Grilled Fish with Devil Sauce Fish à la King

Chicken in Hot Garlic Sauce Chicken in Black Beans Sauce

Chicken in Pepper Garlic Sauce Hunan Style Chicken

Chicken Sichuan Pepper Chicken in Hot Basil Sauce Chicken in Teriyaki Sauce Chicken in Ginger Chili Soya

Chicken Green Curry Chicken Red Curry

Sample Menus: Veg.

Item Description

SOUP (2 nos.)

SALAD BAR (3 nos.)

CURD (1 nos.)

FARSAN / (1 nos.) APPETIZER

MAIN COURSE (4 nos.)

RICE (2 nos.)

DAL (2 nos.)

TANDOORI BREADS (3 nos.)

DESSERTS (3 nos.)

ICE CREAM (1 nos.)

VEGETABLES JADE SOUP

TOMATO TULSI KA SHORBA

(WITH BREAD ROLL & STICKS)

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KIMCHI SALAD

VEG HAWAIIAN SALAD TABOULI

ASSORTED CUT VEG CHUTNEY, PICKLES & PAPADS

PINEAPPLE RAITA THAI SPRING ROLL

PANEER KOFTA CURRY SUBZ KHADA MASALA ALOO AMCHUR

VEGETABLE LASAGNE

STEAMED BASMATI RICE GREEN PEAS PULAV

DAL PALAK (LASOONI TADKA) PUNJABI KADHI PAKODA

TANDOORI ROTI NAAN / KULCHA PARATHA

GULAB JAMUN

ORANGE BAKED YOGHURT WALNUT BROWNIE

VANILLA ICE CREAM WITH HOT CHOCOLATE

Item Description

MOCKTAILS (1 nos.) SOUP (2 nos.)

SALAD (4 nos.)

CURD (2 nos.)

STARTERS (4 nos.)

MAIN COURSE (5 nos.)

RICE (2 nos.)

DAL (2 nos.)

ASSORTED BREADS (3 nos.)

LIVE COUNTERS (1 nos.)

DESSERTS (4 nos.)

ICE CREAM (2 nos.)

KOKUM SHARBAT

CREAM OF ROASTED TOMATO MULLIGATAWNY

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(WITH BREAD ROLLS & STICKS)	
ALOO PAPADI CHAT DAHI VADA	
GREEK SALAD	
SPICY SPROUTS	
ASSORTED CUT VEG CHUTNEY, PICKLES & PAPADS	
BOONDI RAITA DAHI BHALLA	
BANJARA PANEER TIKKA	
VEGETABLE POPPERS IN CHILI BASIL TAWA HARA MUTTER METHI KABAB	
SPRING ROLL WITH SWEET CHILI DIP	
SUBZ ACHARI MASALA	
PANEER KHEEMA MASALA WITH PAV DUM ALOO PUNJABI	
TAWA SUBZI	
VEGETABLE MANCHURIAN	
TAWA PULAV FRIED RICE	
RAJMA MASALA DAL FRY	
TANDOORI ROTI NAAN & KULCHA PARATHA	
VEGETABLE QUESADILLA, NACHOS WITH CHEESE SAUCE & TWO TYPES OF SALSA	
KESAR JALEBI WITH RABRI	
GULAB JAMUN, BLUEBERRY CHEESECAKE ASSORTED PASTRIES (CHOCOLATE, STRAWBERRY, PINEAPPLE)	
BLACK CURRENT ICE CREAM STICK KULFI	
Item	
JUICE (2 nos.)	
LIVE (2 nos.)	
TEA & COFFEE	
Description	

Golden Tulip Goa- Mandrem

MIXED FRUIT JUICE GUAVA JUICE

MOONG DAL CHILLA COUNTER

CHAT COUNTER - KARARI ALOO RAGADA

MASALA CHAI & COFFEE BISCUITS & COOKIES

Item Description

JUICE (2 nos.)

LIVE (3 nos.)

TEA & COFFEE

CRANBERRY JUICE LITCHI JUICE

PAV BHAJI

ASSORTED VEGETABLE PAKODAS CHOLE SAMOSA

MALASA CHAI & COFFEE

ASSORTED TYPES OF BISCUITS & COOKIES

Item Description

MOCKTAILS (1 nos.) SOUP (2 nos.)

SALAD BAR (5 nos.)

CURD (2 nos.)

STARTERS (4 nos.)

FARSAN (2 nos.)

MAIN COURSE (6 nos.)

RICE (2 nos.)

DAL (2 nos.)

ASSORTED BREADS (3 nos.)

LIVE COUNTERS (2 nos.)

DESSERTS (4 nos.)

ICE CREAM (2 nos.)

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BLUE LAGOON

LEMON CORIANDER HONG KONG

THAI SPICY SHREDDED VEG PEANUT SPICY CORN TEX MEX

BROKEN WHEAT SALAD DAHI BHALLA

ALOO PAPDI CHAAT

ASSORTED CUT VEG CHUTNEY, PICKLES & PAPADS

KAKDI PUDINA RAITA

BAGARA DAHI (JAIN & NON JAIN)

HARA MUTTER METHI KEBAB WITH TANGY TOMATO CHUTNEY

PANEER POPPERS TOSSED SIRACHA CHILI

SAUFIYANI PANEER TIKKA WITH DHANIYA LASAN KI CHUTNEY

THAI SPRING ROLL WITH SPICY DIP

CHEESE CHILLI CILANTRO SAMOSA WITH MINT CHUTNEY

PANEER TIKKA MASALA SHAHI KOFTA

VEGETABLES JALFREZI

SARSON KA SAAG (W/ BUTTER & JAGGERY) TAWA SABZI

PUNJABI CHOLE

VEGETABLE DUM BIRYANI JEERA RICE

PUNJABI KADHI PAKODA DAL DOUBLE TADKA

TANDOORI NAAN & KULCHA ROTI

PARATHA

PIZZA COUNTER

WOK BAR: NOODLES & RICE WITH CHOICE OF GRAVY

ASSORTED PASTRY MALPUA WITH RABRI MOONG DAL HALWA TIRAMISU

MALAI KULFI

BUTTER SCOTCH ICE CREAM

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Item Description

MOCKTAIL

SOUP

SALAD BAR

AGRA CHAAT

MALGUDI SPECIAL

PUNJABI

(SIGDE SE..)

MEXICAN FLAVOUR

DESSERTS

FRUIT SANGRIA BLUE LAGOON

BURMESE KHOWSUEY SOUP WITH ACCOMPANIMENTS

CREAM OF ROASTED PUMPKIN WITH COCONUT & CURRY

CHOP VEGETABLES IN SWEET CHILLI DRESSING APPLE & CITRUS SALAD

FATTOUSH

PAPAYA SALAD WITH PEANUT SPICY SPROUTS

PINEAPPLE RAITA DAHI BHALLA

AGRAWALI ALOO KI TIKKI

PALAK PATTE KI DAHIWALI CHAAT PANI PURI

DAHI PAPDI

FLAVOURED PANIYARAM THATTA IDLI

BISIBELE BHAAT

BABY POTATO VARUVAL VEGETABLES CHETTINAD MALABARI PAROTTA

AMRITSARI SYLE PANEER TIKKA TANDOORI BHARWAN ALOO

TAWA PANEER MASALA PINDI CHOLE

PUNJABI KADHI WITH PAKODA

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SARSO KA SAAG WITH GUD MAKHAN DAL MAKHANI

ASSORTED TANDOORI NAAN, KULCHA, PARATHA, MISSI ROTI, MAKAI KI ROTI

CHEESE CILANTRO QUESADILLA BEANS & CHEESE BURRITOS

NACHOS

VEGETABLES ALA VERA CRUZ

MEXICAN RICE SERVED WITH TWO TYPES OF SALSA & GUACAMOLE

SHAHI GULAB JAMUN DOUBLE KA MEETHA RASMALAI

CHURROS WITH CHOCOLATE SAUCE

MEXICAN DARK CHOCOLATE POTS DE CREME KULFI FALOODA

KESAR PISTA ICE CREAM

Item Description

COLD SELECTION

CEREAL OFFERINGS

BREAKFAST PASTRIES

HOT SELECTION

MIX FRUITS JUICE CUT FRESH FRUITS

CHOICE OF PACKED JUICE BLUEBERRY SHAKE

CORNFLAKES

CHOCOLATE FLAKES

BANANA CAKE MUFFINS

WHOLE-GRAIN BREAD DOUGHNUTS

CROISSANT

CHOICE OF DOSA/UTTAPAM RAISINS PANCAKE

WAFFLE WITH CONDIMENTS MASALA OATS

KANDA POHA

BEDMI PURI BHAJI PINEAPPLE SHEERA MYSORE BONDA

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MASALA IDLI SAMBAR

TWO TYPES OF CHUTNEY

Item Description

COLD SELECTION

CEREAL OFFERINGS

BREAKFAST PASTRY'S

HOT SELECTION

WATERMELON JUICE CUT FRESH FRUITS

CHOICE OF PACKED JUICE CHOCOLATE MILKSHAKE

CORNFLAKES MUESLI

BANANA CAKE MUFFINS

WHOLE GRAIN BREAD DOUGHNUTS

CROISSANT

CHOICE OF DOSA

CHOCOCHIPS PANCAKE

WAFFLE WITH CONDIMENTS MASALA KHICHU

SABUDANA KHICHDI MISAL PAV

DRY FRUITS LAAPSI MOONG DAL VADA VEGETABLES IDLI

SAMBAR

TWO TYPES OF CHUTNEY

Sample Menus: Non Veg.

Please note: Chicken & Fish are considered as part of the matrix. Other meats like Mutton or Prawn, may 58
attract additional charges. Kindly consult the Chef for specifics

Item Description

MOCKTAILS (1 nos.) SOUP (2 nos.)

SALAD BAR (5 nos.)

Golden Tulip Goa- Mandrem

CURD (1 nos.)

STARTERS (4 nos.)

(2 Veg & 2 Non Veg)

FARSAN (2 nos.)

MAIN COURSE (6 nos.)

(3 Veg & 3 Non Veg)

RICE (2 nos.)

DAL (2 nos.)

ASSORTED BREADS (3 nos.)

LIVE COUNTERS (2 nos.)

DESSERTS (4 nos.)

ICE CREAM (2 nos.)

KOKUM SHARBAT

CREAM OF ROASTED TOMATO CHICKEN THUPKA

WITH BREAD ROLL AND STICKS

ALOO PAPDI CHAT DAHI VADA

GREEK SALAD APPLE SLAW

SPICY SPROUTS

BOONDI RAITA DAHI BHALLA

BANJARA PANEER TIKKA

VEGETABLE POPPERS IN CHILI BASIL CHICKEN KOREAN STYLE

FISH TAWA FRY

DAL KACHORI WITH CHUTNEY

MINI SAMOSA WITH MINT CHUTNEY

SUBZ ACHARI MASALA

PANEER KHEEMA MASALA WITH PAV DUM ALOO PUNJABI

Golden Tulip Goa- Mandrem

CHICKEN KHADA MASALA TAWA MURG

FISH HARA MASALA

TAWA PULAV

STEAMED BASMATI RICE

RAJMA MASALA DAL FRY

TANDOORI ROTI NAAN & KULCHA PARATHA

CHICKEN SHAWARMA MONGOLIAN BAR

KESAR JALEBI WITH RABRI GULAB JAMUN

BLUE BERRY CHEESECAKE

ASSORTED PASTRIES (BLACK FOREST, PINEAPPLE, BLUEBERRY)

BLACK CURRENT ICE CREAM STICK KULFI

Item Description

MOCKTAILS (1 nos.) SOUP (2 nos.)

SALAD (4 nos.)

CURD (2 nos.)

STARTERS (4 nos.)

(2 Veg & 2 Non Veg)

FARSAN (2 nos.)

MAIN COURSE (6 nos.)

(3 Veg & 3 Non Veg)

RICE (2 nos.)

DAL (2 nos.)

ASSORTED BREADS (4 nos.)

LIVE COUNTERS (2 nos.)

DESSERTS (4 nos.)

ICE CREAM (2 nos.)

Golden Tulip Goa- Mandrem

KIWI BLOSSOM
LEMON CORIANDER
MURG BADAM KA SHORBA
SPICY MEXICAN CORN WALDORF
BERMUDIAN SLAW
SPICY PAPAYA SALAD
BOONDI RAITA DAHI GUJIYA
VEG DUMPING CHILLI BASIL STUFFED MUSHROOM
TANDOOR AJWAINI FISH TIKKA CHICKEN KOREAN BBQ
JODHPURI MIRCHI VADA COCKTAIL SAMOSA
BUTTER CHICKEN
KERALA FISH CURRY
CHICKEN IN HOT BEAN SAUCE RAJASTHANI KURKURI BHINDI
PANEER TIKKA MASALA SHAHI KOFTA
BURNT GARLIC FRIED RICE
HYDERBADI SUBZ DUM BIRYANI
DAL MAKHANI DAL FRY
ASSORTED TANDOORI NAAN & KULCHA PARATHA
ROTI
MISSI ROTI
PASTA COUNTER
FALAFEL COUNTER
GULAB JAMUN
PINEAPPLE UPSIDE DOWN CARAMEL CUSTARD
TRIO MOUSSE
PLAIN PISTA MATKA KULFI

Golden Tulip Goa- Mandrem

Item Description

MOCKTAIL

SOUP

SALAD BAR

AGRA CHAAT

PUNJABI

(SIGDI SE..)

LEBANESE

DESSERTS

FRUIT SANGRIA BLUE LAGOON

BURMESE CHICKEN KHOWSUEY SOUP WITH ACCOMPANIMENTS

CREAM OF ROASTED PUMPKIN WITH COCONUT AND CURRY

SHREDDED VEGETABLES IN SWEET CHILI DRESSING

APPLE & CITRUS SALAD FATOUSH

PAPAYA SALAD WITH PEANUT SPICY SPROUT

PINEAPPLE RAITA DAHI BHALLA

AGREWALI ALOO KI TIKKI

PALAK PATTE KI DAHIWALI CHAAT PANI PURI

DAHI PAPDI

AMRITSARI SYLE PANEER TIKKA TANDOORI BHARWAN ALOO

TAWA PANEER MASALA PINDI CHOLE

PUNJABI KADHI WITH PAKODA CHICKEN BUTTER MASALA

DAL MAKHANI

ASSORTED TANDOORI NAAN, KULCHA, PARATHA, MISSI ROTI, MAKAI KI ROTI

PESTO HUMMUS

PAPRIKA HUMMUS LEBENEH

Golden Tulip Goa- Mandrem

TABBOULEH FATTOUSH

MIXED PICKLES SALAD CHICKEN SHAWARMA FALAFEL

BLUEBERRY CRÈME BRULEE SHAHI GULAB JAMUN

TIRAMISU RASMALAI

MEXICAN DARK CHOCOLATE POTS DE CREME KULFI FALOODA

KESAR PISTA ICE CREAM

Item Description

COLD SELECTION

CEREAL OFFERINGS

BREAKFAST PASTRY'S

HOT SELECTION

MIX FRUITS JUICE CUT FRESH FRUITS

CHOICE OF PACKED JUICE BLUEBERRY SHAKE

CORNFLAKES

CHOCOLATE FLAKES

BANANA CAKE MUFFINS

WHOLE GRAIN BREAD DOUGHNUTS

CROISSANT

CHOICE OF DOSA/UTTAPAM CHOICE OF OMELETTE

BOILED EGGS

GRILLED CHICKEN SAUSAGES RAISINS PANCAKE

WAFFLE WITH CONDIMENTS MASALA OATS

KANDA POHA

BEDMI PURI BHAJI MYSORE BONDA MASALA IDLI

SAMBAR

TWO TYPES OF CHUTNEY

Golden Tulip Goa- Mandrem

Item Description

COLD SELECTION

CEREAL OFFERINGS

BREAKFAST PASTRY'S

HOT SELECTION

WATERMELON JUICE CUT FRESH FRUITS

CHOICE OF PACKED JUICE CHOCOLATE MILKSHAKE

CORNFLAKES MUESLI

BANANA CAKE MUFFINS

WHOLE GRAIN BREAD DOUGHNUTS

CROISSANT

CHOICE OF DOSA

CHOICE OF OMELETTE MASALA BHURJI

GRILLED CHICKEN SAUSAGES CHOCOCHIPS PANCAKE

WAFFLE WITH CONDIMENTS MASALA KHICHU

SABUDANA KHICHDI MISAL PAV

MOONG DAL VADA VEGETABLES IDLI

SAMBAR

TWO TYPES OF CHUTNEY