Wedding Menu

BANQUET MENU SELECTOR

STARTERS

CHICKEN

MURGH MALAI KEBAB

Clay Roasted Chicken, Marinated With Indian Spices and Yoghurt

MURGH TIKKA KALIMIRCH

Clay Roasted Chicken, Yoghurt- Black Pepper Spiced Marinate

MURGH TIKKA JAITUNI

Clay Roasted Chicken, Yoghurt-Olive Marinate

BHATTI MASALE KA MURGH TIKKA

Clay Roasted Chicken, Chili-Mustard-Fenugreek Yoghurt Marinate

LASOONI MURGH TIKKA

Clay Roasted Chicken, Garlic-Chili Yogurt Marinate

MURGH TIKKA ACHARI

Clay Roasted Chicken, Chili-Mustard-Fennel Yoghurt Marinate

PAHADI MURGH TIKKA

Clay Roasted Chicken, Spicy Green- Yoghurt Marinate

KASUNDI MURGH TIKKA

Clay Roasted Chicken, Chili-Mustard Yoghurt Marinate

LAHORI MURGH TIKKA

Clay Roasted Chicken, Spicy Red Chili Yoghurt Marinate

FRIED CHICKEN WINGS

Herb Marinated Chicken Wings, With BBQ Sauce

CLASSIC CHILLY CHICKEN

Wok Tossed Chicken, Peppered Onions, Chili Garlic Sauce

ABN Sarovar Portico, Jim Corbett

KUNG PAO CHICKEN

Wok Tossed Chicken, Cashew nuts, Ginger, Chili Oyster Sauce

CHONQING CHICKEN

Pan Tossed Spicy Fried Chicken, Black Pepper from Sichuan Region

CHICKEN SATAY

A Southeast Asian Chicken Preparation, Served With Spicy Peanut Sauce

CHICKEN 65

Curd Marinated Chicken, Spiced Peppers, Curry Leaves,

SESAME HONEY GLAZED CHICKEN

Wok Tossed Chicken, Peppered Onions, Sesame Honey Sauce

KAFIR LIME CHICKEN

Wok Tossed Chicken, Peppered Onions, Kafir Lime Chili Garlic Sauce

PEPPER FRY CHICKEN

Wok Tossed Chicken Strips, Bell Peppered Onions, Black Pepper Sauce

LEMON CHILLI CHICKEN

Wok Tossed Chicken, Peppered Onions, Lime Chili Garlic Sauce

LAMB

SHAMMI KEBAB

Lamb and Lentil Patties, Chili, Ginger, Coriander Spiced

GOSHT SEEKH KEBAB

Minced Lamb Skewers Robustly Spiced

GOSHT GILAFI SEEKH

Lamb Skewers Robustly Spiced Topped with Bell peppers, Mint Chili Marinade

MEAT BALL

BBQ Sauce/Szechwan Sauce /Chili Garlic Sauce

CRISPY LAMB

Hot Garlic Sauce

TAWE KI ADRAKI BOTI

Pot Cooked Lamb Chucks Tossed In Ginger Mutton Gravy

GOSHT PUDINA SEEKH

ABN Sarovar Portico, Jim Corbett

Lamb Skewers Robustly Spiced Topped With Mint Chili Marinade

FISH

MAHI TIKKA

Clay Roasted Fish, Ginger, Garlic, Chili, Coriander Marinade

SARSON MAHI TIKKA

Clay Roasted Fish, Ginger, Garlic, Chili, Mustard Marinade

LEHSUNI FISH TIKKA

Clay Roasted Fish, Ginger, Garlic, Chili, Garlic Yoghurt Marinade

MACHALI AMRITSARI

Gram Flour Battered Fried Fish, Thyme, Chili, Mustard

MACHALI KOLI WADA

Deep Fried Fish, Red Chili-Ginger-Garlic-Coriander Marinade

PERI-PERI FISH FRY

Deep Fried Fish, Red Chili, Ginger, Garlic, Rice Flour Peri-Peri Marinade

FISH FINGERF WITH TARTAR SAUCE

FISH MANCHURIAN

Wok Tossed Fish, Onions, Peppers, Manchurian Sauce

CAJUN SPICED FISH FINGERS

FRIED FISH IN SICHUAN SAUCE

Deep Fried Fish, Tossed In Spicy Sichuan Sauce

VEGETARIAN

PANEER TIKKA

Clay Roasted Curd Cheese, Chili -Yoghurt Marinade

ACHARI PANEER TIKKA

Clay Roasted Curd Cheese, Pickle -Yoghurt Marinade

MALAI PANEER TIKKA

Clay Roasted Curd Cheese, Yoghurt- Cream Marinate

DAHI KE KEBAB (FOR MAX 100 PAX)

Deep Fried Curd Cheese Patties, Spiced Mace, and Green Chili

PANEER JAITUNI TIKKA

ABN Sarovar Portico, Jim Corbett

Clay Roasted Curd Cheese, Yoghurt- Olive Marinate

LEHSUNI PANEER TIKKA

Clay Roasted Curd Cheese, Garlic Yoghurt- Cream Marinate

ZAFRANI PANEER TIKKA

Clay Roasted Curd Cheese, Saffron Yoghurt- Cream Marinate

VEG SHAMMI KEBAB

Deep Fried Vegetable Patties, Roasted Lentil Chili Cardamom

HARA BHARA KEBAB

Deep Fried Spinach Patties, Roasted Lentil Chili Cumin

TANDOORI ALOO

Clay Roasted Baby Potatoes, Chili -Yoghurt Marinade

BHUTTE KE KEBAB

Clay Roasted Baby Corn, Chili –Yoghurt Marinade

ALOO AUR MUTTER KI TIKKI

Pan-Fried Potato, Green Peas, Cumin, Asafetida

MASALA VADA

Deep Fried Lentil Pattie, Green Chili Fennel -Curry Leaves

METHI PALAK KI TIKKI

Deep Fried Spinach - Fenugreek Patties,

ALOO MUTTER POHA KI TIKKI

Deep-Fried Potato, Green Peas, Pressed Rice Pattie

ALOO ANGARA

Clay Roasted Potato, Mustard Oil, Chili-Yoghurt Marinate

MUSHROOM CHEESE ARANCHINI

VEGETABLE CROQUETTES

SALT & PEPPER VEGETABLES

Deep Fried Vegetables Tossed In Wok with Spring Onion, Crack Black Pepper

CHILI GARLIC POTATO

CHILI PANEER

ALOO AKHROT KI TIKKI

ABN Sarovar Portico, Jim Corbett

Deep-Fried Potato and Walnut Pattie

HONEY CHILLI CAULIFLOWER

Deep Fried Cauliflower Tossed With Sweet and Sour Sauce

HONEY CHILLI POTATO

Deep Fried Potato Wedges Tossed With Sweet and Sour Sauce

TOMATO CHILLI CAULIFLOWER (NO ONION NO GARLIC)

Deep Fried Cauliflower Tossed With Sweet and Sour Sauce

SOUP

ROASTED ROOT VEGETABLE

ROASTED TOMATO, BASIL

POTATO & LEEK

MINESTRONE

VEGETARIAN MANCHOW

SOUP

GREEN PEAS, MINT SOUP

CREAM OF VEG

CREAM OF BROCCALI AND

ALMOND SOUP

TOMATO DHANIA SHORBA

LEMON CORIANDER SOUP

MAPLE ROASTED PUMPKIN SOUP

VEGETARIAN HOT AND SOUR

CHICKEN HOT & SOUR SOUP *

SWEET CORN SOUP

CHICKEN LEMON CORIANDER SOUP

CHICKEN SWEET CORN SOUP *

CHICKEN MANCHOW SOUP *

CREAM OF CHICKEN

MURGH BADAMI SHORBA

SALADS VEGETARIAN INDIAN

KACHUMBER SALAD

Cucumber, Tomato, Onion, Chili, Coriander, Lemon Juice

ABN Sarovar Portico, Jim Corbett

KABOOLI CHANE KI CHAT

Chickpeas, Onion, Tomato, Coriander, Chili, Tamarind Sauce, Mint Sauce

GREEN SALAD

Cucumber, Tomato, Onion, Lemon, Chili

ALOO ANARDANA CHAT

Potato, Pomegranate Mint, Coriander, Onion, Tomato, Tamarind Chutney

DAHI BALLA

Split White Lentil Dumplings, Yoghurt, Tamarind, Jiggery Sauce

MOONG AUR CHANNE KI CHAT

Green Moog, Kabuli Channe, Mint, Coriander, Onion, Tomato, Tamarind Chutney

ALOO SHAKARKANDI KI CHAT

Potatoes-Sweet Potatoes, Mint, Coriander, Onion, Tomato, Tamarind Chutney

MOONGFALI KI CHAAT

Roasted Peanuts, Onion, Tomato, Coriander, Chili, Tamarind Sauce, Mint Sauce

ALOO CHANNA CHAT

Potato, Chickpeas Mint, Coriander, Onion, Tomato, Tamarind Chutney

ALOO PAPDI CHAT

Potato, Crispy Wheat Chips Mint, Coriander, Onion, Tomato, Tamarind Chutney

SALADS (VEGETARIAN WESTERN

APPLE, CELERY AND WALNUT

Lime Dressing

OVEN ROASTED BELL PEPPER

Olives, Feta Crumble

SPICED CHICK-PEA, MINT

Garlic Lime Dressing

MIXED GREENS, FETA, ROASTED GARLIC

White Wine Dressing

PENNE, CHERRY TOMATO

Olives, Basil Pesto Dressing

BROCCOLI, HARICOT BEAN, ALMOND SLIVERS

ABN Sarovar Portico, Jim Corbett

Onion Vinaigrette Dressing

MARINATED EGGPLANT, COUSCOUS

Sun Dried Tomatoes, Lemon Dressing

ROASTED ROOT VEGTABLES SALAD,

Basil Pesto

BEETROOT AND COTTAGE CHEESE SALAD

Beetroot, Cottage Cheese, and European Spices

MIXED FRUIT SALAD

Seasonal Fruit, And Spices

THAI RAW PAPAYA SALAD

Peanut, Sweet Chili Dressing

STEAMED BROCCOLI, SESAME POKCHOY

Sweet Soy Chili Dressing

PENNE, BROCCOLI, BLACK OLIVES

Sundried Tomato Pesto

ROASTED BEETS, LETTUCE, GOAT CHEESE

Red Wine Dressing

KIMCHI

Pickled Cabbage, Spring Onion, Chili Sesame Dressing

CAPRESE

Tomato, Bocconcini, Basil

GREEK SALAD

Onion, Tomato, Capsicum, Tomato, Feta Cheese, Vinegar Olives

FATTOUSH SALAD

Cucumber, Onion, Tomato, Capsicum, Lettuce, Vinegar Olives

SALADS NON-VEGETARIAN

GRILLED CHICKEN, BROCCOLI, RED BEANS

Almond Slivers, Vinaigrette Dressing

ROASTED CHICKEN, CHICK-PEA

Mint, Garlic Lime Dressing

GRILLED CHICKEN, PENNE

Cherry Tomato, Basil Pesto

CHICKEN HAWAYAAIN

Mayonnaise, Pineapple

CHICKEN TIKKA SALAD

Mint Chutney, Onion, Tomato, Chili

POACHED FISH, LETTUCE, FENNEL

Walnut Lemon Dressing

STEAMED SEAFOOD, BROCCOLI, POKCHOY

Sweet Soy-Chili Dressing

CHAR GRILLED CHICKEN PEPPER WITH BALSAMIC VINEGAR

Bellppers, Salt Pepper, Balsamic Dressing

CHICKEN AND PINEAPPLE WITH HONEY LIME

Pineapple, Salt Pepper, Honey Lime Dressing

MAIN COURSE

INDIAN SELECTION VEGETARIAN

KADHAI PANEER

Wok Roasted Cottage Cheese, Onion, Capsicum, Tomato, Ginger, Garlic Cream,

Butter

PANEER KORMA

Stewed Cottage Cheese, Garlic, Onion, Cashew nuts, Cream

PANEER MALAI KOFTA

Stewed Cottage Cheese Dumpling, Garlic, Garlic, Onion, Cashew nuts, Cream

PALAK PANEER

Stewed Paneer, Spinach, Garlic, Ginger, Onion, Tomato

MUTTER PANEER

Stewed Paneer, Green Peas, Ginger, Garlic, Tomato Cream Butter

PANEER LABABDAR

ABN Sarovar Portico, Jim Corbett

Stewed Cottage Cheese, Tomato, Dill Leaves, Ginger, Garlic Cream Butter

PANEER TIKKA MASALA

Tandoor Roasted Paneer, Onion, Tomato, Cashew nuts, Ginger, Garlic, Butter, Cream

PANEER MAKANI

Wok Roasted Paneer, Onion, Tomato, Cashew nuts, Ginger, Garlic, Butter, Cream

PANEER DO PYAZA

Wok Tossed Paneer, Tomato, Spring Onion, Capsicum, Ginger, Garlic, Cream Butter

METHI MALAI PANEER

Pan Tossed Paneer, Fenugreek Leaves, Garlic, Onion, Cashew nuts, Cream

PANEER BUTTER MASALA

Cottage Cheese, Cooked In Tangy Spicy Tomato and Onion Gravy, Ginger, Garlic Cream Butter

PANEER HARA PYAZ

Wok Roasted Paneer, Onion, Garlic, Tomato, Ginger, Green Onion

ADRAKI ALOO GOBHI

Wok Roasted Potato Cauliflower, Ginger, Garlic, Onion, Tomato

ALOO JEERA

Wok Roasted Potato, Cumin, Turmeric, Asafetida

HING DHANIYE KE CHATPATE ALOO

Wok Roasted Potatoes, Asafetida Coriander Leaves, Cumin, Dry Mango,

ALOO HARE PYAZ

Wok Tossed Potato, Tomato, Spring Onion, Capsicum, Ginger, Garlic Cream Butter

PALAK MAKAI METHI

Stewed Corn Kernels, Spinach, Fenugreek Leaves, Garlic, Ginger, Onion, Tomato

BHINDI DO PYAZA

Ladyfinger, Onion, Ginger, Garlic, Whole Coriander, Chili, Cumin, Spring Onion Cube,

Tomato

BHINDI MASALEDAR

Wok Roasted Ladyfinger, Onion, Ginger, Garlic, Coriander, Chili, Cumin, Dry Mango,

Tomato

ABN Sarovar Portico, Jim Corbett

PALAK KOFTA

Stewed Spinach Dumplings, Garlic, Garlic, Onion, Cashew nuts, Cream

SUBZ JALFREZI

Wok Roasted Selection Vegetables, Tomato, Onion, Capsicum, Ginger, Garlic Cream Butter

SUBZ DEGH

Pot Roasted Vegetables, Toasted Cashew nuts-Tomato Gravy.

BAGHARE BAIGAN

Stewed Brinjal, Peanuts, Coconut, Onion, Cumin, Tomato, Curry Leaves Tempered

GOBHI MUTTER

Wok Roasted Cauliflower, Green Peas, Ginger, Garlic, Onion, Tomato

DUM ALOO (KASHMIRI/BANARASI)

Stewed Baby Potatoes, Cashew nuts Tomato Gravy, Butter Cream

KADHE MASALE KE KHUMBI

Button Mushroom, Whole Spices, Onion, Tomato

CARROT BEANS PORIYAL

CARROT, FRENCH BEANS, COCONUT OIL, GRATED COCONUT, MUSTARD SEED, CURRY LEAVES TEMPERED

GATTE KI SUBJI

Steamed Gram Flour Dumpling in Spicy Curd Gravy

ANDHRA VEGETABLE KORMA

Stewed Seasonal Vegetables, Coconut Cashew nuts Onion Gravy

KADI PAKODA

MUSHROOM MUTTER MAKHANA

SUBZ MELONI

Stewed Carrot, Cauliflower, French Beans, Green Peas,

Spinach, Onion Tomato

MUTTER MUSHROOM MASALA

Wok Roasted Fresh Mushroom, Green Peas,

Ginger, Chili, Garlic, Tomato Cream Butter

INTERNATIONAL SELECTION VEGETARIAN

ABN Sarovar Portico, Jim Corbett

VEGETABLE LASAGNA

SPINACH AND CORN AU GRATIN

RATATOUILLE

EGGPLANT PARMIGIANA - LAYERED AUBERGINE, TOMATO, MOZZARELLA CHEESE

WOK TOSSED MUSHROOM, BAMBOO SHOOTS, HOT GARLIC SAUCE

STIR FRIED BABY CORN, SHITAKE, BEANS, WATER CHESTNUT, AND KOONG PAO SAUCE

STEAMED ASIAN GREENS, LIGHT GARLIC SAUCE

STIR FRIED TOFU, SHITAKE, CARROTS, BEANS, CHILI CORIANDER SAUCE

VEGETABLE MANCHURIAN

STEAMED POKCHOY, CHINESE CABBAGE, BROCCOLI, CHILI GARLIC BASIL

GREEN THAI CURRY (VEGETARIAN)

RED THAI CURRY (VEGETARIAN)

INDIAN SELECTION NON- VEGETARIAN

KADHAI MURGH

Wok Roasted Chicken, Onion, Tomatoes, Ginger, Garlic, Robust Spices

PATIYALA SHAHI MURGH

Chicken, Onion, Tomatoes, Cashew nuts, Ginger, Garlic, Robust Spices

METHI MURGH

Stewed Chicken, Fenugreek, Tomato, Onion, Garlic, Ginger, Cumin, Coriander

MURGH MAKHANI

Tandoor Roasted Chicken, Tomato, Cashew nuts, Butter, Cream

ROGANI MURGH

Chicken, Onion, Tomatoes, Fennel, Ginger, Garlic, Robust Spices

MURGH LABABDAR

Pot Roasted Chicken, Garlic, Ginger, Coriander, Tomato,

Cashew nuts, And Onion Gravy

CHICKEN BUTTER MASALA

Pot Roasted Chicken, Cooked In Tangy Spicy Tomato and Onion Gravy, Ginger, Garlic Cream Butter

MURGH PALAK KA SAAG

Stewed Chicken, Spinach, Mustard, Garlic, Chili

ABN Sarovar Portico, Jim Corbett

CHICKEN PEPPER FRY

Pot Roasted Chicken, Black Pepper, Onion –Chili, Curry Leaves Fennel Tempered

CHICKEN CHETTINADU

Pot Roasted Chicken, Coconut, Red Chilies, Black Pepper

MALABAR CHICKEN CURRY

Stewed Chicken, Coconut, Red Chili, Coriander, Seed, Cumin Seed

ANDHRA CHICKEN CURRY

Stewed Chicken, Fennel- Chili, Onion Cashew nuts Tomato Coconut Gravy

GOAN FISH CURRY

Stewed Fish, Onion, Garlic, Mustard, Cumin Seed, Red Chili, Curry Leaves Tempered

MALABAR FISH CURRY

Stewed Fish, Coconut, Red Chilies, Black Pepper, Onion, Coriander Seed, Curry Leaves

ANDHRA FISH CURRY

Poached Fish, Fennel- Chili, Onion Cashew nuts Tomato Coconut Gravy

LAAL MAAS

Stewed Lamb, Ginger, Garlic, Cashew nuts, Onion, Coriander, Cumin

BHUNA GOSHT

Braised Lamb, Ginger, Cumin, Cinnamon, Bay Leaf, Garlic, Kashmiri Chilies

MUTTON ROGAN JOSH

Braised Lamb, "Ratanjot" Alkanet Root, Garlic, Kashmiri Chilies

KHEEMA MUTTER

Stewed Lamb Mince, Green Peas, Ginger, Garlic, Tomato, Onion, Chili, Coriander

SAFED MAAS

Braised Lamb, Ginger, Cumin, Cinnamon, Garlic, Onion, Melon Seed, Cashew nuts

SAAG GOSHT

Stewed Lamb, Spinach, Mustard Leaves, Garlic, Chili

RARA GHOST

Pot Roasted Lamb, Mince, Ginger, Garlic, Tomato, Onion, Green Chilies.

MUTTON KHADA MASALA

ABN Sarovar Portico, Jim Corbett

Braised Lamb, Chili, Ginger Garlic, Kashmiri Chilies, Whole Spices

GOSHT ADRAKI

Stewed Lamb, Ginger, Garlic, Tomato, Onion, Chili Paste, Coriander, Cumin

GOSHT ACHARI

Stewed Lamb Chunk, Ginger, Garlic, Tomato, Onion,

Chili Paste, Coriander, Cumin, Pickle Paste

GOSHT DO PYAZA

Stewed Lamb, Ginger, Garlic, Tomato, Chili Paste, Coriander, Cumin, Onion

DHABA GOSHT

Stewed Lamb, Ginger, Garlic, Tomato, Onion, Chili, Coriander, Cumin

HYDERBADI LAMB KORMA

Pot Roasted Mutton, Chili -Mint Coriander, Cashew nuts, Coconut Gravy

MUTTON PEPPER FRY

Pot Roasted Lamb, Coconut Mustard Curry Leaves, Tempered

GOSHT DUM BIRYANI

Pot Sealed, Lamb Chunk, Basmati Rice, Saffron, Green Cardamom, Mace, Garlic-Yogurt

MURGH DUM BIRYANI

Pot Sealed, Chicken, Basmati Rice, Saffron, Green Cardamom, Mace, Garlic-Yogurt

ANDHRA MUTTON PULAO

Pot Roasted Chicken, Basmati Rice, Chili, Mint Coriander

INTERNATIONAL NON-VEGETARIAN

OVEN ROASTED CHICKEN WITH THYME JUS

HERB ROASTED CHICKEN, SAUTÉED MUSHROOM, ESPAGONALE

SAUCE

GRILLED CHICKEN, ROASTED ROOT VEGETABLES, PEPPER JUS

CAJUN SPICED CHICKEN, PEPPERS, MUSHROOM JUS

ROAST LAMB, POTATO WEDGES, RED WINE SAUCE

GRILLED FISH, SAUTÉED GREENS, LEMON BUTTER SAUCE

PAN FRIED FISH, COURGETTE, CAPER, BUTTER SAUCE

PAN FRIED FISH, CHERRY TOMATO- OLIVES, BASIL, LIME BUTTER SAUCE

ABN Sarovar Portico, Jim Corbett

CRUMB FRIED FISH, TARTAR SAUCE

THAI CHICKEN CURRY (RED / YELLOW / GREEN) 0(CHOOSE ONE)

WOK TOSSED CHICKEN, PEPPERS

STIR FRIED CHICKEN, SHITAKE,

PEPPERS, HOISIN SAUCE

WOK TOSSED LAMB, WATER CHESTNUT,

BAMBOO SHOOTS, OYSTER SAUCE

STIR FRIED LAMB, PEPPERS,

Red Onions In Black Bean Sauce

DAL

HARE MOONG KI DAAL

Stewed Whole Green Lentil, Tomato, Chilies, Cumin-Garlic Tempered

DAL MAKAHNI

24 Hrs Stewed Urad Lentils, House Churned Butter

TADKA DAL

Stewed Arhar Lentils, Cumin-Garlic Tempered

MOONG TADKA DAL

Stewed Spilt Yellow Moog Lentils, Cumin-Garlic Tempered

CHANNA TADKA DAL

Stewed Spilt Bengali Gram, Cumin-Garlic Tempered

DAL PALAK

Stewed Arhar Lentils, Spinach, Cumin-Garlic Tempered

RAJMA MASALA

Stewed Kidney Beans, Tomato, Chilies, Garlic Tempered

TADKEWALI MOONG DAL

Stewed Yellow Lentil, Tomato, Chilies, Cumin-Garlic Tempered

CHANA DAL MASALA

Stewed Split Bengal Gram, Tomato, Chilies, Cumin-Garlic Tempered

PUNJABI KADHI

Beaten Yoghurt, Chili, Turmeric, Powder, Cumin, Asafetida, Thyme Seed Tempered

ABN Sarovar Portico, Jim Corbett

GUJRATI KADHI

Beaten Yoghurt, Mustard Seed, Cumin, Asafetida, Curry Leaves, Cinnamon,

FENUGREEK SEED TEMPERED

SAMBHAR

Stewed Lentils, Drumsticks, Shallots, Tamarind, Curry Leaves Mustard- Chili Tempered

DAL PANCHMEL

Stewed 5 Lentils, Bay-Cinnamon Tempered, House Churned Butter

DAL DHABA

Stewed Mix Lentils, Indian Spiced Tempered, House Churned Butter

RAITA

PINEAPPLE

BOONDI

KACHUMBER

PUDINA

BURHANI (Yogurt)

CUCUMBER TOMATO

CUMIN

FRUIT

MIX VEG

RICE

STEAM BASMATI RICE

SUBZ PULAO

Seasonal Vegetables & Basmati Rice, Green Cardamom-Mace-Cumin Tempered

BOMBAY TAWA POLAO

Seasonal Vegetables, Pan Fried on Tawa, Basmati Rice, Whole Spices, Pure Ghee

HARE MUTTER KA PULAO

Cumin Tempered Green Peas, Basmati Rice

SAFFRON PULAO

Saffron Flavored Basmati Rice, Green Cardamom-Mace

DHANIA JEERA PULAO

Cumin -Coriander Tempered Basmati Rice

ABN Sarovar Portico, Jim Corbett

ALOO GOBHI KI TEHRI

Potato, Cauliflower Basmati Rice, Green Cardamom-Mace-Cumin Tempered

TAMARIND RICE

Steamed Rice, Curry Leaves-Mustard, Tamarind, Seeds- Bengal Gram Tempered, Lemon Juice

LEMON RICE

Steamed Basmati Rice, Curry Leaves-Mustard Seeds- Bengal Gram Tempered, Lemon Juice

MASALA KHICHDI

Mashed Rice, Seasonal Vegetables Chili-Ginger-Garlic-Cumin Tempered

VEGETABLE FRIED RICE

Work Fried Rice, Carrot, Green Beans, Onion, Soya Sauce, Chili Sauce

BURNT GARLIC FRIED RICE

Work Fried Rice, Carrot, Green Beans, Onion, Soya Sauce, Chili Sauce, Burnt Garlic

DESSERTS WESTERN

CRÈME CARAMEL WITH TOASTED NUTS (EGG CONTAINS)

HOT CHOCOLATE MUD PIE

BAKED CHEESECAKE WITH FRESH FRUITS (EGG CONTAINS)

BAKED YOGURT WITH SEASONAL

FRUIT COFFEE CAKE

PINEAPPLE AND CARROT CAKE

CHOCOLATE WALNUT BROWNIE

MANGO BAVARIAN CREAM CAKE (EGG CONTAINS)

HOT APPLE CRUMBLE

OMALI

STICKY DATES AND TOFFEE PUDDING

APRICOT BREAD AND BUTTER PUDDING

BELGIAN CHOCOLATE MOUSSE

CHOCOLATE WALNUT PUDDING

CHILLED LEMON CHEESECAKE (EGG CONTAINS)

CRÈME BRULEE (EGG CONTAINS)

BLACK FOREST GATEAUX

BANANA TART

VANILLA PANACOTTA,

ABN Sarovar Portico, Jim Corbett

CHOCOLATE LAMINGTON

SILK CHOCOLATE SLICE FRUIT TRIFLE

DUET OF CHOCOLATE PASTRY

OLD FASHION CHOCOLATE PASTRYCOCONUT SLICE

CHERRY CHOCOLATE SLICE

STRAWBERRY CHEESE SLICE (EGG CONTAINS)

APPLE PINEAPPLE FRANGIPANE ALMOND PIE

BLUEBERRY MANGO PASTRY

STRAWBERRY CHEESE SLICE (EGG CONTAINS)

APPLE PINEAPPLE FRANGIPANE ALMOND PIE

BAKED CREAM CARAMEL CUSTARD EGG CONTAINS)

PEACH PEAR PINEAPPLE CINNAMON STRUDEL

RASPBERRY BAKED YOGHURT

CHOCOLATE MUD SLICE

CHOCOLATE MUD PUDDING WITH CHOCOLATE SAUCES

ALMOND COCONUT PUDDING WITH VANILLA SAUCES

ENGLISH TOFFEE BUTTER CAKE

DATE AND ALMOND SLICE

APPLE & BLUEBERRY CRUMBLE

VANILLA BANANA CARAMEL PUDDING

APPLE CRUMBLE WITH VANILLA SAUCE

FRESH FRUIT CREAM CAKE

RASPBERRY ORANGE CAKE

MILK CHOCOLATE CAPPUCCINO MUSSE

BLACK FOREST TORTE

DATE & CHOCOLATE PUDDING

ASSORTED FRENCH PASTRIES

YOGURT & BERRY PARFAIT

TIRAMISU

APPLE CRUMBLE WITH VANILLA SAUCE

FRESH FRUIT CREAM CAKE

CHOCOLATE MOUSSE CAKE

RASPBERRY ORANGE CAKE

BLACK FOREST TORTE

ABN Sarovar Portico, Jim Corbett

COCONUT ALMOND SLICE

ASSORTED FRENCH PASTRIES

LIME PARFAIT

VANILLA ICE CREAM

CHOCOLATE ICE CREAM

AMERICAN NUT ICE CREAM

TUTI FRUITY ICE CREAM

BUTTER SCOTCH ICE CREAM

COFFEE ICE CREAM

STRAWBERRY ICE CREAM

MANGO ICE CREAM

PAN ICE CREAM

KESAR PISTA ICE CREAM

DESSERTS INDIAN

ANGOORI RASMALAI

KESARI RASMALAI

RASOGULLA

KESAR PHIRNI

GULKAND KHEER

MOONG DAL HALWA

GAJJAR KA HALWA (SEASONAL)

DOODHI KA HALWA

BEETROOT HALWA

KADU KA HALWA

GULAB JAMUN

KALA JAMUN

JALEBI WITH RABDI

SEMIYA KI KHEER

MALPUA WITH RABDI

BAKED DHUDHI HALWA

BAKED RASMALAI

BAKED JAMUN

SHAHI TUKDA

BALUSHAHI

ABN Sarovar Portico, Jim Corbett

MALAI ROLL

BAKED BOONDI RABDI

KALA JAMUN

CHAM CHAM

PAYASAM

LIVE COUNTER

DAL COUNTER

TAWA VEGETABLE

THAI VEGETABLE

MANGOLIAN counter

QUESEDILLA

MEXICAN TORTILLA

TACOS

KHAO SOUY

PAO BHAJI

CHOLEY KULCHA

NUTRI PAO

SARSON KA AAG & MAKKI ROTI (SEASONAL)

KEEMA KALEJI (NON-VEG)

NON-VEG TAWA (NON-VEG)

KOHTHU PARANTHA (NON-VEG)

CHICKEN CHANGEJI WITH PARANTHA (NON-VEG)

CHURROS (DESSERT)

CREPE SUZZETTE (DESSERT