



## Rhythm

### WEDDING EVENTS BANQUET

#### Multi Cuisine Vegetarian Menu

#### MOCKTAIL

A wonderful selection of Mocktails that are sure to quench your thirst and delight your palate

Kewi Blossom

Orange & Orange

Blue Lagoon

Classic Mojito

Kokam Sharbat

Orange Mint Cooler

Strawberry Delight.

Green Velvet

Thandai

Flavored Caipiroska

Red Rose

#### VEGETERIAN SOUP & BREAD STATION

**Bread** is a staple food prepared from dough of flour and water, usually by baking. Throughout recorded history it has been a prominent food in large parts of the world and is one of the oldest man-made foods, having been of significant importance since the dawn of agriculture.

Dal Dhaniya Shorba

Mulligatwani

Tamatar Tulsi ka Shorba

Cream of Roasted Tomatoes

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Cream of Garden Vegetables

Cream of Spinach

Cream of Mushroom

Cream of Green peas & Mint

Roasted Pumpkin

Carrot & Fennel

Vegetables Lung Fung

Vegetables Jade

Vegetables Lemon Corianders

Vegetables Eight Treasure

Vegetables Hot pepper lemon'

Vegetables Noodles

Vegetables Thupka

Vegetables Tom Yum

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## **SALAD BAR**

Carrot & Rasins

Waldrof

Greek Salad

Beet & Citrus

Spicy Mexican Corn

Three Beans Tex mex

Spicy Sprouts

Kosambri

Cucumber & Dill

Aloo Channa chat

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Channa Papadi Chat

Dhai Bhalla

Khimchi

Thai spicy Shredded Veg Peanut

Potato Mustard & gherkin

Apple slaw

Bermudian Slaw

Vegetables Hawaiian

Pasta Hawaiian

Tossed Garden Greens with Cumin dressing

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## CURD

RAITA -Boondi Raita/Veg. Raita/ Pineapple Raita/ Cucumber & Mint/ Fried Bhindi/ Bhurani.

(Salad Bar will consist of a Raita, Pickles, Papads and Chutneys, Cut Assorted Seasonal Vegetables with Lettuce and Assorted dressings)

## VEGETERIAN STARTERS SELECTION

Saufiyani Paneer Tikka

Achari Paneertikka

Afghani Paneer Tikka

Banjara Paneer Tikka

Tulsi Paneer Tikka

Paneer 65

Chilly Paneer

Paneer Salt & pepper

Paneer Hot Basil

Paneer Chilly Beans

Paneer Koliwada

Hara bhara Kabab

Hara Mutter & Methi ki Kabab

Rajama Ki Kabab

Aloo Corn Tikka

Malai Makai Ki Kabab

Aloo Mirch Ki Tikki

Aloo Pudina Ki Tikki

Aloomoong Tikki

Cheese and potato crisps

Salt and pepper baby corn

Golden fried Baby corn with soya wasabi drizzle

Vegetable dumplings with coriander sauce

Spinach Dumpling Hot Beans Sauce

Crisps vegetable salt and pepper

Dragon Vegetable spring rolls

Potali Samosa

Mini Mutter Samosa

Petit Dal Kachoori

Green Peas Ghugara

Cheese Chilly Samosa

Vegetables Triangles.

Kung Pau Potatoes.

Honey chilly potatoes.

Crispy Baby corn chili pepper

Cheese Chilly Toast

Tomato Basil Bruschetta

Baby Corn Koliwada

Mini Pizza

Vegetables Croquettes

Jalapeno Poppers

Cheese & Corn Poppers

Spicy BBQ Vegetables Poppers

## VEGETERIAN REGIONAL FARSAN SELECTION

Dal Kachoori

Green peas Kachoori

Mini Punjabi Samosa

Green Peas Samosa

Khandvi

Khaman Dhokla

Sandwich Dhokla

Batata Vada

Jodhpuri Mirchi Vada

Shahi Mutter Ghugara

Pudla

Kacha Kela Ka Samosa

Moong dal Bhajiya

Batata Vada

Khaman Dhokla

Sandwich Dhokla

Khasta Kachori

Patra Vadi

Kothimbir Vadi

Methi Moong Roll

Aloo Methi Ki Tikki

Palak Cheese Tikki

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## MAIN COURSE

### VEGETERIAN- INDIAN SELECTION

Paneer Makhani

Palak Sagwala

Paneer Masala

Paneer Methi

Paneer Hara Piyaz

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 walaSaagPaneer

Kadhai Paneer

PaneerJhalfrezi

Paneer Kofta Curry

Paneer Tikka Masala

Paneer Achari Masala

Aloo Jeera

Aloo Hing Dhaniya

Aloo Punchforan

Aloo Hara Masala

Aloo Palak

Aloo Methi

Aloo Rasila

Aloo Tamatar

Aloo Mutter

Batata Lasaniya

Aloo Dum Benerasi

Aloo Dum Kashmiri

Aloo Jodhpuri

Aloo Lasaniya

Potato Varuval

Aloo Simla Mirch

LaukikeKofta Masala

Subz Kofta Masala

Kofta shayam Savera

Malai Kofta Curry

Bhindi do Pyaza

Bhindi Jaipuri

BhindiKurkure

Bhindi Bhujia

Lagan ka mela

Subz diwani Handi

Subzkorma

Subz Miloni

Subz zalfrezi

Subz Hyderabad

Subz Bhuna

Subz Jaipuri

Subz Begam Bahar

Subz Achari Masala

Subz Makhanwala

Subz Kadai

Subz Khada Masala

Subz Hara Piyaz

Subz Lahore

Gobi Adraki

Gobi Tamatar

Gobi Mutter

Gobi Masala

Gobi Aloo Masala

Makai Palak

Corn Capsicum Masala

Methi Malai Mutter

MakaiKumbhharaPyaza



Mushroom Mutter Masala

Mushroom Makhana

Gatta Nu Shaak

Turiya Patra Nu Shaak

Bhindi Sambhariya

Sev Tamatar Nu Shaak

Undhyu

Bharela Vangi

Aamti

Beans Carrot Poriyal

Cabbage Foggat

Kerala Vegetables Stew

Batata Chi Bhaji

Pavakaya Fry

Dal Dhoklai

Flower Vatana Tamatar

Gobi Vatana

Valor Muthia Nu Shaak

Sukhi Bhajji

Methi Na Gota

Vegetables Chettinad

## VEGETERIAN- INTERNATIONAL SELECTION

Vegetables Ala Forno

Vegetables Fricassee

Ratatouille

Creamy Corn & Spinach

Moroccan Stew

Vegetables Ala King

Vegetables in Mustard sauce

Vegetables Ala Pesto

Gratin and Chives Potatoes

Vegetables Ala Milanese

Vegetables in Hot Beans sauce

Vegetables in Chilly 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 Bean sauce

Four Treasure Vegetables in Hunan Sauce

Seasonal Vegetables in Szechwan sauce

Sweet & Sour Vegetables

Vegetables Dumplings in Ginger soya

Vegetables Green Thai Curry

Vegetables Red Thai Curry

## CHOICE OF INDIAN RICE SELECTION

Kashmiri Pulao

Jeera rice

Subzi Handi Biryani

Vaghara Bhatt

Coconut rice

Lemon Rice

Vegetable Pulav

Green peas Pulav

Barista Pulav

Jeer Pulav

Moti Pulav

Tawa Pulav

## INDIAN LENTILS - SELECTION

Dal Pancharathan

Dal Palak

Dal Makhani

Lasooni dal Tadka

Rajama Masala

Dal Banjara

Masoor dal Masala

Bengali Cholar Dal

Dal Fry

Gujarathi Dal

Punjabi Pakoras Kadhi

Gujarathi Kadhi

Surati dal

\*\*\*

## INTERNATIONAL RICE & NOODLE SELECTION

Mexican Rice

Herbed Rice

Vegetables Fried Rice

Singapore style Fried Rice

Indonesian style fried Rice

Hunan Fried Rice

Five Spice Fried Rice

Chilly coriander Fried Rice

Chilly Garlic Fried Rice

Burnt Garlic Fried Rice

Hakka Noodle

Singapore Style noodle

Chilly Coriander Noodle

Padthai Noodle

Hot garlic Noodle

Bell pepper & Tomato Noodle

Spinach Garlic Noodle

Schezwan Noodle

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## INDIAN BREADS

Tandoori Roti

Butter Naan

Missi Roti

Masala Kulcha

Paratha

Makai Ki Roti

Lacha Paratha.

Tawa Chapatti

Tawa Paratha

## INDIAN DESSERT SELECTION

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Hot Gulab Jamun

Kala Jamun

Kesari Phirni

Malpua

Jaleebi

Dudhi Halwa

Moong dal halwa

Moong Dal Anjeer Halwa

Kala Jamun

Semiya Dry Fruits Payasam

Medawar Kheer

Parippu Pradhaman

Gajar Halwa (Seasonal)

Flavoured Rabdi

Flavoured Basundhi

ShahiTukda

Chandra Kala

Madhur Milan

Baked Gulab Jamun

Baked Boondi

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## DESSERT

### WESTERN HOT SELECTION

Date and walnut pudding

Cabinet Pudding

Chocó chips Puddings

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Chocolate cinnamon and raisin pudding

Butter scotch Pudding

Chocolate Mud Pie

Croissant Pudding

Muffing Puddings

## WESTERN COLD SELECTION

Rich chocolate Pastry

Chocolate Nuts squares

Chocolate Fudge

Flavoured backed Yogurt

Chocolate mousse

Trifle pudding

Assorted Pastry

Flavoured Mousse

Flavoured Cheese Cake

Chocolate crispe ball

Tiramisu

Key Lime Pie

Spanish Cake

Caramel custard

Crème Brulee

Chocolate mud pie

Bebinca

Basbousa

Assorted Mousse

Lemon Curd Tart

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Pine Apple Upside down

Trio Mousse

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**Ice Cream**

Vanilla

Butterscotch

Chocolate Chips

Strawberry

Kesar Pista

Raj Bhoog

Plan Pista

Malai Stick Kulfi

Malai Pot Kulfi

Dark Chocolate

Kulfi Faluda

Mango Ice Cream

LIVE STATIONS

WADA PAV

Served with dry lissan chutney, green chutney & mithi chutney

MISAL

Sprouts have never been so tasty....topped with farsaan 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 chilli!

DABELI

Dabeli is like a sandwich where stuffing is spicy potato mixture with different chutneys, sev, peanuts and pomegranate seeds

PANI PURI

Served with choice of spicy water or sweet water

## MUMBAI BHEL

Served as per request dry or wet

## RAGADA PATICCE

Served as per choice of spices and topping

## QUESADILLAS

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 soya crumbles with wrapped in tortilla & deep fried served with salsa

## HOME MADE NACHOS WITH CHEESE SAUCE

Assorted Nachos with Mexican cheese sauce

## ORIENTAL : VEG RICE OR NOODLE with a Gravy Preparation

Rice & Noodle made to order with choice of sauce

## A LA MINUTE PASTAS – LIVE

Three Variety of Pasta with Three varieties of sauces and seasonal Exotic vegetables.

Add on Chicken

Add on Shrimp

## INDIAN

### SIGDI SE

Choice of Vegetarian and Non Vegetarian, Melt-in-the –mouth kebabs dotted with herbed & spiked with just the right amount of spices, served with pudina-pyaz chutney.

Served with Lacha onions, dahiwalé Lachha pyaz, masala Lachha pyaz, mint chutney, Dahi lehsun chutney and lime wedges

### Vegetarian (Three Variety)

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

### TAWA SE

Choice of Vegetarian and Non Vegetarian Kheema , spiked with just the right amount of spices, served with



Paratha's or Pao's.

Served with Lacha onions, dahiware Lachha pyaz, masala Lachha pyaz, mint chutney, Dahi lehsun chutney and lime wedges

## **Vegetarian**

### **Non – Vegetarian**

#### **CHAT**

Mouth watering chats of in and around states of India. (Four Variety)

MISAL

DABELI

PANI PURI

MUMBAI BHEL

SEV PURI

DAHI PURI

RAGADA PATICCE

#### **MALGUDI SPECIAL**

South Indian cuisine, are known for, Dosas: paper-thin crepes. Idlis: steamed rice cakes. Vadas: savoury doughnuts. Uttapams: pizza-pancake hybrids. Banana chips: crisps with a twist. Malabar parotta with Kerala-style beef: flat bread and spicy curry

Dosa- Made To Order served With Sambar & 2 Types of Chutney

Appam

Bisibele Bhaat

Vegetables Poriyal

Served With lime pickle and freid chili

APALAMS (SOUTH INDIAN PAPADS)

#### **PAN ASIAN**

#### **KHOWSUEY**

A delectable one pot meal which is essentially a vegetable broth thickened with coconut milk, with noodles, crunchy vegetables and crispy toppings such as crushed peanuts, etc. The final touch is a squeeze of lime and fried garlic sprinkle...

BURMESE CURRY

WITH FRESH NOODLES;

Top with chopped spring onions (bulbs and chives), chopped tomatoes, crunchy bean sprouts, crushed peanuts, chillies, fresh coriander leaves.

## GENGHIS GRILL-VEG - MONGOLIAN BARBECUE

An interactive style of Exhibition cooking adapted from a centuries old tradition of great warriors.

In the Thirteenth Century, the great warrior Genghis Khan and his soldiers from the grassed plateau of Mongolia conquered many countries from China to Hungary and established one of the greatest empires the World had ever known. Legend has it that after a long day of hunting, Genghis Khan and his Mongolian warriors would make camp and prepare extravagant feasts. Using their swords, the warriors would prepare vegetables and spices on hand, and grilled them on their upturned shields over a hot blazing fire.

This type of cooking has become known the world over as Mongolian BBQ.

Babycorn, Bok Choi, Asparagus, carrots, scallions, Chinese cabbage, red cabbage, broccoli, red pepper, yellow pepper, green pepper, tofu

Tossed with

Sichuan sauce, Hoisin sauce, vegetarian oyster sauce, sweet and sour, black bean chilli, black pepper, Lemon garlic, soya celery chili, honey sesame, and many more

With

Flat noodles, Hakka Noodles and Rice

## DIM SUMS

Tiny parcels of glistening pastry, hiding mouthfuls of delicately-flavoured ingredients, Dim Sum are undeniably 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.

TOFU & SPINACH

WATERCHESTNUT

CORN ALMOND AND BROCCOLI

MUSHROOM

Served with dipping sauces: chili oil, table soy sauce, mint sauce, black bean chili sauce with garlic, Szechwan sauce

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ITALIAN

PANINI

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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 French Fries and Cole Slaw

## **YOUR OWN PIZZERIA**

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

BASES OPTIONS: regular / whole wheat

Choose from toppings of , Pineapple, Red and Yellow Bell Peppers, , Sliced Cherry Tomatoes, Corn Kernels, Black & Green Olives, Jalapenos, Sundried Tomatoes, Fresh torn basil leaves and other herbs, Paneer & Feta Cheese, Baby corn, wilted spinach, mozzarella cheese, etc

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

## **MEXICAN BAR**

### **QUESADILLAS**

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 soya crumbles with wrapped in tortilla & deep fried served with salsa

### **HOME MADE NACHOS WITH CHEESE SAUCE-**

Assorted Nachos with Mexican cheese sauce

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## **LEBANESE**

### **PANEER SHAWARMA**

The name Shawarma comes from the Turkish word Cervirme which means turning. Large chunks of marinated Paneer are skewered on vertical strips & rolled up with pickled vegetables & dressing in a soft pita.

### **FALAFEL**

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It is a fried ball or patty made from chickpeas put in to pita bread, along the appetizing dips as

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

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## SWISS FONDUE

TRADITIONAL SWISS FONDUE

or

HERB PAPRIKA FONDUE

or

OLIVE & SUN-DRIED

Served with artisan breads, new potatoes, cauliflower, whole mushrooms, red & yellow pepper, broccoli florets  
and olives

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## FUDGE BROWNIE SUNDAE

WARM MOIST WALNUT BROWNIES,

Served with choice of sauces:

Caramel, Fudge, Butterscotch,

And

VANILLA ICE CREAM

Topped With Nuts, Crispies, Chocolate Vermicelli

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## FRESH FRUITS BAR

Fruits Cuts live in fronts of Guest, Choice of Fruits are

Thai Guava, Watermelon, Dragon Fruits, Kiwi, Cantaloupes, Honeydew.

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## INTERNATIONAL HI - TEA

SNACKS SELECTION

Burritos

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Quesadillas

Vegetables Puff

Mushroom Puff

Schezwan Vegetables Triangle

Vegetables Calzone

Mushroom Vol-au-vent.

Cheese Chilly Toast

Vegetables Cutlet

Vegetables Frankie

Vegetables Tart

Spinach & Cheese Tart

Pizza Pin

Mini Pizza

Chutney Tomato Cucumber sandwich

Cocktail Coleslaw sandwich

Cucumber dill sandwich

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## **COLD SECTION**

Chocolate Pastries

Pineapple Pastry

Marble Pastry

Chocolate Walnut Brownie

Mud Pie

Strawberry Cup Cakes with frosting

Cho co chips Cupcake

Red Velvet cup cakes

Oreo Cup Cakes

Apple Strudel

Rasins Scones

Banana Slice Cake

Zucchini slice Cake

Date & Walnut Cakes

Carrot & Rasins slice Cake

Cookies

## **CANAPES**

Vol au vent.

Pizza Pin

Herbed Cheese Toast

Tomato Pesto Toast

Dill Cucumber

Roasted Bell pepper cheese

Hummus Stuffed Cucumber

Cucumber Roll

Stuffed Zucchini

Paneer Tikka Blanket

Cheese Triangle

Tandoori Veg Tartlets

Cottage Cheese Tartlets

Water chestnut mushroom Tartlets

Tex Mex Tartlets

Mexican Refried Beans Tartlets

Mediterranean Tartlets

## Multi Cuisine Non-Vegetarian Menu

### NON-VEGETERIAN SOUPS

(Consists Of Assorted Breads Rolls and Breads Sticks)

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 style 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

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### SALAD SELECTION

Carrot & Rasins

Tabbouleh

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Beetroot & Citrus

Waldrof

Greek Salad

Beet & Citrus

Spicy Mexican Corn

Three Beans Tex mex

Spicy Sprouts

Kosambri

Cucumber & Dill

Aloo Channa chat

Tomato basil

Channa Papadi Chat

Dhai Bhalla

Khimchi

Thai spicy Shredded Veg Peanut

Potato Mustard & gherkin

Apple slaw

Bermudian Slaw

Vegetables Hawaiian

Pasta Hawaiian

Tossed Garden Greens with Cumin dressing

RAITA -Boondi Raita/Veg. Raita/ Pineapple Raita/ Cucumber & Mint/ Fried Bhindi/ Bhurani.

(Salad Bar will consist of a Raita, Pickles, Papads and Chutneys, Cut Assorted Seasonal Vegetables with Lettuce and Assorted dressings)

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## NON-VEGETERIANSTARTERS SELECTION



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Chicken Shikampuri kebab with mint yoghurt dip

Tawa Machi

Chicken 65

Kerala Pepper Chicken

Bhatti ka Murgh

Murg Afghani Tikka

Murg Angara Tikka

Murgh Hari Mirch ka Tikka

Machli Koliwada

Murgh Kadak sheek kebab

Rawa fish fried

Murgh Nizami kebab

Murgh Achari Tikka

Kheema Samosa

Pan fried fish chilly basil

Crispy fish hot beans

Fish Chilly Mustard

Fish Golden fried

Fish Nugget

Fish Salt & pepper

Fish Finger

Masala Fish Finger

Sesame Fish Finger

Fish Ginger soya

Fish Black beans

Chicken Chilly beans

Lemon Chicken

Chicken Yakatori

Chilly Chicken

Chicken Korean BBQ

Chicken Teriyaki

Thai Chicken Lemon Grass

Chicken Satay

Sambal Olek chicken

ChimiChurri Chicken

Chicken Basil Tikka

Chicken Spicy Ginger Soya

Szechuan Chilly Chicken

Chicken Peri – Peri

BBQ Chicken

Cajun Chicken

Mexican BBQ Chicken

Chicken Nugget

Kim lee Chicken

Kungpau Chicken

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## MAIN COURSE

## NON-VEGETERIAN

## INDIAN SELECTION

Chicken Mughali

Murg Lababdar

Murg Makhani

Murg Dum sunheri

Murg Kadai

Murg Hara Masala

Murg Handi

Methi Murg

Murg Achari Masala

Murg Tariwala

Murg Khada Masala

Murg Sagwala

Murg Rezala

Murg Nilgiri

Murg Korma

Murg Lasooni

Murg Rogani

Murg Kolhapuri

Kombadi Cha Rasaa.

Murg Peshawari

Chicken curry

Murg Lasooni

Chicken Chettinad

MeenVaruval

Meen Moilee

HyderabadiMachli Curry

Malabar Meen Curry

Andhra Fish Curry

Bengali Fish Curry

Amritsari Fish Curry

Malwani Fish curry

Goan Fish Curry

Meen Mapas

Kasundi Fish Curry

## INTERNATIONAL SELECTION

Grilled Fish with Lemon Butter sauce

Grilled Fish Dill Caper sauce

Breaded fish pieces with garlic sauce

Grilled Fish Veracruz

Grilled Fish with Devil sauce

Fish Ala King

Chicken in Hot Garlic Sauce

Chicken in Black beans sauce

Chicken in Pepper Garlic sauce

Hunan Style Chicken

Chicken Szechuan pepper

Chicken Hot basil Sauce

Chicken Teriyaki sauce

Chicken in Ginger chilly soya

Chicken Green Curry

Chicken Red Curry

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## LENTILS SELECTION

Dal Pancharathan

Dal Palak

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Dal Makhani

Lasooni dal Tadka

Rajama Masala

Dal Banjara

Dal Fry

Gujarathi Dal

Punjabi Pakoras Kadhi

Gujarathi Kadhi

Surti dal

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## CHOICE OF INDIAN RICE SELECTION.

Kashmiri Pulao

Jeera rice

Subzi Handi Biryani

Bagara rice

Masala rice

Coconut rice

Lemon Rice

Vegetable Pulav

Green peas Pulav

Barista Pulav

Jeer Pulav

Moti Pulav

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## INTERNATIONAL RICE & NOODLE SELECTION

Mexican Rice

Herbed Rice

Vegetables Fried Rice

Singapore style Fried Rice

Hunan Fried Rice

Five Spice Fried Rice

Chilly coriander Fried Rice

Chilly Garlic Fried Rice

Burnt Garlic Fried Rice

Hakka Noodle

Singapore Style noodle

Chilly Coriander Noodle

Padthai Noodle

Hot garlic Noodle

Bell pepper & Tomato Noodle

Spinach Garlic Noodle

Schezwan Noodle

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## INDIAN TANDOORI BREADS SELECTION

Tandoori Roti

Butter Naan

Missi Roti

Masala Kulcha

Paratha

Makai Ki Roti

Lacha Paratha.

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## DESSERT

### WESERN SELECTION

Rich chocolate Pastry

Chocolate squares

Date and walnut pudding

Chocolate Fudge

Flavoured backed Yogurt

Chocolate mousse

Trifle pudding

Assorted Pastry

Flavoured Mousse

Tiramisu

Chocolate cinnamon and raisin pudding

Cabinet Pudding

Chocó chips Puddings

Spanish Cake

Caramel custard

Crème Brulee

Chocolate mud pie

Assorted Mousse

Lemon Curd Tart

Pine Apple Upside down

Trio Mousse

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### INDIAN SELECTION

Hot Gulab Jamun

Kala Jamun

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Kesari Phirni

Malpua

Jaleebi

Dudhi Halwa

Moong dal halwa

Gajar Halwa (Seasonal)

Flavoured Rabdi

Flavoured Basundhi

ShahiTukda

Chandra Kala

Madhur Milan

Baked Gulab Jamun

Baked Boondi

Ice cream (Strawberry / Chocolate / Vanilla/ Kesar Pista /Butter Scotch)