



## Non Vegetarian Gold

Price: ₹1,800

Appetizers

Crunchy golgappa salad shots

Salted peanuts

Black channa nachos

With salsa

Wasabi nuts

Cheesy cherry pineapple stick

Pita with hummus

Baby corn stuffed

Stick salad in shot glasses

Cold cut platter

Bruschetta

Tomato basil

Grilled pepper and pesto on focaccia

Live sushi

Norimaki

Pickled vegetables

Mushrooms

Served with light soya sauce wasabi and pickled ginger

Veg galauti kebab with ulte tawe ka prantha

Dimsum counter

Chinese bun

Pok choy and water chestnuts

Vegetable dimsums

Lakhnawi live

Mutton gulauti kebab

Grilled fish

Afgani chicken

Veg Snacks

Paneer lollypop served with mayo sauce

Methi malai corn seekh served with mint chutney

Paneer kali mirch tikka served with mint chutney

Mexican ball in lemon pesto salsa sauce

Corn salsa pastry served with peanut sauce

Mini-sized samosa served with tomato sauce

Creamy spinach & cheese rolls served with hot garlic sauce

Veg croquet served with orange sauce

Mushroom tikka served with spicy mint chutney

Non-veg Snacks

Crispy beer battered fish served with tartar sauce

Fish tikka served with mint sauce

Chicken balchow tikka served with spicy mint chutney

Murgh malai tikka served with spicy mint chutney

Murgh onion kebab served with spicy mint chutney

Honey chilly chicken served with peanut sauce

Mutton boti tikka served with peanut sauce

Noori sheekh kebab served with spicy mint chutney

## Soup station

### Burmese khao suey soup

Khao suey soup is a one-dish soup meal of egg noodles and curried chicken with coconut milk served with a variety of contrasting condiments

### Toppings on display

Boiled noodles, toasted garlic, brown onions, fried noodles, chopped spring onion, chopped green chillies, chopped onions, crust roasted peanuts, chopped coriander, lemon juice, chilly oil, sauteed mushroom

## Salad bar

### Greek salad

(Iceberg lettuce tomato wedges black olives crumbled feta cheese cucumber tossed in olive oil and red wine vinegar)

### Waldroff salad

(Apple and walnuts mix mayonnaise dressing)

### German potato salad

(Diced potato in mustard base dressing)

### Bean sprout salad

(Bean sprout with lemon dressing)

### Fruit salad

### Russian salad

### Southeast asian salad

### Raw papaya salad

(Raw papaya in thai dressing)

### Glass noodles with herbed vinegret

### Kimchi salad

### Lebanese salad

### Tabbouleh

(Parsley \poredge \onion\tamato\ with lemon dressing)

Fattoush

(Crunchy iceberg lettuce served with bread)

Mediterranean pasta salad

Indian salads

Garden fresh green salad

(Cucumber \carrts\ tamato\ radish \ cut into finger size)

Aloo pudina chaat

Roasted kachaloo chaats

Sprouted dal salads

Cucumber salads

Vinegar onion

Ginger juliennes and lemon wedges

A la carte station (non-vegetarian)

(Optional)

Tawa meat

Simmered thick gravy on tawa with succulent pieces of mutton prepared in indian khada masala

Amritsari brain curry masala on tawa

Goat brain folded in spicy onion tomato tempering topped with slit green chilly and coriander

Mutton tikka on tawa with kulcha

Charcoal grilled juicy chunks of lamb marinated with punjabi spices tenderized with raw papaya and flavoured with rum tossed in onion masala served with bakery kulcha

Mughalai ande ka prantha with gravy

A la carte station (vegetarian)

Broccoli, baby corn, zucchini, bhindi

Mushroom, karela, arbi, gobhi

Beans, carrots, mushroom, green cabbage

Masala paneer, paneer cubes

Tomato gravy, shahi gravy, kadai gravy

Main course

Non-vegetarian counter

Murg tikka lababdar

Nalli nihari gosht

Peethi wali macchi

Mutton rogan josh

Vegetarian counter

Paneer counter

Paneer jaisalmer

(Roulades of stuffed cottage cheese in tomato gravy)

Dal bukhara

Mirch wala laccha pyaz

Tawa fulka

Bharma mirch k pakode

Dhania tamatar ki chutney

Indian veg. Specialities

Mushroom karhi patta

Zafrani malai kofta

Methi malai mattar

Dum aloo kashmiri

Gobhi lacha adraki

Palak channa cheese

Lagan ki subz kalonji

Staemed rice

Punjabi counter

Dal makahni

Kadhi pakora

Rajama masala

Aloo methi

Channa masala

Sarson ka saag

Makki ki roti

Desi ghee & shaker

(Seasonal)

Biryani counter

Sahi veg biryani

Sahi murg biryani

Burrani raita

Biryani salan

From tandoor

Plain naan, garlic naan

Missi roti, tandoori roti

Cheese olive naan, lachha parantha

All to be served in cocktail size

Prantha live stations

(Optional)

Akhbarshahi prantha from Agra with choice of stuffing live on big sized tawa to be served with

Ghootwan gobhi

Aloo ki sabzi

Aam ki laungi

Arbi ka jhol

Laccha pyaz

Pickle

Roasted papads

Spicy veg raita

Breads

Brown bread, garlic bread, masala bread

Soup sticks, soup buns

Dinner rolls

(Will be grilled with garlic butter, herb butter & plain butter by our chefs)

Raitas

Dahi bhalla with saunth

Pine apple raita

Aloo mint raita

Boondi raita

Italian cuisine

Live rosti counter

Grated potatoes, mixed with basil and seasoning, topped with choice of fresh vegetables and olive, done on a hot plate, served with home churned with butter

Live pasta bar

Thai

Vegetable manchurian

Thai green curry

Thai red curry with chicken

Crispy fish in hot garlic sauce

Jasmine rice

Vegetable fried rice

Hakka noodles

Stir-fried tofu with pickled vegetable

Dessert

Pudding counter

Fresh fruit gautex

Honey chocolate pudding

Steamed date and walnut cake

Choco truffle

Fresh fruit pudding

Hot gulab jamun

Gajjar ka halwa (seasonal)

Moong dal halwa

Zafrani halwa

Ice creams

American dry fruit

Chocolate

Butter-scotch

Driver's food (extra cost)

Green salad

Mutter paneer

Dal makhni

Mix vegetable

Naan/roti

Zeera onion rice



Ice cream

Asst. Cold drinks

(Coke/Fanta/Limca/Sprite)

Asst. Caned juice

(Guava/Mixed fruit/Orange)

Bottled water

Bar-stations

(Optional)

Wines (red/rose/white)

Beer (bottles/cans)

Rum/gin/vodka/scotch

Bacardi / champagne