



EXECUTIVE MENU

Inclusions

18 STARTERS

Indian - 8 | Pan Asian - 5 | Continental - 5

SOUP

Choose Any-2

SALADS

Choose Any-6 (Compound) and 6 (Straight)

FRESH FRUITS COUNTER

Fresh Cut Fruits Imported & Indian

20 MAIN COURSE

Indian Main Course-8 | Pan Asian Veg-4 | Continental Veg-4

Biryani Veg 1+1 | Rice Preparation-1 | Vegetable Noodles-1

CURDS

(Choose Any-6)

ACHAR | PAPAD | CHUTNEY

ASSORTED INDIAN BREADS





INDIAN DESSERTS

(Choose Any-5)

CONTINENTAL DESSERTS

(Choose Any-3)

LIVE COUNTER

(Choose Any-3)

Pasta Station | Pizza | Fajita | Delhi 6 Chaat

Subz Tawa Bahaar | Dancing Wok

PUNJABI | AWADHI | BENGALI | RAJASTHANI | KASHMIRI

Any Cuisine Choose-01

AERATED BEVERAGE

(Choose Any-5)

MOCKTAILS

(Choose Any-5)

SHAKES

(Choose Any-5)

Rate- Rs 2000/- per head + Applicable govt. taxes and we levy service charge [10%]



STARTERS

Indian
(Choose Any-8)

CHENNA & ANJEER KI TIKKI

TANDOORI MALAI BROCCOLI

PAPDI "TARTS" WITH POTATOES & CHICKPEAS

BEETROOT & CHAR MAGAZ INFUSED DAHI KEBAB

PANI PURI SHOTS SERVED WITH EXOTIC FRUITS

JIMIKAND KI GALOUTI

BROCCOLI KI SHAMMI

RAJASTHANI KADAK PAPAD KEBAB

SUNEHRI PANEER TIKKA

TANDOORI CHUTNEY PANEER

PALAK PATTI KI CHAAT

PANEER KE SHOLEY

TANDOORI GHOBI





DESI JACKET POTATO

TANDOORI SOYA CHAAP

CHUKANDAR AUR PYAAZ KI TIKKI

DAL KHATTA KEBAB

HUSSAN KI SHAMMI

Pan Asian

(Choose Any-5)

VEGETABLE MONEY BAGS SERVE TOMATO RELISH

THAI SPRING ROLLS

CRISPY TOFU IN HUNAN SAUCE

CRISPY CHILLI MUSHROOMS CANTONESE STYLE

WATER CHESTNUT INFUSED SPRING ROLLS

VEG. TEMPURA

TOFU CHILLI BASIL STAY

LOTUS ROOT IN HONEY CHILLI SAUCE

TAI CHI PANEER

CHILLI PANEER



GOLDEN FRIED BABY CORN

CHILLI SOYA CHAAP

Continental

(Choose Any-5)

PINEAPPLE, COTTAGE CHEESE & BELL PEPPER SATAY

MOZZARELLA CHEESE STICKS SERVED
WITH TOMATO & BASIL RELISH

THREE CHEESE & BELL PEPPER ROLLS

BBQ COTTAGE CHEESE & PINEAPPLE SKEWERS

FIGS & POTATO DUMPLINGS, CASHEW NUT,
ONION & YOGHURT SAUCE

COTTAGE CHEESE FINGER FRITTERS
SERVED WITH TOMATO RELISH

FALAFEL WITH HUMUS AND PITA BREAD

SUN-DRIED & OLIVE STUFFED MUSHROOMS

SPINACH AND WALNUT KEBAB

MUSHROOM & CHEESE NUGGETS
SRIRACHA MAYO



SOUP

(Choose Any-2)

HEARTY MINESTRONE

CAJUN SPICED SMOKED TOMATO & BASIL

CREAM OF TOMATO

VEG MANCHOW

TAMATAR DHANIYE KA SHORBA

VEG HOT & SOUR

VEG SWEET CORN

MAKAI MUTTER KA SHORBA



SALADS

CEASAR SALAD | THAI PAPAYA

CORN & PASTA | MACARONI NAPOLITANO

CABBAGE KIMCHI | GARDEN GREEN

CHEESE & PINEAPPLE | CHARI POTATO

BROCCOLI & BABY CORN | MOTH & MOONG

BEAN SPROUTS | SHIMLA CHAAT

WALDORF SALAD | KHATTE KACHALOO

ASSORTED SALAD GREENS | SMASHED KACHUMBAR

GRILLED COTTAGE CHEESE SALAD WITH GREENS

MELON & FETA CHEESE

BABY POTATO AND SHALLOT SALAD

KACHUMBER SALAD



MAIN COURSE

Indian
(Choose Any-2)

PANEER KADAHI SE | PANEER LABABDAR

PANEER MAKHANI | PANEER TIKKA MASALA

Vegetables
(Choose Any-3)

MIRCH BAINGAN KA SALAN

SUBZ MILONI

MAKAI PALAK

NISHATGANJ KI JALFREZI

KASHMIRI DUM ALOO

RAJMA MASALA

GOBHI- GUNCHA O BAHAR / PUDINE WALI

DHANIYA MONGODI



MASALEDAAR BHINDI

SUBZEE PANCHRATANEE

JAIPUR MUTTER

RAJSTHANI GATTE

PINDI CHANNA

AMRITSAR CHANNA

LUDHIANA CHANNA MASALA

Dal

(Choose Any-2)

DAL ARHAR TADKA

DAL DUM PUKHT

DAL MUGHALNAMA

DAL SULTANI

DAL PANCHMEL



Pan Asian

EXOTIC VEGETABLES | TOFU | COTTAGE CHEESE

Choice Any-3

STIR FRIED IN YOUR CHOICE OF SAUCE

Szechuan | Hot Garlic | Thai Chili Basil | Black Beans

Sweet and Sour | Ginger Garlic

Continental

(Choose Any-3)

AU GRATIN VEGETABLES

A bake of seasonal vegetables layered with cheese & gratinated

MEDITERRANEAN VEGETABLE

Bouquet ere olive oil tossed med vegetables

COTTAGE CHEESE

Peri-Peri served with Mashed Potato

LASAGNA

Layered sheet pasta with ratatouille vegetables

VEGETABLE CANNELLONI

Vegetables cooked and baked with cheese

BACAKED MACARONI & CHEESE

Macaroni in white cheese sauce



Biryani / Rice
(Choose Any 1+1)

MOTIA PULAO REHMANI | SUBZ BIRYANI

SUBZ KI TAHERI | PANEER PULAO

DHANIYA PYAAZ PULAO | DHANIYA PYAAZ PULAO

MUSHROOM PULAO

Rice & Noodles
(Choose Any 1+1)

HAKKA NOODLES | CHILI GARLIC NOODLES

STIR FRIED RICE | BURNT GARLIC FRIED RICE

JEERA RICE | STEAMED RICE

Curds

(Choose Any-4)

BURANI RAITA | MIX VEG RAITA

BOONDI RAITA | PINEAPPLE RAITA

ALOO RAITA | KALI MIRCH KA RIATA



Indian Breads

METHI KI ROTI / MIRCHI KI ROTI / TANDOORI ROTI

NAAN / LACHHA PARANTHA / MISSI ROTI

LIVE COUNTER - 3

Live Chaat Station

DELHI KI BHALLA PAPDI CHAAT

MUMBAI PANI PURI

PAV BHAJI

RAJ KACHORI

BHEL PURI CHAAT

ALOO MUTTER KI CHAAT

DALIYA CHAAT

Potato Barrels filled with a mixture of peas, croutons, curd and "saunth", topped with crispy "bhujija"

TAMATER KI CHAAT

Mixture of Tomatoes, Aloo and Paneer cooked on the tawa to a paste consistency topped with a tangy-sweet mewa gravy



KACHORI CHAAT

Mini kachoris with aloo stuffing, topped with peas, curd, saunth, mint chutney and julienne of potatoes

PALAK PAPRI

Flour "biscuits" dipped in curd, topped with potato cubes, chickpeas & "saunth" topped with a cumin flavoured spicy masala

Live Pasta Station

CHOOSE YOUR PASTA & ASK YOUR CHEF TO TOSS
IT IN THE SAUCE OF YOUR LIKING

CHOICE OF PASTA

Fusilli
Penne
Spaghetti

CHOICE OF SAUCES

Mix Sauce
Alfredo
Arrabiata

ASSORTED VEGETABLES

BASKET OF GOODIES

Dinner Rolls
Garlic Bread





Live Pizza Station (Choose Any 1)

Classic Margarita
BBQ Cottage Cheese
Pizza Sicliana
Garden Greens

Live Fajita Counter

GRILLED CHEESE & VEGETABLES
SERVED IN TORTILLAS TOPPED WITH
Pico Di Gallo / Sour Cream /
Jack Monterey Cheese Dip / Salsa / Lettuce

Dancing Woks Live Station

AN INTERACTIVE CHINESE STATION-
CHOOSE FROM A LAVISH DISPLAY OF INGREDIENTS,
COOKED IN YOUR CHOICE OF SAUCE
AND OIL TO PERFECTION BY OUR ASIAN CHEF.

Tawa Live Station

CHOOSE YOUR VEGETABLE AS PER YOUR LIKING
Assorted Veggie's (with Indian Tawa Special Gravy)



INDIAN CUISINE

Punjabi

KULCHA CHANNA

Amritsar's favourite bread, is the Kulcha named after the city. Whilst there is a string of kulcha wallas on Maqbool Road, the best practitioner of the art form, Harbans Singh.

BHARWAN AMRITSARI KULCHA

Choice of Aloo, Gobhi & Paneer with Rassey Missey Chole

Chickpeas came to India with the Kabuliwala, the itinerant dry-fruit trader from Afghanistan. It continues to be called the Kabuli channa and this version is the perfect match for the oh! so heavenly Amritsari Kulcha with Imli ki Chutney

Rajasthani

KAER SANGRI

Marwar's traditional bean 'n' berry delicacy cooked with dried mango strips and served with a ring of ajwain-spiced mashed potatoes

BHARWAN PARWAL

Baby gourd stuffed with paneer and creamed potatoes, draped in a spicy gravy made with cashew nuts, poppy seeds, char magaz and desiccated coconut

DHANIYA MONGODI

Tiny lentil dumplings stir-fried in a kadai with tomatoes and fresh coriander



MASALEDAAR BHINDI

Okra packed with a tangy melange of mango powder and freshly broiled spices, stir-fried and served with a garnish with pickled ginger

SUBZEE PANCHRATANEE

Seasonal Vegetables, cooked in a kadai in a richly spiced and invigorating gravy, crowned with pickled ginger julienne

JAIPUR MUTTER

Green peas, cooked in a gravy enriched with milk cake and served with asafetida and coriander tempered potatoes

BHARWAN GATTE

Kofta made with gram flour dough, stuffed with thyme-herbed paneer, sultanas and pistachios, set in a pool of liquid gold made heady by the full flavour of fenugreek—seeds and dried leaves

RAJASTHANI KADI

Gram flour dumplings, simmered in a buttermilk gravy and tempered with asafetida and cumin

Kashmiri

PANEER KANTI

Griddle fried cottage cheese cooked with onions

KASHMIRI DUM ALOO

Baby haldwani potatoes deep fried and cooked in yoghurt gravy



Kashmiri

PANEER KALIYA

Cottage cheese cooked with Kashmiri spices in yoghurt gravy

CHUK NADRU

Lotus stem cooked with aromatic spices

AUL YAKHNI

Bottle gourd fried & simmered in yoghurt gravy

KASHMIRI PULAO

Basmati rice delicacy with lots of fruits and nuts

RAJMA

Red kidney beans cooked in onion tomato gravy

Awadhi

SUBZ KE GALOUTI

The First Family of Kebab pays tribute to the vegetarians with this tender mahi tawa-fried vegetable kebab

SERVED WITH ULTEY TAWEY KA PARANTHA

Aadrak Lachha

Dhaniya

Bhunna Pyaaz aur Pudina with Roomali Roti

Aloo Gobhi ki Tahiri



DESSERTS STATIONS

Cold Desserts

APPLE PIE

BLUE BERRY CHEESE CAKE

CUP CAKE

CHOCOLATE BROWNIE WITH CHOCOLATE SAUCE

CLASSIC BREAD & BUTTER PUDDING

Indian Desserts

HALWA – MOONG DAL / GAJAR

THANDI RICE KHEER I GOBINDO BHOG

RICE KHEER I SHAHI TUKDA

GULAB JAMUN I KESARI PHIRNI

MALPUA RABRI I MINI JALEBIS

CHENNA PAYESH I GULAB KI KHEER

MANGO KHEER

