



# EXECUTIVE MENU

## Inclusions

### 18 STARTERS

Indian - Veg / Non Veg - 5+5 | Pan Asian - Veg / Non Veg - 2+2 | Continental - Veg / Non Veg - 2+2

### SOUPS

Veg/ Non-Veg Choose Any-2+2

### SALADS

Choose Any 6 (Compound) and 6 (Straight)

### FRESH FRUITS COUNTER

Fresh Cut Fruits Imported & Indian

### 20 MAIN-COURSE

Indian Main Course - Veg / Non-Veg-5+5 | Pan Asian - Veg / Non-Veg-2+2

Continental - Veg / Non-Veg-1+1 | Biryani - Veg / Non-Veg 1+1

Rice Preparation 1 | Vegetable Noodles 1

### CURDS

Choose Any-6

ACHAR | PAPAD | CHUTNEYS





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

ANY CUISINE CHOOSE-01

Punjabi | Awadhi | Bengali | Rajasthani | Kashmiri

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 Veg  
(Choose Any-5)

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

SUNEHARI PANEER TIKKA

TANDOORI CHUTNEY PANEER

PALAK PATTI KI CHAAT

PANEER KE SHOLEY

TANDOORI GOBHI



DESI JACKET POTATO

TANDOORI SOYA CHAAP

CHUKANDAR AUR PYAAZ KI TIKKI

DAAL KHATAI KEBAB

HUSSAN KI SHAMMI

**Pan Asian**  
(Choose Any-2)

VEGETABLE MONEY BAGS SERVED WITH 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 SATAY

LOTUS ROOT IN HONEY CHILLI SAUCE

TAI CHI PANEER







CHILLI PANEER

GOLDEN FRIED BABY CORN

CHILLI SOYA CHAAP

**Continental**  
(Choose Any-2)

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



# STARTERS

Indian Non-Veg  
(Choose Any-5)

KALIMIRCH CHICKEN TIKKA

LAHSONI CHICKEN TIKKA ON KHASTA ROTI

RESHAM PATTI CHILLI INFUSED MURGH TIKKA

BHATTI DA MURGH, KASTURI METHI FONDUE

MURGH MALAI TIKKA

LAMB BOTI DIN RAAT, MINT YOGHURT

SHIKHAMPUR MUTTON KEBAB WITH DAHI CHUTNEY

KANDHARI ANAR AUR MUTTON KE SEEKH,  
GARLIC YOGHURT CHUTNEY

GALOUTI KEBAB

MURGH SHAHI KEBAB

CHICKEN KEEMA GOLI

MUTTON KEEMA GOLI

PANKO FRIED AMRITSARI, MINT MAYO



**Pan Asian**  
(Choose Any-2)

ASIAN CHICKEN INFUSED WITH GREEN CORIANDER

WHITE GARLIC LEMON CHICKEN

THAI CHILLI BASIL INFUSED CHICKEN

MUSTARD VODKA CHICKEN SKEWERS

DRUMS OF HEAVEN

DICED CHICKEN IN BLACK PEPPER SAUCE

CHICKEN STAY ON TO TAI CHI CHICKEN

MINI CHICKEN SATAY WITH PEANUT SAUCE

CRISPY CHICKEN WITH SCHEZUAN PEPPERS

CORIANDER & CILANTRO INFUSED  
STIR FRIED CHICKEN

CRISPY FISH WITH SCHEZUAN PEPPERS

CHILLI GARLIC FISH



**Continental**  
(Choose Any-2)

BBQ CHICKEN WINGS

GRILLED CHICKEN PERI -PERI

CHICKEN RUBBED IN GARLIC, SALT,  
OLIVE OIL AND PERI-PERI CHILLI

MANGO AVOCADO SALSA IN MINI GOL-GAPPA  
WITH ROASTED CHICKEN

PAPRIKA INFUSED CHICKEN SKEWERS

CAJUN SPICED CHICKEN SKEWERS

BEER BATTER FISH WITH CHIPOTLE TARTAR

PANKO CRUMBED FISH FINGER SERVED WITH CHIPOTLE TARTAR

HOMEMADE COCKTAIL SAUSAGES

PANKO FRIED AMRITSARI FISH, MINT TARTAR SAUCE

BEER BATTERED FISH WITH TARTAR SAUCE

CANJUN SPICED CRISPY CHICKEN  
BITES SERVED WITH TOMATO RELISH

TELLICHERRY FRIED FISH FINGER CURRY LEAF MAY





# SOUPS

Veg (Choose Any-1+1)

HEARTY MINETRONE | POTATO & LEEK | AMERICAN CORN CHOWDER

CAJUN SPICED SMOKED TOMATO & BASIL

TOMATO & BURNT GARLIC WITH WHITE SOUR CREAM

TORTILLA SOUP WITH MEXICAN SPICES & HERBS

CREAM OF TOMATO | CREAM OF VEGETABLE | VEG MAN CHOW

TAMATAR DHANIYE KA SHORBA | CREAM OF MUSHROOM

GAJAR AUR DHANIYE KA SHORBA | VEG HOT & SOUR

VEG SWEET CORN | TARKARI SHORBA | MAKAI MUTTER KA SHORBA

Non - Veg (Choose Any-1+1)

CHICKEN POTATO & LEEK

CHICKEN AMERICAN CORN CHOWDER

DICED LAMB CAJUN SPICED SMOKED TOMATO & BASIL

LAMB SEDONA TORTILLA SOUP | CHICKEN MAN CHOW SOUP

CHICKEN HOT & SOUR | CHICKEN SWEET CORN



# SALADS

(Choice Any-8)

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 KACHUMBER

GRILLED COTTAGE CHEESE SALAD WITH GREENS

MELON & FETA CHEESE | BABY POTATO AND SHALLOT SALAD

KACHUMBER SALAD



# MAIN COURSE

Indian  
(Choose Any-1)

PANEER KADDAHI SE | PANEER LABABDAR | PANEER PALAK

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/PUDINEWALI

DHANIYA MONGODI

MASALEDAAR BHINDI



SUBZEE PANCHRATANEE

JAIPUR MUTTER

RAJSTHANI GATTE

DUM KA KATHAL

BHARWAAN GATTE

PINDI CHANNA

RAJMA MASALA

AMRITSARI CHANNA

LUDHIANA CHANNA MASALA

**Dal**

(Choose Any-2)

DAL ARHAR TADKA | DAL DUMPUKHT

DAL MUGHALNAMA | DAL SULTANI | DAL MIZAZ





## Pan Asian

EXOTIC VEGETABLES | TOFU | COTTAGE CHEESE

Choose Any-2

STIR FRIED IN YOUR CHOICE OF SAUCE

Szechuan | Hot Garlic | Thai Chilli Basil | Black Beans

Sweet and Sour | Ginger Garlic

## Continental

(Choose Any-2)

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

BACKED MACARONI & CHEESE

Macaroni and white cheese sauce



**Chicken**  
(Choose Any-2)

LUCKNAWI MURGH MASALA

MURGH HANDI KORMA

MURGH RIZALA

DILLI WALA BUTTER CHICKEN

MURGH LABABDAR

CHICKEN CURRY

CHICKEN TIKKA MASALA

**Lamb**  
(Choose Any-2)

GOSHT KA SALAN

MUTTON CURRY

KASHMIRI ROGAN JOSH

GOSHT KORMA

NIHARI

MUTTON STEW



**Fish**  
(Choose Any-1)

FISH CURRY

ANDHRA FISH CURRY

TAWA TADKA FISH MASALA

MUSTARD FISH CURRY

**Pan Asian**  
(Choose Any-2)

FISH

Sliced Fillet of Fish in Different Styles with  
Sweet-n-Sour | Hot Garlic | Ginger Garlic | Chilli Garlic  
Oyster Sauce | Hot Bean | Chilli Honey | Black Pepper

CHICKEN

Chicken Soy Ginger | Chicken Kung Pao  
Cantonese Lemon Chicken | Diced Chicken with Cashew Nuts

LAMB

Boneless lamb cubes stir fried and cooked in different styles  
Hong-Kong | Schezuan | Oyster Sauce | Black pepper  
Cantonese | Hot garlic | Hot basil



**Continental**  
(Choose Any-2)

**FISH**

Grilled Fish with Caper Lemon Butter Sauce  
Cajun Spice Grilled Fish with Parsley Butter  
Pan seared Fish with Oregano Beurre Blanc  
Baked fish with Tomato & Cheddar

**CHICKEN**

Chicken Peri-Peri  
Cajun Spice Roast Chicken with Parsley Mashed potato  
Roast Chicken with Olive, Peppercorn & Wine Jus Served with potato  
Pan seared Chicken Breast with Rosemary Jus  
Grilled Chicken with Thyme, Mushroom & Tomato Relish

**LAMB**

Mince Lamb Medallions with Rosemary Jus  
Pot Roasted Leg of Lamb with Red Wine Jus  
Lamb Steak, Pan Seared and Garnished with Grilled Onions  
Hungarian Tender Lamb Goulash

**BIRYANIS / RICE**  
(Choose Any-1+1)

MOTIA PULAO REHMANI | SUBZ BIRYANI  
SUBZ KI TEHRI | DHANIYA PYAAZ PULAO  
MURGH DUM BRIYANI/ PULAO | GOSHT DUM BRIYANI/ PULAO





RICE & NOODLES  
(Choose Any-1+1)

HAKKA NOODLES

CHILLI GARLIC NOODLES

STIR FRIED RICE

BURNT GARLIC FRIED RICE

STEAM RICE

JEERA RICE

### Curds

BURANI RAITA

MIX VEG RAITA

PLAIN CURD

BOONDI KA RAITA

PALAK KA RAITA

PINEAPPLE RAITA



## Indian Breads

METHI KI ROTI / MIRCHI KI ROTI / TANDOORI ROTI

NAAN / LACHA 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 COUNTER - 3

## 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 CHOICE

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 SICILIANA

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 Stations

AN INTERACTIVE CHINESE STATION-CHOOSES  
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 walas on Maqbool Road, the best practitioner of the art form, Harbans Singh.





### BHARWAAN AMRITSARI KULCHA

Choice of Aloo, Gobhi & Paneer with Rassey Missey Choley

Chickpeas came to India with the Kabuli wala, the itinerant dry-fruit trader from Afghanistan. It continued 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

#### BHARWAAN PARWAL

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

#### DHANIYA MONGODI

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

#### MASALENDAR BHINDI

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

### BHARWAAN 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 KADHI

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

### 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 TAWAY KA PARATHA

Aadrak Lachcha

Dhaniya

BHUNNA PYAAZ AUR PUDINA  
WITH ROOMALI ROTI

ALOO GOBHI KI TAHAREE



# DESSERT 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

GOBINDO BHOG | RICE KHEER

SHAHI TUKDA | GULAB JAMUN

KESARI PHIRNI | MALPUA RABRI

MINI JALEBIS | CHENNA PAYESH

GULAB KI KHEER | MANGO KHEER





## Additional On Demand

CANNED JUICES (ANY 3)

150/- P.H

FRESH INDIAN/IMPORTED FRUITS

150/- P.H (Any-05)

TEELE WALI KULFI

40/- P.H (Minimum 100 persons)

SOUTH INDIAN COUNTER

30/- P.H / Per Item (Dosa, Chilla, Mini Idli, Uttapam, Vada and Sambar )

BAR SETUP- 15000/- (100-200 PEOPLE)

2 Bartenders, Bar Mixtures

Ice Cubes and Drink Chasers, Stewards

