



# PLATINUM MENU

## Inclusions

### 14 STARTERS

Indian - Veg / Non Veg - 3+3  
Continental - Veg / Non Veg - 2+2  
Pan Asian - Veg / Non Veg - 2+2

### SOUP

Veg / Non Veg - 1+1

### SALADS

Veg / Non Veg 6+6

### 20 MAIN-COURSE

Indian Main Course - Veg / Non-Veg-2+2 | Continental - Veg / Non-Veg-2+2  
Pan Asian - Veg / Non-Veg-2+2 | Paneer - Any 3 | Vegetables - Any 4 | Dal - Any 3  
Biryani Khas / Rice Preparation - Veg / Non Veg -1+1 with Accompaniments | Rice / Noodles - Any 1  
with Accompaniments | Assorted Indian Breads 6+6 | Indian Desserts - Any 3  
Continental Desserts - Any 3 | Live Counter - Any 3

Rate- Rs 2500/- per head + applicable govt. taxes + 10% service charge

Soft Beverage Package - Rs 150/- per head + applicable govt. taxes + 10% service charge



# STARTERS

## Indian Veg

CHENNA & ANJEER KI TIKKI

VEGETARIAN KAKORI WITH POMEGRANATE SEEDS

TANDOORI MALAI BROCCOLI WITH CHOTI ELAICHI

PAPDI "TARTS" WITH POTATOES & CHICKPEAS

KABULI CHANE AUR CHEESE KE KEBAB

PANI PURI SHOTS, EXOTIC FRUITS AND LIMONCELLO

AMRITSARI ARBI WITH MASALA IMLI CHUTNEY

JIMIKAND AUR ANJEER KE KABAB

ALU JHURI , CRISPY FRIED POTATO

VAZHAKKAI BAJJI RAW BANANA FRITTERS

DAHI KEBAB WITH IMLI CHUTNEY

SESAME COATED ACHARI PANEER TIKKA

PAPAD CRUSTED PANEER WITH MASALA IMLI CHUTNEY





PAAN KE KHUMB, STUFFED MUSHROOMS

MUSHROOM AKHROT KI SHAMI

SPINACH AND WALNUT SEEKH

KAFFIR LIME PANEER TIKKA, SWEET CHILI SAUCE

MUSHROOM STUFFED PANEER PINWHEEL, SRIRACHA MAYO

PANEER KA KHAAS TIKKA

KHUMB PALAK KI LAHORI SEEKH

### Continental Veg

CRISPY GOAT CHEESE

with Pesto Dip

LETTUCE WRAPS

with Minced Vegetables

TRUFFLED MAC N CHEESE CROQUETTES

PEAR AND STILTON FILLED MUSHROOMS

Served with Caesar Dip

MARINATED LYCHEE

profuse Wasabi and Feta Pate



VEGETABLE MONEY BAGS

crispy Potato & Pea Purses

WHITE BEAN FALAFEL

with Muhammara and Baby Pita

POTATO & FIG DUMPLINGS

cashew Nut, Onion & Yoghurt Sauce

COTTAGE CHEESE ASAFETIDA

Spicy Cheese Cubes, Spring Onion and Pepper Marinated  
in Yoghurt dressing and Char-grilled

BOCCONCINI AND SUNDRIED TOMATO BRUSCHETTA

kalamata Olive Cheek, Rocket Pesto and Sticky Balsamic

VEGETARIAN MOCK DUCK

with Spicy Tomato Sauce & Sweet Chili

CAMEMBERT & SCAMORZA

with Cranberry Relish Brie & Onion Chutney Phyllo

ROASTED STUFFED ZUCCHINI, ZUCCHINI STUFFED

with Goat Cheese, Olives and Mint

BABY CORN AND BELL PEPPER SATAY

with Peanut Sauce





FALAFEL WITH HUMMUS  
and Baby Pita Bravas Patatas with chipotle aioli

CRISPY CHICKPEA AND MOZZARELLA PATTY  
with salsa fresca and pink peppercorn and burnt garlic dip

Pan Asian Veg  
(Choose Any)

HOISIN TOFU HAND ROLLED IN PANCAKES

VEG SPRING ROLLS

STUFFED CHILI MUSHROOMS CANTONESE STYLE

VEG TEMPURA

TOFU SATAY

LOTUS ROOT IN HONEY CHILI SAUCE

TAI CHI PANEER

POR PIA CHAE - THAI SPRING ROLLS

WATER CHESTNUT SPRING ROLLS

VEGETABLE SALT N PEPPER



# STARTERS

## Indian Non-Veg

CHEDDAR COATED KALI MIRCH CHICKEN TIKKA

LASOONI CHICKEN TIKKA ON KHASHA ROTI

LEMONGRASS CHICKEN TIKKA , SWEET CHILI DIP

BHATTI DA MURGH, KASURI METHI FONDUE

GREEN SABJA CHICKEN, TOMATO CHUTNEY

MURGI NA FARCHA SPICY TOMATO CHUTNEY

GANDERI KEBAB, MINCED CHICKEN KEBAB ON SUGARCANE STICKS

MEEN VARUVAL GRILLED FISH, HERBED WITH MINT AND CORIANDER

PANKO FRIED AMRITSARI FISH, MINT TARTARE

HARE PYAZ KI MACHHI, TOMATO KASUNDI

TELLICHERRY FRIED TILAPIA, CURRY LEAF MAYO

SHARABI JHINGA PERI PERI KEBAB

TANDOORI JHINGA KATA MASALA, MINT MAYO

DEEP FRIED KARWARI PRAWNS WITH SPICED COCONUT CHUTNEY





TANDOORI BACON PRAWNS WITH WASABI MALAI CREAM

SCOTTISH SALMON, TIKKA SALMON MATURED IN A MILDLY  
SPICED MARINADE OF DILL

KABARGAH CHOPS, AKHROT MOOLI KI CHUTNEY

LAMB BOTI DIN RAAT, MINT YOGHURT

SHIKAMPURI KEBAB WITH DAHI CHUTNEY

KANDHARI ANAR AUR MUTTON KE SEEKH, GARLIC YOGHURT

KAKORI KEBAB, HARI MIRCH CHUTNEY

### Continental Non-Veg

CHICKEN PERI PERI

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

PAN FRIED CHICKEN PAUPIETTES

MANGO AVOCADO SALSA IN MINI GOLGAPPA WITH ROASTED CHICKEN

CAMBODIAN CHICKEN SKEWERS ON SUGARCANE

MUSTARD VODKA CHICKEN

CAJUN SPICED CHICKEN SKEWERS





BEER BATTER FISH WITH CHIPOTLE TARTAR

PANKO CRUMBED TILAPIA SERVED WITH CHIPOTLE TARTAR

SPICY PRAWN WITH BACON

CALAMARI FRITTI WITH SRIRACHA TARTARE

HOMEMADE COCKTAIL SAUSAGES

CHICKEN BREAST STUFFED WITH HAM, PARSLEY AND CHEESE  
SERVED WITH MUSTARD SAUCE

### Pan Asian Non-Veg

DICED CHICKEN IN BLACK PEPPER SAUCE

CHICKEN SATAY ON TOAST WITH PEANUT SAUCE

TAI CHI CHICKEN

MINI CHICKEN SATAY WITH PEANUT SAUCE

CRISPY CHICKEN WITH SZECHUAN PEPPERS

BARBEQUE CHICKEN PARCELS

SWEET CHILI TILAPIA

CRISPY FISH WITH SCHEZUAN PEPPERS





# SOUPS

Veg

HEARTY MINISTRONE

POTATO & LEEK

AMERICAN CORN CHOWDER

TRIFOLATI OF MUSHROOMS

CAJUN SPICED SMOKED TOMATO & BASIL

SPICED PUMPKIN & COCONUT

CAULIFLOWER AND SPINACH

TOMATO ROYAL WITH WHITE ASPARAGUS CAPPUCCINO

FRENCH ONION SOUP

TOMATO & FENNEL WITH CALAMARI

SEDONA TORTILLA SOUP WITH PICO DE GALLO

OXTAIL BROTH WITH WILD RICE & BABY PUMPKIN RAVIOLI

CREAM OF TOMATO

CREAM OF VEGETABLE





VEG MANCHOW

TAMATAR DHANIYE KA SHORBA

CREAM OF MUSHROOM

GAJAR AUR DHANIYE KA SHORBA

VEG HOT & SOUR

VEG SWEET CORN

TARKARI SHORBA

MAKAI MATAR KA SHORBA

### Non - Veg

CHICKEN POTATO & LEEK

CHICKEN AMERICAN CORN CHOWDER

DICED LAMB CAJUN SPICED SMOKED TOMATO & BASIL

LAMB SEDONA TORTILLA SOUP WITH PICO DE GALLO

CHICKEN MANCHOW SOUP

CHICKEN HOT & SOUR

CHICKEN SWEET CORN



# SALADS

Veg

CEASAR SALAD | THAI PAPAYA

CORN & PASTA | MACARONI NAPOLITAINE

CABBAGE KIMCHI | GARDEN GREEN

CHEESE & PINEAPPLE | CHARI POTATO

BROCCOLI & BABY CORN | MOTH & MOONG

BEAN SPROUTS | SHIMLA CHAAT

LEEK & POTATO | KHATTE KACHALU

ASSORTED SALAD GREENS | SMASHED CUCUMBER

VALENCIA ORANGE | GRAPEFRUIT SALAD

BABY POTATO AND SHALLOT SALAD

KACHUMBER SALAD



## Inclusions

### ASIAN COLESLAW SALAD

wombok, cilantro, scallion, carrot, and celery, peanut tossed in mayonnaise

### FETA, APPLE AND CRISPY ICEBERG

with toasted walnuts in sundried tomato vinaigrette,  
iceberg and grape tomatoes

### ROCKET AND MELON SALAD

shaved parmesan, sticky balsamic and pine nuts

### GRILLED VEGETABLE AND CRISP ICEBERG

tossed with sun dried tomato, olive oil and lemon juice

### ASPARAGUS, GRILLED ZUCCHINI AND MUSHROOM SALAD

in a creamy parmesan dressing or with balsamic vinaigrette

### MOZZARELLA, RED BEANS, PINE NUTS AND BELL PEPPER

tossed with fresh lettuce and fussily in a creamy vinaigrette

### WATERMELON & FETA

with Rocket Leaves

### QUINOA

tabouleh, raw papaya & vegies,  
dried cranberry, avocado & raspberry emulsion





SOM TAM THAI GREEN PAPAYA SALAD

CHEF'S SPECIAL FARMER'S SALAD  
cubes of Potato and Apple with curry mayo

Non - Veg

LARB KAI WITH HONEY BALSAMIC

CRUDO OF KING FISH WITH PALM SUGAR JAM

& LIME & SHOYU VINAIGRETTE

PASTRAMI SPICED CHICKEN BREAST

NICOSE SALAD TUNA, BOILED EGGS, BEANS,  
MARINATED OLIVE STOSSED IN LEMON DRESSING

COLD CUTS-SALAMI'S



# MAIN COURSE

## Indian

PANEER KADAHI SE | PANEER KALIYA

PANEER KANTI | PANEER MAKHANI

## Vegetables

MIRCH BAIGAN KA SALAN

SUBZ MILONI

MAKAI PALAK

NISHATGANJ KI JALFREZI

KASHMIRI DUM ALOO

RAJMA MASALA

GOBHI- GUNCHAO BAHAR/PUDINEWALI/KORMA

BHARWAAN PARWAL

DHANIYA MONGODI



MASALEDAAR BHINDI

SUBZEE PANCHRATANEE

JAIPUR MUTTER

BHARWAAN GATTE

### Dal

DAL ARHAR TADKA

DAL DUMPUKHT

DAL MUGHALNAMA

RADHA BALLAVI WITH NARKELI CHOLAR DAL

### Briyani's / Rice

MOTIA PULAO REHMANI

SUBZ BIRYANI

ZEERA RICE

STEAMED RICE



## Curds

BURANI RAITA

MIX VEG RAITA

BOONDI RAITA

PINEAPPLE RAITA

## Rotiyan Dawat - E - Shahi

DOODH CHINI KI ROTI

GILAFI KULCHA

SHEERMAL

WARQI PARATHA

NAAN -E- BAH KHUMMACH

ALL INDIAN ASSORTED BREADS





# MAIN COURSE

## Continental Veg

### AU GRATIN VEGETABLES

A bake of seasonal vegetables layered with cheese & gratinated

### MEDITERRANEAN VEGETABLE

Bouquetiere olive oil tossed med vegetables

### AUBERGINE PARMIGIANA

Eggplant, tomato and mozzarella baked with cheese and herbs

### LASAGNE

Layered sheet pasta wth ratatouille vegetables

### VEGETABLE CANNELLONI

Vegetables cooked and baked with cheese

## Oriental Veg

### EXOTIC VEGETABLES STIR FRIED IN YOUR CHOICE OF CHOICE

Szechuan | Hot Garlic | Chilli and Honey  
Black Beans | Sweet and Sour | Ginger Garlic



## Rice & Noodles

HAKKA NOODLES

CHILLY GARLIC NOODLES

STIR FRIED RICE

BURNT GARLIC FRIED RICE

# INDIAN NON - VEG

## Fish & Prawns

NADRU GAAD

A delicate preparation of fish with lotus stem

MEEN MOILEY

To prepare this extraordinary dish of Red Snapper, the fillets are simmered in subtle sauce prepared with three extracts of coconut, curry leaf and green chillies, and then finished with lemon juice

CHINGRI MALAI CURRY

Fresh prawns cooked in a rich coconut milk and heavy cream gravy, abengal classic

DOI MACCH

Authentic bengali style fish curry, cooked in spices and yoghurt gravy



SORSE ELISH

Bengal's favorite fish, hilsa in a zesty ground mustard sauce

BEKTI PATURI

Mustard marinated kolkata bekti wrapped in banana leaf & steamed

PRAWN ALLEPPEY CURRY,

Raw mango, byadgi chillies

**Chicken**

LUCKNAWI MURGH MASALA

MURGH HANDI KORMA

MURGH RIZALA

CHICKEN KANTI

Chicken marinated with Kashmiri spices deep fried and served with walnut chutney

CHICKEN ROGANJOSH

Chicken cooked in traditional Kashmiri spices

CHICKEN STEW

Magalorean spices, coconut, Malabar style

DHAKAI MURGIR

Home style Bengali chicken stew



# MAIN COURSE NON-VEG

## Continental 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 MEDALLIONS WITH SAGE & LICORICE JUS

CAJUN SPICE ROAST CHICKEN MINCE CAKES

CARVED ROAST CHICKEN WITH OLIVE, PEPPERCORN & WINE JUS

PAN SEARED CHICKEN BREAST WITH ROSEMARY JUS

GRILLED CHICKEN WITH THYME, MUSHROOM & TOMATO



## 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

## Oriental 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

CHICKEN ROULADE IN SCHEZWAN SAUCE

CANTONESE LEMON CHICKEN

DICED CHICKEN WITH CASHEW NUTS



## Lamb

BONELESS LAMB CUBES OR TENDER ROULADE, STIR  
FRIED AND COOKED IN DIFFERENT STYLES

Hong-Kong | Schezwan | Oyster Sauce | Black Pepper  
Cantonese | Hot garlic | Hot basil

## 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

Arabiata | Alfredo | Mix sauce

TOSSED WITH VEGETABLES AS PER YOUR LIKING

Broccoli, Zucchini, Bell Pepper, Baby Corn, Beans, Carrots,  
Olives and Mushroom (Changes)

BASKET OF GOODIES

Dinner Rolls | Garlic Bread | Brown Bread





## Live Pizza Counter

### CLASSIC MARGHERITA PIZZA

Pimento chilies, jalapenos, mushroom and roasted garlic

### CHILLI WILLY

Fresh basil pesto sauce bocconcini, ricotta, cherry tomato

### BROADWAY

Mozzarella, gorgonzola, fontina and ricotta, sundried

### CHEESE AND FRESH BASIL

Tomato, roast garlic and basil pesto

## Live Fajita Counter

GRILLED CHEESE & VEGETABLES SERVED IN TORTILLAS TOPPED WITH

Pico De Gallo | Sour Cream | Jack Monterey Cheese | Salsas

Habanero Corn | Lettuce | Guacamole

TOPPED WITH SALSAS, CHEESES AND FRESHLY BAKED

SERVED WITH AN ASSORTMENT OF FRESH BREADS,

CRISP VEGETABLES & FRUITS

TILLAMOOK SHARP CHEDDAR CHEESE, GARLIC AND SPICES





IMPORTED GRUYERE AND EMMENTALER CHEESE , CHABLIS,  
KIRSHWASSER, GARLIC AND SPICES

CREAMY MONTEREY JACK CHEESE, FRESH PEPPERS, BEER,  
GARLIC AND SPICES

### 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 Chinese chefs.

### Assorted Oriental Vegetables Tawa

Snow Peas, Broccoli, Baby Corn, Zucchini, Chinese Cabbage, Sweet Corn kernels, Assorted Mushrooms, Carrots, Assorted Spinach Leaves, Coloured Bell peppers, and Spring Onions With Hoisin Sauce, Oyster Sauce, Chilli Garlic Sauce, Black Bean Sauce, Sweet & Sour Sauce

### Tawa Live Station

CHOOSE YOUR VEGETABLE AS PER YOUR LIKING

CHOICE OF VEGE'S  
(With Indian Tomato Onion Gravy)





## 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 juliennes of potatoes

PALAK PAPRI

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



## Live South Indian Station

Dosa | Chilla | Mini Idli | Uttapam | Vada and Sambar

## Live Dal Roti – Station

### MAAH DI DAAL

The quintessential prashad served round the clock in every gurudwara, and now the Nation's favourite lentil delicacy of whole urad, channa dal, tomato puree and garlic, simmered overnight on the tandoor, enriched with cream and served with a dollop of home-churned butter

### TADKE WALI DAL

Popularly known as 'Daal Fry' at the roadside dhaaba on the National Highways, this is husked urad and toor lentils. Tempered in butter, with your choice of upto seven different ingredients, including onions, garlic, whole red chillies, cumin, curry leaf, mustard seeds or asafetida

### DAL MORADABADI

Overnight cooked moong dal, prepared to order with different toppings  
Tempered with your choice of Garlic / Asafoetida / Red Chillies / Onions / Tomatoes  
Cumin / Mustard Seeds / Curry Leaf / Leeks



## Punjabi

### KULCHA CHANNA

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

### BHARWAAN AMRITSARI KULCHA CHOICE OF ALOO, GOBHI & PANEER WITH RASSEY MISSEY CHHOLLEY

Chickpeas came to India with the Kabuliwalla, 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

### IMLI KI CHUTNEY

## Rajasthani

### KAIR SANGRIA

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 cashewnuts, poppy seeds, char magaz and desiccated coconut

### DHANIYA MONGODI

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



### MASALEDAAR BHINDI

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

### SUBZEE PANCHRATANEE

Seasonal Vegetables, cooked in a kadhai in a richly spiced and invigorating gravy, crowned with pickled ginger juliennes

### JAIPUR MATAR

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

### BHARWAAN GATTE

Kofta made with gramflour 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

Gramflour dumplings, simmered in a buttermilk gravy and tempered with asafoetida 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



## Bangali

### ALOO PHULKOPIR DALNA

Cauliflower and potato cooked with Bengali spices

### POTOLER DORMA

Sweet gourd filled with coconut, fried and cooked in gravy

### SORSE DHAROSH

Lady finger cooked with mustard paste and green chillies

### CHANAR MOHIMA

Fried cottage cheese cooked in tomato onion gravy

### SUKHTONI

Mixed vegetable cooked in milk, typical preparation from West Bengal

### DHOKAR DALNA

Bengal lentil cake fried & cooked in tomato gravy

### ALOO POSTO

Deep fried baby potatoes, cooked with spices and poppy seed

### RADHA BALLAVI WITH NARKELI CHOLAR DAL

### DEEP FRIED POORI

served with Bengali gram lentil tempered with cumin





## GHEE BHAT

whole grain steamed rice flavoured with ghee

## CHUTNEYS

Aamsatta khajoor chutney / Tamator chutney / Anaroshier Chutney

## Awadh

### 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 PARATHA

Aadrak Lachcha, Dhaniya, Bhunna Pyaaz aur Pudina with Roomali Roti  
Aloo Gobhi ki Taharee

## Indian Breads

METHI KI ROTI / MIRCHI KI ROTI / TANDOORI ROTI  
AMRITSARI KULCHA - CHOICE OF ALOO, GOBHI & PANEER  
ROOMALI / KHAMIRI ROTI / RAWA MAIDA KA PARANTHA /  
BAKARKHANI / NAAN / LACHA PARANTHA / MAKKI KI ROTI /  
SHEERMAL / DOODH CHEENI KI ROTI / MISSI ROTI



# WESTERN DESSERT STATIONS

## Cold Desserts

RED VELVET CAKE

APPLE PIE

BLUEBERRY CHEESECAKE

STRAWBERRY CHEESECAKE

CARAMEL WALNUT PIE

CARAMEL AND NUT CAKE

EXOTIC FRUIT FLAN (SUGAR FREE)

COFFEE WALNUT CAKE

PINEAPPLE GATEAU

CHOCOLATE BROWNIE MOUSSE

BAKED CHEESECAKE WITH FRUIT COMPOTE

CLASSIC KAHLUA TIRAMISU

LEMON MERINGUE PIE







APPLE CRUMBLE PIE

MACARON AND CHOCOLATE CAKE

CLASSIC BREAD & BUTTER PUDDING

WAFFLES WITH CHOCO CHIPS AND CREAM

PANCAKES WITH MAPLE SYRUP

PROFITEROLES WITH COFFEE CREAM  
AND CREME ANGLAISE

## INDIAN DESSERTS

HALWA

Moong Dal / Adrak / Gajar / Pineapple / Walnut

PALAK KI KHEER

MORI BHOG

BAKED BOONDI AND RABRI

GOBINDO BHOG RICE KHEER

SHEER KORMA





SHAHI TUKDA

GULAB JAMUN

KESARI PHIRNI

MALPUA RABRI

APPLE JALEBIS

MINI JALEBIS AND RABRI

LACHEDAR RABRI WITH  
CAMELIZED MAKHANA

CHENNA PAYESH

GULAB KI KHEER



## Additional On Demand

CANNED JUICES (ANY 3)

₹150/- P.H.

FRESH INDIAN/IMPORTED FRUITS

₹150/- P.H. (Any-05 Each)

TEELE WALI KULFI

₹40/- P.H. (Minimum 100 persons)

SOUTH INDIAN COUNTER

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

BAR SETUP- 15000/-

(100-200 PEOPLE)

2 Bartenders

Bar Mixtures

Ice Cubes and Drinks Chasers

Stewards

