



PLATINUM MENU

Inclusions

14 STARTER

Indian Vegetarian (Choose Any-5), Continental Vegetarian (Choose Any-5),
Pan Asian Vegetarian (ChooseAny-4)

SOUP

(Choose Any-4)

SALADS

ChooseAny-10),

20 INDIAN MAIN COURSE

Veg-Paneer (Any-3), Vegetables(Any-5) | Dal (Any-2) | Biryani Khass/Rice
Preperation (Any-1 Each) with Accompaniments | Continental Vegetarian (Any-3)
Pan Asian Vegetarian (Any-3) + Rice & Noodles (Any-1 Each)
with Accompaniment | Assorted Indian Breads-08 | Indian Desserts (Choose Any-5),
Continental Desserts(Choose Any-5) | Live Counter(Choose Any-5)

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



SOUPS

Veg

HEARTY MINESTRONE

POTATO & LEEK

AMERICAN CORN CHOWDER

TRIFOLATI OF MUSHROOMS

CAJUN SPICED SMOKED TOMATO & BASIL

SPICED PUMPKIN & COCONUT

CAULIFLOWER AND SPINACH

TOMATO ROYAL WITH
WHITE ASPARAGUS CAPPUCINO

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



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



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

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 / Anarosh Chutney

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

