

Wedding Non - Veg Menu

800 Pax @ Rs 2500/-

Welcome Beverages

Mocktails

Black Currant Virgin Mojito

Fruit Infused Water

Gentle Breeze

Cranberry Juice & Pineapple Juice

Fruit Punch

Mixed Fruit Juice, Grenadine Syrup

Fools Mule

Ginger Ale, Lime Juice, Grenadine Syrup

Shirley Temple

Ginger Ale, Grenadine Syrup

Virgin Mojito

Fresh Mint, White Sugar, Lemon Chunks Muddled With
Crunchy Ice Flakes And Splashed With Sprite

Mango Julius

(Mango & Pineapple Juice Blanded With Vanilla Ice – Cream)

Strawberries And Basil Cooler

Hot Mocktails

(Rose & Cinnamon Flavours Mocktail Serve In Shots Glass)

Warm Apple Cider

Aerated Drink

Coke, Diet Coke, Coke Zero

Fanta

Sprite, Limca

Fresh Lime Soda/Water (Sweet/Salted)

Assorted Juices

Orange Juice

Mix Fruit

Cranberry Juice

Pine Apple Juice

Fresh Juice

Orange

Anaar

Pineapple

Shakes

(Strawberry / Chikoo / Mango / Chocolate)

Pre-Dining Area

Cold Tapas - Non-Vegetarian

Smoked Salmon

Lemon & Crème fraiche On Blinis

Chicken Liver Pate With Mango Chutney On Brioche Toast

Asparagus Wrapped Ham-

Marinated Prawns With Capers On Crostini

Calamari Salad On Pita Crisp

Mini Chilly Lamb Pie Cups

Cold Tapas - Vegetarian

Braised Japanese Cabbage Stuffed With Asparagus
Served With Ponzu Sauce

Olive's Water Chestnuts & Cornichons Skewers

Roasted Red Peppers And Feta Cheese Filled In Zucchini Cups

Gazpacho Shots

Bocconcini
(Served With Cherry Tomato)

International Cheese Board

Emmental

Gouda

Edam

Cheddar Smoked Cheese

Served With

California Grapes, Crackers And Olives

Live Tuscan Pizza Station

Italian Chicken Pizza

Pepperoni Pizza

Classic Margarita

Grand Exotic Veg

Served with

Oregano | Chilli Flakes | Olive Oil

Live Dim Sum Station

Veg. Steamed Momos

Dim Sums

Crystal Prawns & Chives

Chicken | Fish

Spinach And Water Chestnut

Spicy Mushroom And Corn

Bok Choy And Tofu

Served With

Spicy Peanut Dip | Chili Garlic Dip | Soya And Coriander

Mexican Cuisine

Tacos

Nachos

Enchiladas De Queso

Quesadilla – Paneer Or Chicken

Refried Beans, Jalapeno, Lemon, Pickled Radish, Onion, Tomato, Corn, Cilantro,
Avocado

Guacamole, Salsa Picante, Cheese Sauce, Chipotle, Pico De Galo
Mild Cheddar

Lucknowi Galouti Kebab

Mutton Galouti

Vegetables Galouti

Rajma Ki Galouti

Served With

Ulte Tawa Ka Paratha

Street Food of India- Chaat

Mastani Fruit Chaat

Masaledar Shakarkandi

Raj Kachori

Kanji Pakori

English Dry Fruit Chaat

Moonglet

Golgappa Ambala Type

Aloo Tikki (Stuffing Paneer, Dal, Mutter)

Moong Dal Chilla Paneer Wala

Palak Patte Ki Chaat

Pav Bhaji

Patiala Mutter Kulcha

Dahi Bhalla

Fresh Fruit Counter

5 Indian, 5 Imported & 2 Exotic

(Selected Varieties Of Minimum)

Snacks On Rotation

Non – Vegetarian

Stir Fried Prawns In Chili Bean Sauce

Prawns Salt N Pepper

Stir Fried Prawns Marinated In Aromatic Spices Tossed In Salt N Pepper

Panko Crumbed Fish Fingers

Fish Fingers Panko Crumbed & Served With Tartar Sauce

Fish Amritsari

Fish Kebabs

(Served With Basil Chutney)

River Fish Cubes In Pink Green Schezwan & Black Pepper Corn Spiked Yogurt Marinate

Lamb Shikampuri Kebab

Shikampuri Kebab Of Hyderabad Is Also One Such Kebab Recipe Which Hails From The Royal Kitchens Of The Nizam. Originally, The Kebabs Of Hyderabad Cuisine Are Cooked On The Heated Stone. This Heated Stone Releases A Smoky Flavour When It Comes In Contact With The Meat And Spices. This Is What Gives The Kebabs Their Unique Taste.

Boti Kebab

Lamb Marinated In Yoghurt And Skewered, Then Well Cooked. Traditionally, Boti Kebab (Lamb) Is Cooked In A Clay Oven Called A Tandoor

Steamed Sriracha Meatballs

Haleem Kachori

Chicken Singapore

Marinated Chicken Cube Seasoned With Spices And Deep Fried

Murgh Hussaini Tikka

(Served With Mint Chutney)

Brown Cashew Nut Marinated Boneless Chicken Tikka Cooked On Charcoal

Seek Jugalbandi

Layer Of Chicken Mince And Mutton Mince Kebab Served With Mint Chutney
Spicy Keema Kaleji On Brioche

Rosemary & Philly Cheese Chicken Tikka

Chicken Tikka

Marinated Chicken Cube Flavored With Indian Aromatic Spices. Cooked In Clay Oven

Sizzling Twice Cooked Crispy Fragrant Chicken

Marinated Chicken Twice Cooked With Red Wine Vinegar, Burnt Garlic & Fragrant
Chinese Spices

Chicken Satay

Served With
Home-Made Peanut Sauce

Vegetarian

Dudhiya Kebab

Tender Cubes Of Paneer Stuffed With Mashed Potatoes, Herbs, Nuts & Finished On
Charcoal

5 Cheese Paneer Tikka

(Served With Cheese Fondue)

Kung Pao paneer

Cottage Cheese Cooked With Dry Chillies & Nuts

Dahi Ke Kebab

Shallow Fried Hung Yoghurt Patties Flavored With Cardamom

Matra Bhel

Crispy Tarts Filled With Boiled White Peas And Finished With Churned Curd, Sweet Chutney, Chopped Onion, Green Chili, Coriander & Besani Bhel

Anjeer Matter Ki Shammi

(Served With Mint Chutney)

Pan Fried Chatpate Green Peas Kebab Filled With Anjeer & Cheddar Cheese

Sesame And Pomegranate Potato With Kamrak

(Served With Yogurt Dip And Fruit Salad)

Barrels Of Potatoes Filled With Pomegranate & Kamrak Nuts And Coated With White Sesame Seeds, Finished On Charcoal Grill

Thai Vegetable Spring Roll In Chilli Garlic Dip

Crisp Fried Wontons With Sweet Chilli Sauce

Pesto Risotto Balls

Exotic Skewers

(Marinated Broccoli, Olive, Peppers And Mushrooms)

Olive Tapenade Crostini

Soup Station

Chiang Mai Curry Station

(Served With Chicken Broth & Vegetable Broth)

Boiled Noodles / Roasted Garlic / Brown Onions / Fried Noodles
Chopped Spring Onion / Chopped Green Chilies / Chopped Onion
Crushed Roasted Peanuts / Coriander Leaf / Chopped Boiled Egg
Chili Oil / Boiled Chicken / Sautéed Mushroom
Broccoli Florets / Bean Sprouts / Dried Red Chili Flakes

Tomato Basil Soup

Cream Of Asparagus

Salad Station

Chicken Hawaiian Salad

Apple Cranberry And Walnut Salad

Butter Lettuce, Pomelo And Cara Cara Salad

Caramelized Onions & Snow Peas Salad

Roasted Beetroot Rocket Balsamic Salad

Insalata Caprese

Fresh Bocconcini And Sliced Tomato Marinated With Basil Pesto And Modena Balsamic

Broccoli And Asparagus Mimosa With Pimento And Pine Nut

Fresh Broccoli & Asparagus Tossed Up In Olive Oil And Garnished With Nuts

Aloo Chana Chaat

Waldorf Salad

Apple & Walnut Based Salad

Fresh Garden Green Salad

Beans Sprouted Salad

Chana Sprouted Salad

Macaroni Salad

Cheese & Pineapple Salad

Kimchi Salad

Russian Salad

Onion Laccha

Coleslaw Salad

Kachumber Salad

Baby Onions In Red Vinegar

Yogurt Station

Mix Vegetable

Burani

Pineapple

Mint

Accompaniments

Achaar

Aam Ka Zaika

Lemon Hot And Sweet

Lazeez Adrak Lachcha

Gajar Gobhi Shalgam Chatpata

Papad

Rice Papad

Disco Papad

Aloo Papad

Chane Ki Dal Ka Papad

Moong Dal Roasted Lal Mirch Papad

Chutney

Garlic Chutney

Mint Chutney

Pyaz Ki Chutney

Anar Dana Ki Chutney

Main Course

Indian

Appam And Stew Counter

Prawn Chettinad

Malabar Fish Curry

Paneer Chettinad

Veg Stew

Chicken Stew

Interactive - Appam

Interactive - Malabar Paratha

Tak-A-Tak- Live

BATER TAWA MASALA

MUTTON TIKKA TAK A TAK

(Juicy chunks of lamb marinated in special Amritsar spices, flavored with rum & tossed in onion masala)

Sharabi murgh Tak-A-Tak

Gurde, Kapoore, Kaleji, Magaz on Tawa

Anda & Keema Parantha

Masala Soya Chaap Tak-A-Tak

Nutri Keema Tak-A-Tak

Mushroom Tak-A-Tak

Served With

Roomali Roti, Mint Chutney & Lachha Onion

In Chaffer

Lahori Gosht Karahi

Mutton Cooked In Spicy Tomato Based Gravy In A Concave Cooking Vessel, Finished With Ghee & Coriander Punjabi

Nalli Nihari

Nihari Is A South Asian Curry Consisting Of Slow-Cooked Lamb Along With Bone Marrow

Butter Chicken

Needs No Explanation; Except That; The World Is Going Crazy Over It!

Murgh Tikka Makhani

Murgh Korma

Mewa Aur Mawe Ka Paneer Tikka Lababdar

Paneer Cooked In Punjabi Style

Nargisi Kofta Curry

Kofta Curry Cooked In Awadhi Style

Assorted Veg Tawa (Live)

Kerala, Arbi, Baingan Cooked In Tomato Gravy

Lazeez Banarasi Aloo

Navratan Badam Korma

Broccoli Aur Soya Wadi Masala

Gobi Pudina Adraki

Dal Makhni

Amritsari Chole Kulche

(Served With Pyaz & Mooli Ki Chutney)

Makke Di Roti Aur Sarson Da Saag

(Served With Makhan & Gur)

Punjabi Kadhi Pakora

Punjabi Rajma

Steamed Rice

Ghar Ki Rasoi

Arhar Ki Dal Tadkewali

Tawa Phulka

Aloo Methi

Gajar Mutter

Luft - E- Awadh

Mahi Qaliya Dum Pukht

Marbles Of Fish Cooked In Mustard Oil Gravy, Enhanced With Fenugreek Seeds & Served With A Garnish Of Fresh Coriander And Julienne Of Ginger Soaked In Lemon Juice

Murgh Khushk Purdah

A Resplendent Boneless Chicken, Cured In Star Anise Scented Marinade, Grilled In A Tandoor. Dum Cooked With An Assortment Of Vegetables & Sprinkling Of Mace Under Purdah Of Puff Pastry

Dum Ki Raan

Leg Of Lamb Marinated In Dark Rum, Stuffed With Onions, Cheese And Mint, Smearred With Freshly Grounded Secret Masalas. Cooked Dum Style In Its Own Juices, Carved Live

Qasar –E- Pukhtan

Paneer Cubes Sautéed In Fresh Tomato Puree, Finished With Fenugreek & Cream

Dum Ki Kumbh

Done In A Classic North Frontier Ways- Button Mushrooms Slow Cooked In An Aromatic, Infused With Fennel & Dry Ginger

Gosht Degi Biryani

Finest Basmati Rice, Layered With An Aromatic Mutton Masala Marinated, Cooked On Dum With Casing Of Indian Filo Bread

Subz Degh Biryani

Finest Basmati Rice, Layered With An Aromatic Mixture Of Vegetables & Its Masala Marination, Cooked On Dum With Casing Of Indian Filo Bread

Burani Raita

Smoothened Curd Infused With Sautéed Garlic & Indian Paprika

Hyderabad Ke Gharane Se

Mutton Badami Korma

Flavored Mutton Delicacy From Hyderabad Finished In Almonds Gravy

Hyderabad Murgh Tomato

Cuts Of Chicken Marinated And Cooked With Tomato With Indian Spices

Dum Ka Paneer

Cottage Cheese Delicacy Finished In Yogurt Cashew Nut Gravy & Cooked On Dum

Mirch Ka Salan

Hyderabad Delicacy Everybody Favorites

Bagara Baingan

Baby Brinjal Cooked In Special Made Peanut Gravy

Kacche Gosht Ki Biryani

(Served With Burani Raita & Kachumber Salad)

Tandoori Indian Breads

Ajwain Ka Lachcha Paratha

Methi Makhani Naan

Rogani Roti

Makhani Roti

Methi Ki Roti

Mirchi Ka Lachcha Paratha,

Missi Roti,

Tandoori Roti

Meerut Ke Tandoor Se

Bakarkhani

Sheermal

Khandari

Biscuit Roti

Pizza Naan

International

Lebanese

Chicken Shawarma (Live)

Piccata Of Chicken Marinated In Arabic Spices And Cooked In Shawarma

Cottage Cheese Shawarma

Pita Bread

Hummus

Fattoush Salad

Falafel

Babaganoush

Moutabal

Tzatziki

Teppanyaki Grill

Meats

Lobsters

Crabs

Prawns

Fish

Chicken

Lamb

Vegetables

Broccoli

Babycorn

Shiitake Mushrooms

Button Mushrooms

Fungus Mushrooms

Snow Peas

Bell Pepper (Red, Green, Yellow)

Bok Choy Green Onions

Sauces

Bbq

Garlic And Soy

Black Bean

Spicy Hot Garlic

Thai Buffet

Fish In Mild Thai Yellow Curry

Spicy Chicken In Thai Red Curry

Exotic Vegetables In Thai Green Curry

Fire Of Suko Thai

Stir Fried Vegetables With Red Chilies, Onions & Fresh Peppercorns

Phad Thai

Jasmine Rice

Oriental

Prawns Water Chestnuts & Celery

Oriental Fish Stir Fry Black Bean Sauce

Stir Fried Chicken In Schezwan

Stir Fried Vegetable In Black Bean Sauce

Manchurian in Hot Garlic Sauce

Veg Fried Rice

Veg Hakka Noodles

Italian Station

Pasta

(Penne, Fuseli, Orecchiette & Linguini)

Sauces

(Pomodoro, Ratatouille, Cheese Fondue)

Condiments

(Grated Parmesan, Basil, Olives, Sun Dried Tomatoes)

Interactive Mini Raviolis

Mini Raviolis Stuffed With Mushroom, Quattro Cheese & Sun Dried Tomato In The
Mushroom And White Wine Sauce Of Your Liking
Roasted Cherry Tomato
Mushroom White Wine
Cream & Thyme

Accompaniments

Ciabatta, Multigrain Rolls, Garlic Bread
French Sticks, Rye Bread
Oregano Focaccia
Cream Cheese & Crushed Pepper
Smoked pepper with olive drizzle
Parsley Butter

Continental

Grilled Prawns In Butter Garlic

River Sole In Creamy Pepper

Grilled Chicken In Red Wine Sauce

Grilled Fish In Lemon Caper Sauce

Cottage Cheese Steak With Basil Flavored Cherry Tomato Coulis

Cannelloni Florentine With Corns

Grilled Vegetables

Potato Rosti

Dessert

Indian

Moong Dal Halwa

Carrot Halwa (Seasonal)

Nano Jalebi Served With Lachedar Rabri

Bharwan Gulab Jamun

Mango Chenna payesh

Coffee Rasmalai

Gur Ka Rasgulla

Malpura Roll

Strawberry Bengali Rasgulla

Sugar Free Sweets

Coconut Phirni In Kasora

Lemon Cheese Cake

Rose Petal Rice Kheer

Western

Orange Tiramisu

Blueberry Cheese Cake

Chocolate And Nut Rolls Crème Brule

Hot Chocolate Mud Cake

Red Velvet Cake

Assorted Mousse

Fresh Fruit Gateaux Pastry Size

Blueberry Cheese Cake

Warm Apple Tart

Apple Lasagna

Churros (Live)

Caramel

Chocolate Sauce

FRUIT FLAMBÉ STATION

(Assorted dried nuts and fruits with honey, marinated fresh and tinned fruits, flambéed with brandy)

Waffle Station

Nutella

Nutella, Vanilla Ice Cream Crushed Nuts

Banana Toffee - Afresh Bananas, Caramel Sauce &
Whipped Cream

Classic - Maple Syrup, Vanilla Ice Cream Crushed Nuts

Assorted Ice Cream

Vanilla

Strawberry

Chocolate

With Toppings And Nuts

Sitaram Bazar Kulfi Counter

Kulfi Falooda

Mango Kulfa

Assorted Tilla kulfi

Paan

Anar

Kesar Pista

Sharbat Kulfi

Assorted Tea/Coffee Station

Assorted Tea

Masala Tea

Assam Tea

Green & Earl Grey Tea

Green Tea

Coffee

Cappuccino

Espresso

Americano

Latte
Iced Blended Cold Coffee

Pushkar Tea

Kashmiri Kahwa seasonal

(A Traditional Kashmiri Kahwa)

ASSEMBLY POINT

Mineral Water Bottle-250 MI
Assorted Soft Drinks
Assorted Juices
Assorted Tea
Coffee

Grilled Snacks

Chicken Tikka
Fish Amritsari
Paneer Tikka
Stuffed Sesame Potato
Veg Kebab
Malai Soya Chhap

Indian Snack

Cocktail Potli Samosa
Assorted Mix Pakora
(Paneer, Aloo, Pyaz, methi)

Dessert

Bite Size Chocolate Burfi
Angoori Rasmalai Small Size

PHERA MENU

Mineral Water Bottle-250 ml
Assorted Soft Drinks
Assorted Juices

Dry Sweets

Kaju Burfi Bite Size
Chenaa Murki

Dry Fruits

Roasted Badam
Roasted Kaju

Hot Station

Coffee
Rajasthani Tea

Sweet & salted Assorted Cookies