

# **PLATINUM MENU SUGGESTION @ 500 PAX @ RS 2500**

## **Welcome Beverages**

### **AERATED Drinks**

COKE / DIET COKE / SPRITE / FANTA

### **REAL JUICES**

TOMATO / ORANGE / CRANBERRY / LITCHI / MANGO

### **MOCKTAILS**

#### **VIRGIN MOJITO**

(Our Bartenders' Version Of Your Favorite Cuban Drink, Muddled)

#### **PINK WOMAN**

(Cranberry Syrup Lime Juice & Sugar Syrup Topped With Lime)

#### **VIRGIN MASALA FRUJITO**

(Fresh lemon and mint leaves crused together with sugar syrup, brown sugar, lime juice & flaky ice, topped with lemonade)

#### **BLOODY MARY**

(Tomato Juice & Combinations Of Other Spices & Flavorings)

#### **HOT MOCKTAILS**

(Rose & Cinnamon Flavours Mocktail Serve In Shots Glass)

## **MOROCCAN FOOD STATION**

#### **KIBBEH POCKETS**

CRUMBLD KIBBEH IN PITA POCKET

**FALAFEL POCKETS**  
CHICK PEA FALAFEL IN PITA POCKET

**ACCOMPANIMENTS**  
HUMMUS WITH CHICK PEAS, PAPRIKA HUMMUS, BABA GANOUSH  
TABOULLEH, MIXED OLIVES, BEETROOT TURNIPS CUCUMBER RELISH, GREEN  
CHILLI PICKLE

**PTTA BREAD / LAVASH**

**STARTERS ON ROTATION**

**NON-VEGETARIAN**

**AMRITSARI FRIED FISH WITH TARTAR SAUCE**

**METHI MACHCHI TIKKA**

(Cube of sole, marinated thrice- first with vinegar, then with mint and fenugreek chutney and finally, with creamy yoghurt cheese spiced with cardamom, cloves, cinnamon and nutmeg, chargrilled)

**CHICKEN TIKKA SERVED WITH MAKHANI SAUCE**

**CHICKEN CHETTINAD SERVED ON PAPRIS**

**KASHMIRI GILAFI SEEKH KABAB**

**VEGETARIAN**

**TULSI AND BASIL PANEER TIKKA**

(Spicy paneer cubes stuffed with masala chaar grilled)

**DAHI KE KABAB**

(Hung yoghurt, roasted gram flower, red chili, cloves, cardamom black pepper powder pan-fried)

**SESAME COATED STUFFED MUSHROOM**

(Stuffed with spinach puree and parmesan cheese)

**SOYA AFGANI CHAAMP**

**BROCCOLI, BABY CORN AND MUSHROOM TEMPURA**

**THAI SPRING ROLLS WITH CHIMICHURRI SAUCE**

**LIVE KHAO SUEY STATION**

**CHICKEN, BOILED EGG, MINI SHRIMP**

**BABY CORN, BROCCOLI, MUSHROOM, CARROT, PEAS, SWEET CORN**

**SPRING ONIONS, CORIANDER, LEMON WEDGES**

**FRIED RED CHILLI, FRIED ONIONS, FRIED GARLIC**

**CRUSHED PEANUTS, CRISPY NOODLES, SOYA SAUCE, CHILLI SAUCE**

**SALAD STATION**

**GARDEN GREEN SALAD**

**CHICK PEAS WITH GINGER & TOMATOES**

**COTTAGE CHEESE HAWAIIAN SALAD WITH PINEAPPLES**

**LETTUCE, TOMATO & FETA CHEESE IN A BALSAMIC VINEGAR DRESSING**

**MEDITERRANEAN CORN SALAD**

**RUSSIAN SALAD**

**VINEGAR ONIONS, LACHHA ONION, GREEN CHILIES, LEMON WEDGES**

**MANGO PICKLE**

GREEN CHILI PICKLE

MANGO CHUTNEY

## **DAHI KA KASORA**

PINEAPPLE AND MINT RAITA

MIXED RAITA WITH ROASTED JEERA

## **MAIN COURSE**

### **INDIAN**

#### **Non-Vegetarian**

**MUTTON NIHARI**

**MURG DHANIYA KORMA**

**GOAN FISH CURRY**

#### **Vegetarian**

**PANEER QUSHROO**

(Cottage cheese stuffed with pomegranate, dry fruits  
cooked in saffron gravy)

**MUGHLAI DUM ALOO**

(Stuffed potatoes cooked in rich gravy, finished with butter and cream)

**HYDERABADI HARI MIRCH KA SALAN**

**MUSHROOM HARA PYAAZ**

**SUKHI MATTER DHANIYA ADRAKI**

(Fresh green peas cooked in Indian spices flavored with ginger)

**DAL BUKHARA**

**SARSON DA SAAG**

(Fresh sarson ka saag and makki ki roti served with desi ghee, shakkar and butter)

### **DAL TADKA**

(Served with tawa phulka served with lehsun ki chutney)

### **VEGETARIAN TAWA -Live**

#### **SELECT VEGETABLES TOSSED IN GRAVY**

KUMBH MATAR KEEMA  
PANEER NIMBU MASALA  
HYDERABADI BHARWAN KARELA  
BESANI KURKURI AJWAINI BHINDI  
KALOUNJI KE BAINGAN  
MASALEDAR ARBI

### **BIRYANI STATION**

**LUCKNOWI MUTTON BIRYANI**

**SUBZ DUM BIRYANI**

**SERVED WITH YAKHANI GRAVY & BURRANI RAITA**

### **TANDOORI ROTIYA TARAH TARAH KI**

TANDOORI

MISSI ROTI (PLAIN, MIRCHI)

NAAN BUTTER

PARANTHA PUDINA

LACHCHA

ACHARI

MIRCHI

### **MEERUT KA TANDOOR**

BAKHARKHANI

SHEERMAL

BISCUTI ROTI

## **CHINESE & THAI STATION**

### **CRISP FRIED FISH WITH SAMBAL SAUCE**

(Fillets of fish crisp fried fish layered with sambal sauce, chili, lemon, garlic and sugar)

### **SLICED CHICKEN**

(Sautéed with basil & five spice and soya)

### **CHICKEN IN THAI RED CURRY**

### **VEGETABLES IN THAI GREEN CURRY**

(Assorted green vegetables tossed in coconut milk with green curry paste, lemon grass and galangal)

### **STEAMED RICE**

### **HAKKA NOODLES**

### **Accompaniments**

Chili Vinegar, Soya, Sweet Chili Sauce & Hot Chili Sauce

## **LIVE PASTA COUNTER**

### **FETTUCCINE WITH GRILLED CHICKEN & MUSHROOMS IN WINE SAUCE OR ALFREDO**

### **SPAGHETTI BOLOGNESE**

(Minced meat cooked with carrots, onion, garlic, celery, oregano, parsley & red wine)

### **CHICKEN CACCIATORE**

(Strips of chicken sautéed with garlic and tossed in white wine with mushrooms, green peppers, onions & marinara sauce)

**AGLIO, OLIO E PEPERONCINO**

(Spaghetti tossed with olive oil & sautéed garlic)

**PRIMAVERA PENNE PASTA**

(Tossed with broccoli, peppers, zucchini, onions, spinach, mushroom and tomato slices in a cream sauce)

**Accompaniments**

FOCCACIA, CHEESE AND GARLIC BREAD, OLIVES, PARMESAN CHEESE, HERBS, SEASONING

**CONTINENTAL**

**FILLETS OF FISH MARINATED WITH HERBS, LEMON, MUSTARD SEASONING  
FINISHED WITH LEMON BUTTER SAUCE / PESTO SAUCE**

**CHICKEN STROGANOFF COOKED IN RED WINE**

**GRILLED COTTAGE CHEESE STEAKS**

(Stuffed with spinach and mushrooms served with Napolitano sauce)

**JACKET POTATOES WITH SOUR CREAM**

**CORN GOULASH**

**DESSERTS**

**FRUIT FLAMBÉ STATION**

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

**CAKES & PUDDINGS**

**RED VELVET CAKE**

**CARAMEL PUDDING**

**OLD FASHIONED TRIFLE**

**PINEAPPLE UPSIDE DOWN CAKE**

**PROFITEROLE**

**PHILADELPHIA CHEESECAKE**

**ASSORTED MOUSSE**

**INDIAN DESSERT**

**KESARI NENO JALEBI WITH LACHEDAR RABRI**

**SEVAIYAN KA MUZAFFAR**

**STUFFED GULAB JAMUN WITH PISTA N KESAR**

**MOONG DAL HALWA**

**GAJRELA (SEASONAL)**

**PINEAPPLE HALWA**

**KESARI HALWA**

(Sweet south Indian dessert made with semolina, ghee, dry fruits and saffron)

**COLD INDIAN DESSERT**

**SAKORA PHIRNI**

**ICE CREAM SUNDAES SERVED WITH HOT CHOCOLATE SAUCE N NUTS**

**ASSORTED TILLA KULFI – KESAR, BADAM, MANGO**

**ASSORTED TEA / COFFEE / KASHMIRI KEHWA**