

## **MENU SUGGESTION FOR COCKTAIL DINNER @ 300 PAX @ RS 2000**

### **Welcome Beverages**

#### **AERATED Drinks**

COKE / DIET COKE / SPRITE / FANTA

#### **REAL JUICES**

TOMATO / ORANGE / CRANBERRY / LITCHI / MANGO

#### **MOCKTAILS**

##### **PINK WOMAN**

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

##### **CINDERELLA**

(Strawberry Crush, Orange Juice, Pineapple Juice Blended & Topped With Soda)

##### **PINA COLADA**

(Coconut Cream, Pineapple Juice & Shaken)

##### **VIRGIN MOJITO**

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

##### **SWEET SUNRISE**

(Orange Juice On Iced Mountain With Dash Of Grenadine Syrup)

### **STATION (NEAR BAR)**

#### **VEGETARIAN TAPAS**

**OLIVES, WATER CHESTNUTS AND CORNICHONS SKEWERS**

**ROASTED RED PEPPERS AND FETA CHEESE FILLED IN ZUCCHINI CUPS**

**FRESH BOCCACCINI CHEESE WITH CHEERY TOMATO AND OLIVES  
DESIGNED WITH SPINACH CRUST**

## **INTERNATIONAL CHEESE BOARD**

SWISS EMMENTHAL

DUTCH GOUDA

FRENCH BLUE CHEESE

DUTCH SMOKED CHEESE

Accompanied with California grapes, crackers and olives

### **RELISHES**

Batons of vegetables with yogurt dip

## **CHEF @ WORK HAND ROLLED WOOD FIRED PIZZA STATION**

MARGARITA  
TOMATO & CHEESE  
OLIVES  
GRAND VEG

## **CRYSTAL DIM SUM STATION --- live**

SPINACH & CORN

THREE TIER MUSHROOMS

POK CHOY SPINACH AND WATERCHESTNUTS

PANEER

SERVED WITH CHILLI SOYA & MAYO SOYA

## **STARTERS**

Our Chef firmly believes in maintaining the authenticity of most authentic foods of the world and pairing them with some of the lip-smacking Signature Creations. Hence each creation mentioned below follows a secret un-paralleled recipe...

### **ROYAL INDIAN STARTERS**

#### **FROM - TANDOOR, SIGDI, ANGEETHI AND TAWA**

MADE LIVE AND THEN CIRCULATED AS STARTERS  
WITH CHUTNEYS, DIPS AND OTHER ACCOMPANIMENTS

#### **PANEER SHOOLA**

(COTTAGE CHEESE SLICES STUFFED WITH KHOVA, CHOPPED CHILIES, CORIANDER AND ROASTED CUMIN, THEN MARINATED WITH A MIXTURE OF YOGURT, CHILI PASTE AND KEBAB MASALA. COOKED IN TANDOOR

#### **HARE BROCCOLI MALAI SEEKH**

#### **KHURMANI KE KEBAB**

CHEF S SIGNATURE KEBABS MADE FROM DRIED APRICOTS.

#### **SESAME ANAR KE BHARWAN ALOO**

#### **DAHI KE KEBAB**

CHEF'S SIGNATURE RECIPE OF SHALLOW FRIED HUNG CURD.  
FLAVORED WITH CHILLY, CORIANDER AND GARAM MASALA

### **ORIENTAL AND EUROPEAN STARTERS**

#### **DRAGON ROLL**

BABY CRISPY FRIED ROLLS STUFFED WITH SAUTÉED JULIENNES  
OF ORIENTAL VEGETABLES

#### **VEGETABLE TEMPURA**

JAPANESE STYLE CRISPY FRIED VEGETABLES, SERVED  
WITH SWEET CHILI SAUCE

#### **CRICPY BABY CORN WITH RED HARISSA**

BABY CORN MARINATED WITH SPICES COOKED AND SERVED  
WITH LIGHTLY SPICED PEANUT SAUCE

**SPINACH AND BASIL BITES**

FLAVORED SPINACH AND BASIL KEBABS SERVED WITH  
MANGO AND PINEAPPLE MINT SALSA

**FILO PARCELS OF ARTICHOKE AND FETA**

(THIN FILO PASTRY STUFFED WITH ROMAN ARTICHOKE AND GREEK FETA CHEESE,  
INFUSED WITH ROSEMARY CREAM)

**FROM THE SOUP TUREEN**

SERVED WITH INTERNATIONAL BREADS AND HERB BUTTERS

**KHAO SUEY SOUP STATION ---- LIVE**

**CRÈME OF ASPARAGUS WITH SLICED ALMONDS**

(ITALIAN STYLE NECTAR OF ASPARAGUS AND FARM FRESH BASIL,  
SMOOTHENED WITH HERB BUTTER AND CREAM)

**THE SALAD STATION**

**CAESAR SALAD (LIVE)**

FRESH ICEBERG LETTUCE SALAD WITH AIOLI DRESSING

**SALAD DE POMES DE TERRE ET POMMES**

POTATO AND APPLE SALAD WITH MAYONNAISE AND HONEY DRESSING

**INSALATA CAMPO DE FIORI**

SLICED PEARS, WALNUTS, RED ONIONS, RAISIN, AND GOAT CHEESE

**INSALATA DI CECI**

FRENCH BEANS, RED ONIONS, CHERRY TOMATOES AND MOZZARELLA

**INSALATA DEL COLOSSEO**

SLICED BABY MOZZARELLA, SUN-DRIED TOMATOES AND RED ONIONS,

**GADO GADO**

TRADITIONAL INDONESIAN SALAD WITH COCONUT  
AND PEANUT DRESSING

**DAHI BHALLA WITH SAUNTH**

**LACCHA/SIRKA ONIONS**

**ASSORTED PICKLES / PAPAD**

## MAIN COURSE

### SINDH | PUNJAB

#### KADHAI PANEER

FRESH BATONS OF COTTAGE CHEESE WITH ONIONS, CAPSICUM

#### SOYA CHAAP MASALA ON TAWA

#### ALOO METHI

#### SAFED BAINGAN KA BHARTHA

#### SARSON KA SAAG WITH MAKKI KI ROTI (SEASONAL)

#### AMRITSARI CHOLE KULCHE

WITH MOOLI AUR PYAZ KI CHUTNEY

#### PUNJABI DAL TADKA WITH PHULKA

#### WADI PULAO

## LUFT E AWADH

### LUCKNOWI NAWABON KI PASAND

THE GREATEST KEBAB MAKER AVADH HAS EVER KNOWN, CREATED A DELICACY IN THE LATE 19TH CENTURY KNOWN AS "SHAHI GALAWAT KE KEBAB". THE UNIQUENESS OF THIS KEBAB IS THE MASALA WHICH INCORPORATES 60 SPICES IN THE MAKING.

#### VEGETARIAN GALOUTI SERVED WITH ULTE TAWE KA PARANTHA

MINCE OF VEGETABLES GRINDED TO A FINE PASTE WITH EXOTIC SPICES, SMOKED WITH CLOVES AND DESI GHEE, COOKED ON TAWA – LIVE

#### PANEER LABABDAAR

PANEER CUBES SAUTÉED IN FRESH TOMATO PUREE, FINISHED WITH FENUGREEK AND CREAM

#### DHINGRI MATAR

## **HING DHANIYA KE CHATPATE SARLA ALOO**

### **ALOO BHUKHARA KOFTA**

POTATO DUMPLING STUFFED WITH PLUMS AND SERVED IN NEAPOLITAN GRAVY

### **DAL BUKHARA**

CHEF'S SPECIALTY

### **SUBZ PURDAH BIRYANI**

FINEST BASMATI RICE, LAYERED WITH AN AROMATIC MIXTURE OF VEGETABLES AND ITS MASALA MARINATION, COOKED ON DUM WITH CASING OF INDIAN FILO BREAD

### **HYDERABADI MIRCH KA SALAN**

### **BURANI RAITA**

SMOOTHENED CURD INFUSED WITH SAUTÉED GARLIC AND INDIAN PAPRIKA

### **MITTI KI BHATTI SE ROTIYAN**

NAAN – ROGANI, BUTTER

ROTI – PLAIN, MIRCHI, MISSI

PARATHA – PUDINA, LACCHA

KULCHA – ALOO, PANEER

### **MEERUT KI ROTI LOHE KE TANDOOR SE**

KHASTA | SHEERMAL | BAKARKHANI | BISCUTI

## **MEDITERANIAN**

### **COUSCOUS STUFFED TOMATOES AND PEPPERS**

STUFFED WITH COUSCOUS AND COOKED

### **SPANISH POTATOES**

SPICY BABY POTATOES WITH ONION AND JULIENNES OF PEPPERS

### **CHUNKY VEGETABLE PAELLA**

### **ASSORTED BREADS AND BUTTERS**

## **LEBANESE MEZZE**

### **PANEER SHAWARMA**

**HUMMUS | BABAGANOUSH | TZATZIKI | MAHMOURRA | FALAFEL**

SERVED WITH PITA CRISPS, BABY KHUBBUS, PIMENTO STUFFED OLIVES  
AND EXTRA VIRGIN OLIVE OIL

## **ORIENTAL**

THE ORIENTAL MASTER CHEF DANCES WITH HIS WOK IN THE KITCHEN... THE RESULT IS THAT HE CHURNS OUT SOME OF THE MOST AMAZING CREATIONS... ENJOY THIS SECTION; WE ARE SURE THAT YOU WOULD COME LOOKING FOR IT AGAIN!

### **WOK STATION- LIVE**

#### **CHOICE OF VEGETABLES**

Broccoli

Baby corn

Black mushroom

Shitake

Zucchini

Spring onions

Beans sprout

Phak chae

Bamboo shoots

#### **CHOICE OF SAUCE**

Thai green / Thai red

Hoisin

Black bean

Teriyaki

Hot bean

Amai sauce

## **ACCOMPANIMENTS**

Steamed rice

Hakka noodles

## **IN CHAFFER**

### **HUI LASHISHU**

FRIED SEASONAL VEGETABLES IN CHILLI SAUCE

### **CHILLY COTTAGE CHEESE**

TOSSED WITH CAPSICUM, BELL PEPPERS, CHILI SAMBAL OLEK, CORN STARCH  
AND SPRING ONIONS

### **VEGETABLE FRIED RICE**

WITH A PIQUANT FLAVOUR OF STAR ANISE

### **HAKKA NOODLES**

## **FRESH PASTA BAR**

COMPOSE YOUR OWN PASTA CREATION WITH ASSISTANCE OF OUR WELL-TRAINED PASTA CHEF... WE HAVE COMPILED SOME OF THE CREATIONS FOR YOU, JUST IN CASE YOU GET CONFUSED IN AN A WIDE DISPLAY OF INGREDIENTS ...

### **PENNE ALLA NAPOLITANO**

PASTA TOSSED IN OLIVE OIL WITH FRESH TOMATO SAUCE AND FRESH BASIL

### **CONCHIGLI CON TRIO DI FROMAGGIO**

SHELL SHAPED PASTA TOSSED WITH A MIXTURE OF THREE CHEESES,  
CREAM AND FRESH PARSLEY

### **FETTUCINI CON SALSA DI FUNGHI**

FLAT RIBBON PASTA TOSSED IN FRESH MUSHROOM CREAM SAUCE WITH A HINT  
OF ROSEMARY AND OREGANO

## CONTINENTAL

Cottage Cheese Steak

Spinach Corn & Lasagna

Saute Vegetables

Potato Rosti

## DESSERT BAR

THE MOST AMAZING MOMENT OF ANY FINE DINNER IS WHEN OUR CONFECTIONER AND HALWAI DOES A JUGALBANDI OF THE MOST BELOVED CREATIONS TO LEAVE YOU WITH THE LINGERING FLAVOURS AND EXPERIENCE TO CHERISH...

### CREPE COUNTER--- LIVE

Crepe suzette with orange sauce and whipped cream  
Nuts, figs, strawberry, banana, apple, apple walnuts, pears, apricots  
Flambéed with Cointreau, grandee mariner

### CREAMA CATALANA

Cinnamon flavored custard baked and glazed with brown sugar

### EBONY & IVORY SHOT

Duo layered -white chocolate mousse with berry chutney &  
A bitter chocolate pate with tangerine compote in a shot glass

### RICH MOLTEN CHOCOLATE CAKE

### MONT BLANC

Profit rolls stuffed with pasttissier and coat  
With melting chocolate

### KESARI JALEBI WITH LACHA RABRI

### MANGO CHEENA PAYEESH

### GUR KA RASGULLA

### SAKORA PHIRNI

### MILK CAKE KI KHURCHAN- LIVE

## THE CLASSIC – KULFI

**ASSORTED TILLA KULFI - KESAR PISTA, ANAR, AAM**

**KULFI FALOODA**

## COLD STONE ICE- CREAM

FERRO ROCHER

ALPHANSO

CHIKOO

BUTTER SCOTCH

## TEA / COFFEE

GUARANTEES SOME OF THE MOST REFRESHING AND REJUVENATING TEA VARIATIONS...

A SELECTION OF THE PREMIUM TEAS FROM "TWININGS OF LONDON", WITH A WIDE DISPLAY OF TEA BAGS FOR YOU TO CHOOSE FROM, WELL ACCOMPANIED WITH A WIDE DISPLAY OF HONEY AND OTHER SYRUPS, BISCUITS, CRACKERS AND ROASTED NUTS

### **CLASSIC BLACK**

ENGLISH BREAKFAST TEA, DARJEELING TEA, CLASSIC ASSAM TEA

### **PUSHKAR CHAI**

CLASSIC INDIAN MASALA CHAI

### **CAPPUCCINO**

COFFEE

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