

Nonveg cocktail Menu @ Pax 300 @ Rs 2500/-

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)

Circulatory Snacks

Cold canapés

Boursin cheese on fennel bread

Chick pea caviar on Roquefort cheese Choux paste shells

Tuna Carpaccio Marinated with Soya Sauce, Fried Leeks, Lime Juice

Lobster Salad Roll served on Thinly Sliced Cucumbers with Salmon Caviar,

Orange Chili Sauce

Smoked salmon rolls on cucumber with capers

Anchovy fish with black olives on six-grain bread

Crudités

(Yogurt peppercorn Sauce, wasabi, mint mayo, pepper mayo)

Happy spoons

Asparagus & Hearts of Palm Salad

Caesar salad in Parmesan tuiles

Chives & pickled ginger cheesecake topped with walnuts

Duck with cranberry mostaza on endives

Mortadella & Apple raisin relish

Sevruga caviar on buckwheat blinis

Bruschetta & crostini platter

Chicken liver parfait

Paprika flavored cream cheese pate

Tomato & scallion salsa

Tapenade

Sticks

Prawns, grilled pineapple sticks

Prune & cocktail onion sticks

Cherry tomato & pesto bocconcini sticks

Hot snacks

Seafood & chive tartlets with orange marmalade

Oyster three ways

Fresh baked oysters with hollandaise, fresh oysters with sauternes jelly,
oyster bloody mary shot

Crab cakes with horseradish sauce

Baked goat cheese & figs on foccacia

Green asparagus golden corn quiche

Fritto misto of wasabi vegetables with olive mayo

Kebab counter

Non-Veg

Noorie Malai Tikka

Bune Murg ke Parche

(Marinated chicken breasts part cooked on a griddle and braised with own chefs special masala of onion, garlic flavoured with nutmeg cardamom)

Kakori Kebab

Shahi Galouti

Sarson Wali Mahi Seekh

Veg

Makhane ki seekh

(Minced skewer of kidney beans, raw bananas and lotus seeds with herbs and spices cooked in the clay oven)

Subz Shikampuri Kebab

Achari Paneer Tikka

Mushroom Galouti

Angare Aloo

Tandoori Broccoli

Shoolon Ka Amrood

Chutney Station

Mint Chutney, Tomato Chutney, Chickpeas & Sesame Chutney, and Garlic

Chutney

Tawa Counter

Our chef will cook the items mentioned below & wrap in roomali rotis

Chicken Tikka Masala

(Tender morsels of chicken leg char grilled in tan door and then cooked in tawa masala)

Khushk Raan

(Juicy Leg Of Lamb Cooked In Traditional Style With Indian Spices)

Aloo Kutran With Jardaloo

(partly mashed potatoes cooked in clay oven with apricots and spices)

Gobi Kheema Masala

(small cauliflower florets mixed with flavoring spices)

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

Gosht Noormahal Biryani

Awadhi style Lamb biryani

Sofiyani Murgh Biryani

Hyderabadi style chicken biryani

Nizami Tarkari Biryani

Hyderabadi vegetable biryani

Served with Burani raita, Boondi Kalimirch raita,

Tandoori Indian Breads

Laccha parantha, Pudina Parantha ,
Tandoori Roti, Naan, Garlic Naan, Missi Roti, Kulcha

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

Dessert

Chocolate fondue with fruits

Espresso Brownie Mousse Cake with Caramel Sauce

Cappuccino gateau

Banoffee Pie

Baked Italian cheesecake with wild berry coulis

Fresh Coconut Chenna payesh

Jalebi with Gur ka rasgulla

Badam Ka Halwa

Stuffed Malpura Roll

Gulab Jamun

Kulfi Tilla Kulfi- Kesar pista / Annar

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