

COCKTAIL VEG MENU @ 500 PAX @ RS 3300

Welcome Beverages

AERATED DRINKS

COKE / DIET COKE / SPRITE / FANTA

REAL JUICES

TOMATO / ORANGE / CRANBERRY / LITCHI / MANGO

Fresh Fruit Juices

Orange

Kinnu

Mausami

Mix Fruit

Mocktails

Virgin Mojito

Italian Smooch

Pina Colada

Guava Mary

Cucumber Cooler

Blue Lagoon

Sweet Sunrise

Pre – Dining

CHEESE PLATTERS AND CANAPES

**EXOTIC VARIETY OF IMPORTED CHEESES SERVED WITH RED GLOBE GRAPES / PIMENTO OLIVES
/ BLACK OLIVES / GREEN OLIVES / CRACKERS**

CANAPES SERVED WITH ASSORTED DIPS

NACHOS

CRISPY NACHOS TOPPED WITH CHEESE JALAPENOS, ONIONS, TOMATOES SERVED WITH
SALSA, SOUR CREAM AND GUACAMOLE

MOROCCAN FOOD STATION

KIBBEH POCKETS

CRUMBLLED 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

Dim Sum Bar

Crystal Prawns & Chives

Chicken Sui Mai

Veg Supreme

Spicy Mushroom And Corn

Ginger Spiced Greens

With Red Garlic chilli sauce, Soya Chilli

Awadhi Tawa

Lamb Galouti

Veg Galouti

(Served With Ulta Tawa Paratha)

Pizzeria Italiano

Italian Chicken Pizza

Pepperoni Pizza

Classic Margarita

Grand Exotic Veg

FUSION CHAAT COUNTER

POTATO SPHERE CHAAT, WHITE PEAS RAGDA

PANI PURI, MASALA COUS-COUS, FIVE WATERS

CALCUTTA CHUR MUR CHAAT, JEERA KHARI CRUMBLE

BAINGAN BHARTA TIKKI, BURNT TOMATO HABANERO

TAMATER KI CHAAT

PARMESAN MALAI MAKHAN

CHUTNEY POMELO CHAAT, SHAVED WATER CHESTNUT, GOLDEN PEANUTS

DAHI SEV BATATA POORI WASABI GREEN PEAS

KULCHA BAR

CAMBERT AND BHUNA ALOO KULCHA

BETROOT AND GOAT CHEESE KULCHA

CAREMALISED ONION KULCHA

ACHARI KULCHA

SNACKS ON ROTATION

ANGEL ON HORSE BACK

Prawns Wrapped with bacon and tossed.

OR

PRAWN GAMBAS

Prawns marinated and fried in beer flavored batter and deep-fried

OR

PRAWN SALT AND PEPPER

Prawn cooked with chilies and onion

GREEN ISLAND FISH

Flavored fish cubes wrapped in lettuce and steamed

CHILLY FISH

Crispy fried sole tossed with chili sauce and spring onion

SANGAM SEEK KEBAB

Layer of mutton seek and chicken seek kebab

FISH TIKKA ACHAARI

Chunk of fish marinated in achaari masala and bar-be-que.

MURGH TIKKA KANDHARI

Morsels of chicken marinated with Indian spices & barbeque served with mint chutney.

GIN CHICKEN

Fried chicken Balls flavored with gin.

MURGH MALAI TIKKA

Morsels of chicken marinated with cream and cheese and served with mint chutney

CHICKEN SATAY

Chicken marinated with Thai ingredients skewered and served with peanut sauce

RAMPURI SEEKH KABAB

Mince of lamb mixed with herbs and spices and bar-be-cued.

PANEER CHUTNEY TIKKA

Cubes of paneer marinated in mint-based marinade and bar-be-cued, served with mint chutney.

PANEER AND NUTS CROQUETTE

Cottage cheese mashed and crumb fried

PORPIA ROLLS

Deep fried Bite size spring rolls stuffed with vegetable & served with sweet chili sauce.

MUSHROOMS DUPLEX

Mushroom shells stuffed with pepper and herb stuffing and crumb fried.
Served with tomato sauce

CRISPY BABYCORN CHILLI PEPPER

TANDOORI PHOOL

Floret's of broccoli and cauliflower bar be Cued

THAI CORN CAKES WITH TANGY MANGO DIP

Thai delicacy with corn kernels flavored with lime leaf, galangal and lemon grass served with Thai mango chutney

TOMATO PANEER TIKKA

Paneer marinated with saffron and bar-be-que

PANEER TIKKA SALT N PEPPER

Fusion delicacy of kebab and Chinese

MOZARELLA AND CELERY CROQUETTE

Crumb fried potato & paneer croquette.

BABY CORN AND BROCCOLI TEMPURA

Crispy baby corn and broccoli coated with tempura flour served with sweet chilly sauce.

CHATPATE MATTAR KE KABAB

Fried & mashed green peas kebab.

DAHI KABAB

Hung curd kebab flavored with cardamom and kewra

SOUP COUNTER

LAKSA SEAFOOD

FRENCH ONION SOUP

TOM YUM HEDT/KAI

CREAM OF BROCCOLI

SERVED WITH ASSORTED BREAD AND BUTTER

SALADS

CAESAR SALAD (LIVE)

CHAR GRILLED VEGETABLES TOWERED WITH PARMESAN, OLIVES, BASIL AND BALSAMIC DRESSING

**ITALIAN ANTIPASTI FINISHED WITH VIRGIN OLIVE OIL AND FOCCASIA WAFERS
ITALIAN BREADS WITH OLIVE OIL DRESSING AND A BOWL OF OLIVES**

**COLD ASPARAGUS AND ROASTED PEPPERS
WITH ROASTED GARLIC IN LEMON DRESSING**

**PEARS, CHERRY TOMATOES AND FIG SALAD
TOASTED WITH WALNUTS IN ALEMON VINAIGRETTE DRESSING**

INSALATA VERDE SALAD

CAPRESE SALAD

ASSORTED YOGHURTAND PICKLES

YOGHURT STATION (ANY THREE)

DAHI GUJIYA
FRUIT RAITA
JEERA RAITA
PLAIN CURD
CUCUMBER & ANAR RAITA
MIX VEGETABLE RAITA

SALAD BAR TROLLEY (LIVE)

CHOICE OF VEGETABLES

GREEN & BLACK OLIVE,
CORNICHONES
BROCCOLI
BABY CORN
MUSHROOM
ARTICHOKE HEARTS
BABY POTATOES
ICEBERG

CHOICE OF DRESSING

THOUSAND ISLAND
ITALIAN HERB VINAIGRETTE
HUNG CURD WITH CHEESE
BALSAMIC VINEGAR
PESTO

MAIN COURSE

FUSION INDIAN MENU

GALOUTI KEBAB IN PITA POCKET LIVE

Lamb mince kebab stuffed in pita pockets with kachumber salad and burani raita

HARYALI MURGH TIKKA IN PITA POCKET LIVE

Tandoori chicken Tikka stuffed in pita pocket with sweet and sour onion and kachumber salad

TANDOORI VEGETABLES IN PITA POCKET LIVE

Tandoori vegetables stuffed in pita pockets with yogurt dip and served with mango mint salsa

PALAK MAKAI CROUSTADE

American corn filled in paneer shells and served with tomato butter gravy

CHICKPEAS DUMPLING BIRYANI

Flavored falafel dumpling cooked with basmati rice with the Indian spices and served with Tzatziky

MUTTON KIBBEH BIRYANI

Stuffed kibbeh finished with flavored basmati rice with Indian spices and served with Tzatziki

AWADHI

SAMUDARI TAK-A-TAK- LIVE

Prawns cooked live on tawa

MURGH TIKKA MAKHANI- LIVE

Tandoori chicken tikka finished in tomato butter gravy

TAAR GOSHT

A specialty made mutton flavored with elaichi

PANEER KHURCHAN- LIVE

White korma gravy garnish with almonds

EXOTIC VEGETABLE TAK- A -TAK - LIVE

Dices of cubed fresh vegetables tossed in butter

PHALDARI KOFTA

A raw banana kofta finished in rich gravy

MIRCHI BAINGAN KA SALAN

Hyderabad delicacy

DHINGRI MATAR

Mushroom cooked with garden fresh green peas by Kashmiri method

SARLA CHATPATE ALOO

Baby Potatoes tossed in light spices flavored with hing

DAL BUKHARA

Simmered overnight & blended with butter cream & tomato gravy

INDIAN BAR- BE- QUE

GALOUTI KEBAB WITH ULTE TAWA KA PARANTHA

A melt in the mouth kebab flavored with mace and cardamom
Served with delicately saffron flavored parantha

SUBZ GALOUTI KEBAB WITH ULTE TAWA KA PARANTHA

Vegetable mince kebabs served with ulte tawa ka parantha

MURGH KATHI KEBAB

Juliennes of chicken tikka rolled in roomali roti

MACCHI AMRITSARI

fish marinated in Indian spices with ajwain and batter fried and served with mint chutney

PANEER KATHI KEBAB

Juliennes of Paneer tikka rolled in roomali roti with Laccha onion and served with mint chutney

KATHAL KE KEBAB

A unique kebab made from tender jackfruit,
Cooked in the Tandoor and served with mint chutney

TANDOORII BHARWAN ALOO

Barrels of potatoes stuffed with nuts and cottage cheese and bar-be-que

KASHMIRI

GOSHTABA

DHAANWALI CHICKEN KORMA

KASHMIRI ROGAN JOSH

TAMATAR CHAMAN

DUM ALOO KASHMIRI

HAAQ KA SAAG

RAJMAH KASHMIRI

SAFED CHAWAL

TANDOOR SE

NAAN - ROGANI, BUTTER
ROTI - PLAIN, MIRCHI, MISSI
PARATHA - PUDINA, LACCHA
KULCHA - ALOO, PANEER
KHASTA
SHEERMAL
BAKARKHANI

CHETTINAD

ANDHRA PRAWN CURRY

Prawns cooked with onion and tomatoes and finished with fresh coconut paste

MALABAR MEEN CURRY

Sole fish cooked with onion tomato Masala and finished with kokum and coconut milk

CHICKEN CHETTINAD

Chicken cooked with crushed spices and finished with roasted coconut

MUTTON PEPPER FRY

Delicacy flavored with crushed peppers

URLAI ROAST

Baby potatoes tossed with onions, ground spices and tempered with mustard

ENNAI KATHIRIKKAI

Brinjal cooked in spicy tamarind and peanut gravy

BEANS PORIYAL

Beans tossed with fresh grated coconut and chopped onion, tempered with curry leaves

AVIAL

Assorted seasonal vegetable simmered in coconut paste

KEERAI MASIAL

Spinach and lentil delicacy cooked in chopped onion and garlic

MALABAR PARANTHA

APPAM COUNTER

PANCAKES OF FERMENTED RICE SERVED WITH
CHICKEN STEW OR VEGETABLE STEW WITH ASSORTED CHUTNEY

MEXICAN

CHICKEN FAJITA

Chicken cooked with onion and capsicum served with corn tortillas

TACO BAR

Open tortillas served with assorted fillings of prawns, fish, chicken and vegetables

CHILLI CON CARNE

Mutton mince cooked with red beans with jalapeno and flavored with roasted cumin

VEGETABLE CHIMMI CHANGA

Stuffed with vegetables in flour tortillas and fried

BEAN BURRITOS

Frijoles rolled in flour tortilla and served with salsa

GUCAMOLE

Avocado salsa

SALSA DE JICAMATE

Tomato sauce

FRIJOLES

Kidney beans

SALSA VERDE

Green salsa

SOUR CREAM

CORN TORTILLAS

FLOUR TORTILLAS

FRENCH

JAMBONNETTE DE POULET

Stuffed chicken legs in red wine sauce

DARNE DE SOLE GRILLEE AVEC PAPRIKA BEURRE BLANC

Grilled sole steaks with lemon and paprika butter sauce

LAMB LOIN DIJONNAISE

Roast lamb rack sliced and served with Dijon flavor sauce

MOSAIQUE DE FROMAGE

Grilled cottage cheese served with tangy tomato sauce

MAZAGRAM DE LEGUMES

Potato steaks stuffed with cheese and tomato

LEGUMES FINE HERBS

Exotic vegetables in a creamy mixed herbs sauce

AMERICAN BAR-BE-CUE

GRILLED CHICKEN WITH JUS ROTI

LAMB CHOPS WITH MINT SAUCE

CHAR GRILLED VEGETABLE AND COTTAGE CHEESE SLICES

VEGETABLE SKEWERS WITH TAHINI

BARBECUE TOFU BROCHETTES

CORN ON THE COB

ITALIAN

PRAWN THERMIDOR (LIVE)

Prawns cooked with mushroom and cheese and flavored with mustard and wine

CHICKEN AL LIMONE

Chicken breasts sautéed with fresh mushrooms, white wine and topped with lemon cream sauce

LASAGNE BOLOGNAISE

Meat sauce layered with pasta sheets and cheese

CORN FLORENTINE

Spinach and corn cooked with cheese and baked

ROESTI POTATOES

Grated potatoes cooked with herbs

BOUQUETIERE OF VEGETABLES

Exotic vegetables sauté with garlic and butter

RISOTTO A PIACERE –LIVE

Italian rice of your choice
PARMIGIANA, FUNGHI, ASPARAGI

LIVE PASTA STATION

PASTA A PIACERE

Pasta of your choice

PENNE ALLA NAPOLETANA

Pasta tossed in olive oil with fresh tomato sauce and finished with Parmesan cheese

PENNE ALLA PUTTANESCA

Pasta tossed with the dried red chilies, olives and caper in fresh tomato sauce

FARFALLE CON SALSA DI FUNGHI E PANNA

Pasta tossed in fresh mushroom cream sauce with white wine

SPAGHETTI CON ALLA BOLOGNAISE

A la dante delicacy of pasta tossed in meat sauce

SPAGHETTI CON AGLIO, OLIVE ED ERBETTE

This simple dish combining aromatic and delicious ingredients with garlic, olive oil and herbs

ALL PASTA WILL BE COOKED IN OLIVE OIL AND FINISHED WITH PARMESAN CHEESE AND CONDIMENTS

ASSORTED BREADS AND BUTTER

TEPPANYAKI COUNTER

CHOICE OF MEAT

PRAWNS
CHICKEN
FISH

CHOICE OF VEGETABLES

BROCCOLI
BABY CORN/ CARROTS
BLACK/BUTTON MUSHROOM
RED & GREEN CABBAGE
ASSORTED PEPPERS
SNOW PEAS
BEANS SPROUT
BLACK FUNGUS
PHAK CHAE
CHINESE CABBAGE
BAMBOO SHOOTS

CHOICE OF SAUCE

THAI GREEN
THAI RED
HOT GARLIC
BLACK BEAN
OYSTER SAUCE

ACCOMPANIMENT

VEG HAKKA NOODLES
STEAMED RICE

THAI

NAM PRIK KAENG

Sole Fish marinated and cooked in mild yellow curry
And served with steamed rice

GAENG KEOW WAN GAI

Spicy chicken cooked in Thai Green curry served with steamed rice

FIRE OF SUKO THAI

Stir fried vegetables with red chilies, onion and fresh peppercorns

PHAD HET KAP MET MAMUANG

Stir-fried mushrooms, cashew nuts, pineapple, baby corn in dry red chili

PAD PAK TOW-HOO

Delicacy of bean curd, broccoli and bamboo shoot finished in oyster sauce

PHAD PHAK GAENG KEOW WAN

Exotic vegetables finished in an aromatic spicy green curry
Served with steamed rice

PHAD PHAK GAENG PAD

Exotic vegetables finished in an aromatic spicy red curry
Served with steamed rice

PHAD THAI CHAE

Stir-fried Thai rice noodles with tamarind juice, bean sprouts and peanuts

SUSHI BAR
NON-VEGETARIAN MAKI

ALASKA ROLL

Grilled Salmon skin and vegetables

ALAMEDA ROLL

Grilled freshwater eel, crabmeat and flying fish roe rolled in slices of refreshing cucumber

CHERRY BLOSSOM

Tuna, Salmon avocado

TEKKE ROLL

spicy Tuna roll topped with seaweed salad

SAKE ROLL

fresh Salmon

VEGETARIAN MAKI

ASPARAGUS ROLL

Lightly steamed spears of asparagus rolled and drizzled with our mildly sauce

AVOCADO ROLL

Avocado rolled in semi-sweet sushi rice

BROCCOLI ROLL

Lightly steamed broccoli florets rolled in semi sweet sushi rice drizzled with mildly sauce

SHITAKE ROLL

Flavorful seasoned Japanese mushroom rolled in semi sweet sushi rice
black mushrooms

VEGETABLES ROLL

a tasty combination of black mushroom, avocado and cucumber

YAKITORI

EBI YAKITORI

Prawns marinated and grilled with yakitori sauce

FISH YAKITORI

Sole fish marinated and cooked in yakitori sauce

YAKITORI BARBEQUE CHICKEN

Chunks of chicken marinated with onion and colored peppers

TSUKUNE

Chicken mince balls skewered and cooked with yakitori sauce

TEBASAKI

Chicken wings

TORI KIMO YAKI

Chicken lever skewered

YASAI YAKITORI

Grilled vegetable skewers with yakitori

MEDITERANEAN CUISINE

LEBANESE COUNTER

CHICKEN SHAWARMA (LIVE)

Piccata of chicken marinated in Arabic spices and cooked in shawarma grill and stuffed in pita bread with hummus and Fattoush salad

MUTTON SHEESH KEBAB (LIVE)

Mutton mince kebab

FALAFAL WITH PITA BREAD (LIVE)

Chickpeas dumpling filled in pita bread

HUMMUS BITHINEH

Chickpeas and tahina dip

BABA GHANNOUJ

Roasted mashed Aubergine and tahina dip

TABOULEH

Parsley and bulgur wheat salsa

FATTOUSH

Vegetable salad

PICKLED VEGETABLES

TAHINI SAUCE

GARLIC SAUCE

ACCOMPANIMENTS

PITA BREAD
PITA CRISP (LAVASH)

MEDITERANEAN BUFFET

GRILLED WHOLE SURMAI WITH FENNEL (LIVE)

Surmai fish marinated in olive oil and fresh chopped fennel

ROASTED DUCK WITH A WALNUT AND POMEGRANATE SAUCE

Sweet and sour dish originated from Persia

MOROCCON ROAST CHICKEN

Chicken marinated in coriander and parsley and flavored with roasted cumin and cooked in olive oil and butter

COUSCOUS STUFFED TOMATOES AND PEPPERS

Stuffed with couscous and cooked

SPANISH POTATOES

Spicy baby potatoes with onion and juliennes of peppers

CHUNKY VEGETABLE PAELLA

DESSERTS

HOT DESSERTS

WAL NUT PIE

WARM APPLE TARTS WITH CINAMON SAUCE AND VANILLA ICE CREAM

CHOCOLATE BROWNIES WITH HOT CHOCOLATE SAUCE

CREPE SUZETTE (LIVE)

COLD DESSERTS

ASSORTED SOUFFLE

ZUCCOTTO

TIRAMISU

BLUE BERRY CHEESE CAKE

SWEET CORN CAKE

SUGARFREE DESSERTS

WARM BREAD AND BUTTER PUDDING

LEMON CHEESE CAKE

ASSORTED CARVED FRUIT PLATTERS

MITHAI

IMARTI

SHAAD-E-JAAM

MANGO CHENNA PAYESH

KHUBANI KA MEETHA

MALPURA

MUSKMELON CHENNA PAYESH

SAKORA PHIRNI

KULFI FALOODA

ASSORTED ICE CREAM – PAAN, ANAR, KESAR PISTA

ASSORTED TEA / COFFEE