

GALA DINNER MENU (NON-VEG) @ 200 PAX @ RS 1400/-

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)

SNACKS ON ROTATION

LAHORI MAACHI

MURGH HUSSANI TIKKA

Brown Cashew Nut Marinated Boneless Chicken Tikka Cooked On Charcoal Served Bite Size with Mint Chutney

RAMPURI MUTTON SEEKH KABAB

SOUFFIYANA PANEER TIKKA

MALAI SOYA CHAAP

RAJMA GALOUTI

CARAMELIZED SPICY NUTS IN POTATO BALLS

*Peanut & Cashew Nuts Caramelized With Spices
Served In Crunchy Potato Balls*

FLAKY PEPPER & CHEESY ROLLS

Served With Tomato Mint Coulis

VEG SWEET & SALT PEPPER

SOUP STATION

CREAM OF ASPARAGUS

CHICKEN SWEET CORN

SERVED WITH SELECTION OF BREADS, BREAD STICKS AND BUTTER

SALADS

SALAD DE POMES DE TERRE ET POMMES

*Potato And Apple Salad With Mayonnaise
& Honey Dressing*

INSALATA CAMPO DE FIORI

*Sliced Pears, Walnuts, Red Onions, Raisin & Goat Cheese
With Mixed Field Greens In Balsamic Vinaigrette*

KALA CHANA SPROUTED SALAD

TAM TANG

*Batons Of Cucumber And Tomato Wedges
Tossed In Chili Tamarind Dressing*

GREEN SALAD WITH VINEGRETTE DRESSING

LACCHA ONIONS / SIRKA ONIONS

DAHI BHALLA WITH SAUNTH

MIX VEG RAITA

AACHAR/PAPAD/ CHUTNEY

MAIN COURSE

INDIAN

MURGH LABABDAAR

MUTTON ROGAN JOSH

SHAHI PANEER

Cottage cheese delicacy finished in vegetable gravy

MALAI KOFTA

GOBHI ADRAKI

AMRITSARI CHOLE KULCHE

Served with mooli and pyaz ki chutney

SARSON KA SAAG WITH MAKKI KI ROTI (SEASONAL)

Served with jiggery and white butter

DAL MAKHANI

MIRCH KA SALAN

Hyderabad Delicacy Everybody Favorites

KACCHE GOSHT KI BIRYANI

Served With Burani Raita & Kachumber Salad

SUBZ DEGH BIRYANI

MITTI KI BHATTI SE

NAAN—TANDOORI ROTI—PLAIN, PARANTHA—LACCHA

ALOO KULCHA

CONTINENTAL SELECTION

CHICKEN FRICCASSE

Finished with red wine and cooked with mushrooms

VEGETABLE LASAGNE

Layered vegetable and lasagne pasta finished

With cheese and cream

PARSLEY POTATOES

Baby potatoes tossed with fresh parsley

SELECTION OF FRESHLY BAKED BREADS WITH HERB BUTTER

PASTA STATION—LIVE

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

ASSORTED BREAD & BUTTER

DESSERTS

KESARI JALEBI

LACCHEDAR RABRI WITH PISTACHIO

MOONGDAL KA HALWA

MALPURA ROLL

ASSORTED SOUFFLE

ASSORTED TILLA KULFI

CHOICE OF ICE CREAM WITH TOPPINGS

ASSORTED TEA/COFFEE