

Social Nonveg Menu @ 300 pax @ Rs 1800

Welcome Beverages

Aeriated Drinks

Coke, Diet Coke, Coke Zero

Fanta

Sprite, Limca

Assorted Juices

Orange Juice

Mango Juice

Mix Fruit

Cranberry Juice, Pine apple juice

Mocktials

Gentle breeze

(Cranberry juice & Pineapple juice)

Fruit punch

(Mixed fruit juice, grenadine syrup)

Fools mule

(Ginger ale, lime juice, grenadine syrup)

Shirley Temple

(Ginger ale, grenadine syrup)

Virgin mojito

Fresh mint, white sugar, lemon chunks muddled with
Crunchy ice flakes and splashed with sprite

Pre-Dining

Live Dim Sum Station

Chicken

Spinach And Water Chestnut

Broccoli And Tofu

Bok Choy And Tofu

Served With

Spicy Peanut Dip | Chili Garlic Dip | Soya And Coriander

Wood Fired Pizza Station

Chicken

Tomato & Cheese

Grand veg

Fresh Buffalo Bocconcini

Served with

Oregano,Chilli Flakes &Olive Oil

Galouti Kebab

Mutton Galouti

Rajma Ki Galouti

Vegetables Galouti

Served With

Ulte Tawa Ka Paratha

Pass Around Appetizers

Nonveg

Panko Crumbed Fish fingers

(Fish fingers panko crumbed & served with tarter sauce)

Boti kebab

(Lamb marinated in yoghurt and skewered, then well cooked. Traditionally, Boti Kebab (Lamb) is cooked in a clay oven called a tandoor)

Chicken Singapore

(Marinated chicken cube seasoned with Spices and deep fried)

Chicken Satay

Served with home-made peanut sauce

Vegetarian

Magazi Paneer

Paneer fingers with Indian Spices along with peri Chilli paste & batter coated with Pumpkin seed served with chilli mayo

Punjabi Paneer Tikka

Served with Mint Chutney

Mushroom Tikka

Button mushroom stuffed with minced mushroom and charcoaled

Dahi ke kebab

(Shallow fried hung yoghurt patties flavored with cardamom)

Tandoori Stuffed Aloo

(Stuffed with paneer & dry fruits)

Kung Pao Paneer

(Cottage cheese cooked with dry chillies & nuts)

Thai Vegetable Spring roll in Chilli Garlic Dip

(Crisp fried wontons with sweet chilli sauce)

Falafel Pita Pockets

Falafel on a bed of hummus, pita and turshi

French Fries with 3 Dips

Salad Station

Caesar salad

Fresh sprouted salad with lemon and olive oil dressing

Salad primavera

Chick pea salad

Cottage and feta cheese salad

Spicy fruit and pineapple salad

Fresh seasonal cucumber salad

Papad & Pickle Station

Assorted fried & Roasted papad

Assorted Pickles

Aam, Mirchi, Lemon, Mix Veg

Soup Station

Vietnamese Pho

(Pho is a Vietnamese noodles soup consisting of stock, linguine- shaped rice noodles)

Enhancements

Fish / chicken

Spinach leaves & Bock choy / Bean Sprouts / Cilantro & Basil / Green Onions /
Lemon wedges & Lemon leaves- Kaffir / Garlic Flakes & Burnt Garlic / Shallots /
Variety of noodles / Red chilli Flakes

Add On

Hoisin Sauce (Vegetarian)
Sriracha sauce / Roasted Garlic
Slit Green Chilli

Tamatar Aur Tulsi Ka Shorba

Main Course

Tak-A-Tak Counter: - Live

Murgh Sharabi Tak-A-Tak

Soya Nihari Tak-A-Tak

Mushroom Tak-A-Tak

Served with Roomali Roti
Lachha Pyaz & Mint Chutney

Indian Cuisine

Nalli Nihari

Nihari is a South Asian curry consisting of slow-cooked lamb along with bone marrow

Murg Tikka Makahani

Murg Korma

Paneer factory – live

Shahi Paneer

Paneer Lababdar

Palak Paneer

In Chaffers

Rashogulla Kadhi

Nargasi Kofta Curry

Kofta curry cooked in Awadhi Style

Assorted Veg Tawa:- Live

Kerala, Arbi, Baingan cooked in tomato gravy

Kashmiri Dum Aloo

Broccoli aur Soya Wadi Masala

Cooked in Awadhi Style

Gobi Pudina Adraki

Bagian Ka Bharta

Amritsari chole kulchey

With mooli laccha, sarson ki mirch, boondi ki chaas,
Kalonji wala aam ka achar

Dal Station

Dal Makhni

Yellow Dal tadka – LIVE

With Phulka

Biryani Station

Awadhi Gosht Dum Biryani

Zafrani Tarkari Biryani

Burani Raita

Mirchi Ka Salan

Assortment of Indian breads

Ajwain ka Lachcha Parantha

Methi Makhani Naan

Rogani Roti

Pizza Naan

Makhani Roti

Methi ki Roti

Mirchi ka Lachcha Parantha

Missi Roti

Tandoori Roti

Chef @ Work- Dancing WOK Station

Shredded Chicken / Fish

SAUCES

Housin/Black Bean/chilli garlic sauce

Yellow beans sauce/white garlic sauce

VEGETABLES

Asparagus | zucchini Broccoli |

Asparagus | beans | baby corns Cherry tomatoes | bell peppers Water chestnuts | bamboo shoots

Bok Choy | spinach Chilies

Herbs and spices, Lemon grass

Crushed black pepper | lemon salt | Salt | chili flakes

Chef @ work-Oriental & Thai

Stir Fired Chicken in Schewan

Chicken in Thai Red Curry Sauce

Vegetables Thai Green curry Sauce

Stir Fired Vegetable in black bean sauce

Veg Fried Rice

Veg Hakka Noodles

Chef at Work- Italian Station

Selection of Pasta: - Penne, Fuseli, Orecchiette & Linguini

Selection of Sauces: Pomodoro, Ratatouille, Cheese Fondue

Selection of Condiments: Grated parmesan, Basil, Olives, Sundried Tomatoes

Italian Bread

Ciabata, Multigrain Rolls

French Sticks, Rye Bread

Oregano Focaccia

Cream Cheese & Crushed Pepper, Smoked pepper with olive drizzle

Continental

Grilled Chicken in Red wine sauce

Grilled fish in lemon caper sauce

Spinach Stuffed Cottage cheese steak with pesto sauce

Grilled Vegetables

Mashed Potatoes

Dessert

Moong dal halwa

Live :- Jalebi Served with Rabdi

Gulab Jamun

Cheena Payash

Phirni in Kasora

Strawberry Rasgulla

Assorted Tilla Kulfi

Pista, Anjeer & Strawberry

Western

Tiramisu

Hot Chocolate mud cake

Red velvet cake

Assorted Mousse

Fresh fruit gateaux pastry size

Blueberry cheese cake

Assorted Tilla Kulfi- Paan / Kesar Pista/Anar

Assorted Tea/Coffee Station