

GOLD CONFERENCE MENU (NON VEG) @ 100 PAX @ RS 1500/-

MORNING TEA

ASSORTED COOKIES

COLE SLAW SANDWICH

TEA (ASSORTED FLAVOR)/COFFEE

LUNCH

SOUP

CHINESE HOT AND SOUR

Bread sticks and butter

SALADS

TAM TANG

Batons of cucumber and tomato wedges tossed in chili tamarind dressing

ALOO CHANA CHAAT

Potato and chickpeas salad tossed with Indian spices in lemon dressing.

TOSSED GREEN SALAD

Fresh green salad tossed in lemon olive oil dressing

MACARONI SALAD

THREE BEAN SALAD

Spicy salad tossed with lemon dressing

LACCHA ONION

PAPAD / PICKLES

VEGETABLE MINT RAITA

MAIN COURSE

INDIAN

PUNJABI CHICKEN LABABDAR

Tender pieces of chicken tikka cooked in onion tomato gravy finished with cream and butter

KADHAI PANEER

Cottage cheese cooked with juliennes of onion, tomatoes and capsicum with crushed red chili and dry coriander

MIX VEG JHALFREZI

YELLOW DAL TADKA

GAJAR MATTAR PULAO

Fresh carrot and green pea's rice

BREADS

NAAN—TANDOORI ROTI - CHAPATI

ORIENTAL - CHINESE

WOK FRIED CHICKEN IN HOT GARLIC SAUCE

Shredded chicken, stir fried and cooked in garlic sauce

VEGETABLE SWEET N SOUR

WOK TOSSED NOODLES WITH VEGETABLES

CONTINENTAL

CHICKEN CHARLEMAGNE

*Morsels of chicken cooked with mushroom and cheese and
Finished with white wine*

VEGETABLE AU GRATIN

Gratinated Vegetables cooked with cheese and cream.

PENNE ARABIATTA

DESSERTS

BHARWAN GULAB JAMUN

MOONGDAL HALWA

VANILLA ICE CREAM WITH CHOCOLATE SAUCE & NUTS

EVENING TEA

ASSORTED COOKIES

MINI SAMOSA

RASPBERRY LINZER SLICE

TEA (ASSORTED FLAVOR)/COFFEE

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