

## **PLATINUM MENU SUGGESTION @ 500 PAX @ RS 2500**

### **Welcome Beverages**

#### **AERATED Drinks**

COKE / DIET COKE / SPRITE / FANTA

#### **REAL JUICES**

TOMATO / ORANGE / CRANBERRY / LITCHI / MANGO

#### **MOCKTAILS**

##### **VIRGIN MOJITO**

(Our Bartenders' Version Of Your Favorite Cuban Drink, Muddled)

##### **PINK WOMAN**

(Cranberry Syrup Lime Juice & Sugar Syrup Topped With Lime)

##### **VIRGIN MASALA FRUJITO**

(Fresh lemon and mint leaves crused together with sugar syrup, brown sugar, lime juice & flaky ice, topped with lemonade)

##### **BLOODY MARY**

(Tomato Juice & Combinations Of Other Spices & Flavorings)

##### **HOT MOCKTAILS**

(Rose & Cinnamon Flavours Mocktail Serve In Shots Glass)

### **MOROCCAN FOOD STATION**

**KIBBEH POCKETS**

CRUMBLED 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**

**STARTERS ON ROTATION**

**NON-VEGETARIAN**

**AMRITSARI FRIED FISH WITH TARTAR SAUCE**

**METHI MACHCHI TIKKA**

(Cube of sole, marinated thrice- first with vinegar, then with mint and  
fenugreek chutney and finally, with creamy yoghurt cheese spiced with  
cardamom, cloves, cinnamon and nutmeg, chargrilled)

**CHICKEN TIKKA SERVED WITH MAKHANI SAUCE**

**CHICKEN CHETTINAD SERVED ON PAPRIS**

**KASHMIRI GILAFI SEEKH KABAB**

**VEGETARIAN**

**TULSI AND BASIL PANEER TIKKA**

(Spicy paneer cubes stuffed with masala chaar grilled)

**DAHI KE KABAB**

(Hung yoghurt, roasted gram flower, red chili, cloves, cardamom black  
pepper powder pan-fried)

**SESAME COATED STUFFED MUSHROOM**  
(Stuffed with spinach puree and parmesan cheese)

**SOYA AFGANI CHAAMP**

**BROCCOLI, BABY CORN AND MUSHROOM TEMPURA**

**THAI SPRING ROLLS WITH CHIMICHURRI SAUCE**

**LIVE KHAO SUEY STATION**

**CHICKEN, BOILED EGG, MINI SHRIMP**

**BABY CORN, BROCCOLI, MUSHROOM, CARROT, PEAS, SWEET CORN**

**SPRING ONIONS, CORIANDER, LEMON WEDGES**

**FRIED RED CHILLI, FRIED ONIONS, FRIED GARLIC**

**CRUSHED PEANUTS, CRISPY NOODLES, SOYA SAUCE, CHILLI SAUCE**

**SALAD STATION**

**GARDEN GREEN SALAD**

**CHICK PEAS WITH GINGER & TOMATOES**

**COTTAGE CHEESE HAWAIIAN SALAD WITH PINEAPPLES**

**LETTUCE, TOMATO & FETA CHEESE IN A BALSAMIC VINEGAR DRESSING**

**MEDITERRANEAN CORN SALAD**

**RUSSIAN SALAD**

VINEGAR ONIONS, LACHHA ONION, GREEN CHILIES, LEMON WEDGES

MANGO PICKLE

GREEN CHILI PICKLE

MANGO CHUTNEY

### **DAHI KA KASORA**

PINEAPPLE AND MINT RAITA

MIXED RAITA WITH ROASTED JEERA

### **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**

**LUCKNOWI MUTTON BIRYANI**

**SUBZ DUM BIRYANI**

**SERVED WITH YAKHANI GRAVY & BURRANI RAITA**

### **TANDOORI ROTIYA TARAH TARAH KI**

TANDOORI

MISSI ROTI (PLAIN, MIRCHI)

NAAN BUTTER

PARANTHA PUDINA

LACHCHA

ACHARI

MIRCHI

**MEERUT KA TANDOOR**

BAKHARKHANI

SHEERMAL

BISCUTI ROTI

**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**

**DESSERTS**

**FRUIT FLAMBÉ STATION**

(Assorted dried nuts and fruits with honey, marinated fresh and tinned fruits, flambéed with brandy)

### **CAKES & PUDDINGS**

**RED VELVET CAKE**

**CARAMEL PUDDING**

**OLD FASHIONED TRIFLE**

**PINEAPPLE UPSIDE DOWN CAKE**

**PROFITEROLE**

**PHILADELPHIA CHEESECAKE**

**ASSORTED MOUSSE**

### **INDIAN DESSERT**

**KESARI NENO JALEBI WITH LACHEDAR RABRI**

**SEVAIYAN KA MUZAFFAR**

**STUFFED GULAB JAMUN WITH PISTA N KESAR**

**MOONG DAL HALWA**

**GAJRELA (SEASONAL)**

**PINEAPPLE HALWA**

**KESARI HALWA**

(Sweet south Indian dessert made with semolina, ghee, dry fruits and saffron)

### **COLD INDIAN DESSERT**

**SAKORA PHIRNI**

**ICE CREAM SUNDAES SERVED WITH HOT CHOCOLATE SAUCE N NUTS**

**ASSORTED TILLA KULFI – KESAR, BADAM, MANGO**

**ASSORTED TEA / COFFEE / KASHMIRI KEHWA**

