

# **MENU SUGGESTION FOR COCKTAIL DINNER @ 300 PAX @ RS 2000**

## **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)

## **STATION (NEAR BAR)**

### **VEGETARIAN TAPAS**

**OLIVES, WATER CHESTNUTS AND CORNICHONS SKEWERS**

**ROASTED RED PEPPERS AND FETA CHEESE FILLED IN ZUCCHINI CUPS**

**FRESH BOCCACCINI CHEESE WITH CHEERY TOMATO AND OLIVES  
DESIGNED WITH SPINACH CRUST**

### **INTERNATIONAL CHEESE BOARD**

SWISS EMMENTHAL

DUTCH GOUDA

FRENCH BLUE CHEESE

DUTCH SMOKED CHEESE

Accompanied with California grapes, crackers and olives

### **RELISHES**

Batons of vegetables with yogurt dip

## **CHEF @ WORK HAND ROLLED WOOD FIRED PIZZA STATION**

MARGARITA  
TOMATO & CHEESE  
OLIVES  
GRAND VEG

## **CRYSTAL DIM SUM STATION --- live**

SPINACH & CORN  
THREE TIER MUSHROOMS  
POK CHOY SPINACH AND WATERCHESTNUTS

PANEER

SERVED WITH CHILLI SOYA & MAYO SOYA

## **STARTERS**

Our Chef firmly believes in maintaining the authenticity of most authentic foods of the world and pairing them with some of the lip-smacking Signature Creations. Hence each creation mentioned below follows a secret un-paralleled recipe...

## **ROYAL INDIAN STARTERS**

**FROM - TANDOOR, SIGDI, ANGEETHI AND TAWA**

MADE LIVE AND THEN CIRCULATED AS STARTERS  
WITH CHUTNEYS, DIPS AND OTHER ACCOMPANIMENTS

**PANEER SHOOLA**

(COTTAGE CHEESE SLICES STUFFED WITH KHOVA, CHOPPED CHILIES, CORIANDER AND ROASTED CUMIN, THEN MARINATED WITH A MIXTURE OF YOGURT, CHILI PASTE AND KEBAB MASALA. COOKED IN TANDOOR

**HARE BROCCOLI MALAI SEEKH**

**KHURMANI KE KEBAB**

CHEF S SIGNATURE KEBABS MADE FROM DRIED APRICOTS.

**SESAME ANAR KE BHARWAN ALOO**

**DAHI KE KEBAB**

CHEF'S SIGNATURE RECIPE OF SHALLOW FRIED HUNG CURD.  
FLAVORED WITH CHILLY, CORIANDER AND GARAM MASALA

**ORIENTAL AND EUROPEAN STARTERS**

**DRAGON ROLL**

BABY CRISPY FRIED ROLLS STUFFED WITH SAUTÉED JULIENNES  
OF ORIENTAL VEGETABLES

**VEGETABLE TEMPURA**

JAPANESE STYLE CRISPY FRIED VEGETABLES, SERVED  
WITH SWEET CHILI SAUCE

**CRICPY BABY CORN WITH RED HARISSA**

BABY CORN MARINATED WITH SPICES COOKED AND SERVED  
WITH LIGHTLY SPICED PEANUT SAUCE

**SPINACH AND BASIL BITES**

FLAVORED SPINACH AND BASIL KEBABS SERVED WITH  
MANGO AND PINEAPPLE MINT SALSA

**FILO PARCELS OF ARTICHOKE AND FETA**

(THIN FILO PASTRY STUFFED WITH ROMAN ARTICHOKE AND GREEK FETA CHEESE,  
INFUSED WITH ROSEMARY CREAM)

**FROM THE SOUP TUREEN**

SERVED WITH INTERNATIONAL BREADS AND HERB BUTTERS

**KHAO SUEY SOUP STATION ---- LIVE**

**CRÈME OF ASPARAGUS WITH SLICED ALMONDS**  
(ITALIAN STYLE NECTAR OF ASPARAGUS AND FARM FRESH BASIL,  
SMOOTHENED WITH HERB BUTTER AND CREAM)

## THE SALAD STATION

**CAESAR SALAD (LIVE)**  
FRESH ICEBERG LETTUCE SALAD WITH AIOLI DRESSING

**SALAD DE POMES DE TERRE ET POMMES**  
POTATO AND APPLE SALAD WITH MAYONNAISE AND HONEY DRESSING

**INSALATA CAMPO DE FIORI**  
SLICED PEARS, WALNUTS, RED ONIONS, RAISIN, AND GOAT CHEESE

**INSALATA DI CECI**  
FRENCH BEANS, RED ONIONS, CHERRY TOMATOES AND MOZZARELLA

**INSALATA DEL COLOSSEO**  
SLICED BABY MOZZARELLA, SUN-DRIED TOMATOES AND RED ONIONS,

**GADO GADO**  
TRADITIONAL INDONESIAN SALAD WITH COCONUT  
AND PEANUT DRESSING

**DAHI BHALLA WITH SAUNTH**

**LACCHA/SIRKA ONIONS**

**ASSORTED PICKLES / PAPAD**

## MAIN COURSE

### SINDH | PUNJAB

**KADHAI PANEER**  
FRESH BATONS OF COTTAGE CHEESE WITH ONIONS, CAPSICUM

**SOYA CHAAP MASALA ON TAWA**

**ALOO METHI**

**SAFED BAINGAN KA BHARTHA**

**SARSON KA SAAG WITH MAKKI KI ROTI (SEASONAL)**

**AMRITSARI CHOLE KULCHE**

WITH MOOLI AUR PYAZ KI CHUTNEY

**PUNJABI DAL TADKA WITH PHULKA**

**WADI PULAO**

## **LUFT E AWADH**

### **LUCKNOWI NAWABON KI PASAND**

THE GREATEST KEBAB MAKER AVADH HAS EVER KNOWN, CREATED A DELICACY IN THE LATE 19TH CENTURY KNOWN AS "SHAHI GALAWAT KE KEBAB". THE UNIQUENESS OF THIS KEBAB IS THE MASALA WHICH INCORPORATES 60 SPICES IN THE MAKING.

**VEGETARIAN GALOUTI SERVED WITH ULTE TAWE KA PARANTHA**

MINCE OF VEGETABLES GRINDED TO A FINE PASTE WITH EXOTIC SPICES, SMOKED WITH CLOVES AND DESI GHEE, COOKED ON TAWA – LIVE

**PANEER LABABDAAR**

PANEER CUBES SAUTÉED IN FRESH TOMATO PUREE, FINISHED WITH FENUGREEK AND CREAM

**DHINGRI MATAR**

**HING DHANIYA KE CHATPATE SARLA ALOO**

**ALOO BHUKHARA KOFTA**

POTATO DUMPLING STUFFED WITH PLUMS AND SERVED IN NEAPOLITAN GRAVY

**DAL BUKHARA**

CHEF'S SPECIALTY

**SUBZ PURDAH BIRYANI**

FINEST BASMATI RICE, LAYERED WITH AN AROMATIC MIXTURE OF VEGETABLES AND ITS MASALA MARINATION, COOKED ON DUM WITH CASING OF INDIAN FILO BREAD

## HYDERABADI MIRCH KA SALAN

### BURANI RAITA

SMOOTHENED CURD INFUSED WITH SAUTÉED GARLIC AND INDIAN PAPRIKA

### MITTI KI BHATTI SE ROTIYAN

NAAN – ROGANI, BUTTER

ROTI – PLAIN, MIRCHI, MISSI

PARATHA – PUDINA, LACCHA

KULCHA – ALOO, PANEER

### MEERUT KI ROTI LOHE KE TANDOOR SE

KHASTA | SHEERMAL | BAKARKHANI | BISCUTI

## MEDITERANIAN

### COUSCOUS STUFFED TOMATOES AND PEPPERS

STUFFED WITH COUSCOUS AND COOKED

### SPANISH POTATOES

SPICY BABY POTATOES WITH ONION AND JULIENNES OF PEPPERS

### CHUNKY VEGETABLE PAELLA

ASSORTED BREADS AND BUTTERS

## LEBANESE MEZZE

### PANEER SHAWARMA

HUMMUS | BABAGANOUSH | TZATZIKI | MAHMOURRA | FALAFEL

SERVED WITH PITA CRISPS, BABY KHUBBUS, PIMENTO STUFFED OLIVES  
AND EXTRA VIRGIN OLIVE OIL

## ORIENTAL

THE ORIENTAL MASTER CHEF DANCES WITH HIS WOK IN THE KITCHEN... THE RESULT IS THAT HE CHURNS OUT SOME OF THE MOST AMAZING CREATIONS... ENJOY THIS SECTION; WE ARE SURE THAT YOU WOULD COME LOOKING FOR IT AGAIN!

**WOK STATION- LIVE**  
**CHOICE OF VEGETABLES**

Broccoli

Baby corn

Black mushroom

Shitake

Zucchini

Spring onions

Beans sprout

Phak chae

Bamboo shoots

**CHOICE OF SAUCE**

Thai green / Thai red

Hoisin

Black bean

Teriyaki

Hot bean

Amai sauce

**ACCOMPANIMENTS**

Steamed rice

Hakka noodles

**IN CHAFFER**

HUI LASHISHU



FRIED SEASONAL VEGETABLES IN CHILLI SAUCE

**CHILLY COTTAGE CHEESE**

TOSSED WITH CAPSICUM, BELL PEPPERS, CHILI SAMBAL OLEK, CORN STARCH  
AND SPRING ONIONS

**VEGETABLE FRIED RICE**

WITH A PIQUANT FLAVOUR OF STAR ANISE

**HAKKA NOODLES**

**FRESH PASTA BAR**

COMPOSE YOUR OWN PASTA CREATION WITH ASSISTANCE OF OUR WELL-TRAINED PASTA CHEF... WE HAVE COMPILED SOME OF THE CREATIONS FOR YOU, JUST IN CASE YOU GET CONFUSED IN AN A WIDE DISPLAY OF INGREDIENTS ...

**PENNE ALLA NAPOLITANO**

PASTA TOSSED IN OLIVE OIL WITH FRESH TOMATO SAUCE AND FRESH BASIL

**CONCHIGLI CON TRIO DI FROMAGGIO**

SHELL SHAPED PASTA TOSSED WITH A MIXTURE OF THREE CHEESES,  
CREAM AND FRESH PARSLEY

**FETTUCINI CON SALSA DI FUNGHI**

FLAT RIBBON PASTA TOSSED IN FRESH MUSHROOM CREAM SAUCE WITH A HINT  
OF ROSEMARY AND OREGANO

**CONTINENTAL**

**Cottage Cheese Steak**

**Spinach Corn & Lasagna**

**Saute Vegetables**

**Potato Rosti**

**DESSERT BAR**

THE MOST AMAZING MOMENT OF ANY FINE DINNER IS WHEN OUR CONFECTIONER AND HALWAI DOES A JUGALBANDI OF THE MOST BELOVED CREATIONS TO LEAVE YOU WITH THE LINGERING FLAVOURS AND EXPERIENCE TO CHERISH...

### **CREPE COUNTER--- LIVE**

Crepe suzette with orange sauce and whipped cream  
Nuts, figs, strawberry, banana, apple, apple walnuts, pears, apricots  
Flambéed with Cointreau, grandee mariner

### **CREAMA CATALANA**

Cinnamon flavored custard baked and glazed with brown sugar

### **EBONY & IVORY SHOT**

Duo layered -white chocolate mousse with berry chutney &  
A bitter chocolate pate with tangerine compote in a shot glass

### **RICH MOLTEN CHOCOLATE CAKE**

### **MONT BLANC**

Profit rolls stuffed with pasttissier and coat  
With melting chocolate

### **KESARI JALEBI WITH LACHA RABRI**

### **MANGO CHEENA PAYEESH**

### **GUR KA RASGULLA**

### **SAKORA PHIRNI**

### **MILK CAKE KI KHURCHAN- LIVE**

## **THE CLASSIC – KULFI**

**ASSORTED TILLA KULFI - KESAR PISTA, ANAR, AAM**

**KULFI FALOODA**

## **COLD STONE ICE- CREAM**

**FERRO ROCHER**

**ALPHANSO**

CHIKOO

BUTTER SCOTCH

## TEA / COFFEE

GUARANTEES SOME OF THE MOST REFRESHING AND REJUVENATING TEA VARIATIONS...

A SELECTION OF THE PREMIUM TEAS FROM "TWININGS OF LONDON", WITH A WIDE DISPLAY OF TEA BAGS FOR YOU TO CHOOSE FROM, WELL ACCOMPANIED WITH A WIDE DISPLAY OF HONEY AND OTHER SYRUPS, BISCUITS, CRACKERS AND ROASTED NUTS

### CLASSIC BLACK

ENGLISH BREAKFAST TEA, DARJEELING TEA, CLASSIC ASSAM TEA

### PUSHKAR CHAI

CLASSIC INDIAN MASALA CHAI

### CAPPUCCINO

COFFEE

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GET YOUR MENU.₹

*Celebrate Flavor. Celebrate life*