

Social Veg Menu @ 1000 pax @ Rs 2500

Welcome Beverages

BadamThandai

Meerut Ki Masala Shikanji

Aam Panna

Mocktail

Italian Smooch

Ginger Ale Syrup, Lemon Chunks, Brown Sugar, Mint Leaves,
Crushed Ice Topped With Coke & Soda

Virgin Mojito

Sugar Syrup, Lemon Chunks, Brown Sugar, Mint Leaves, Lime Juice
Crushed Ice Topped With Limca / Sprite

Pink Lady

Cranberry Syrup, Lime Juice, Sugar Syrup Topped With Lime Mint
Ice Tea

Strawberry Daiquiri

Cracked Ice Cubes, Fresh Strawberry, Lime Juice And Sugar Syrup

Bloody Mary

(Tomato Juice & Combinations Of Other Spices & Flavorings)

Mango Julius

(Mango & Pineapple Juice Blanded With Vanilla Ice – Cream)

Hot Mocktails

(Rose & Cinnamon Flavours Mocktail Serve In Shots Glass)

Assorted Soft Beverages

Coke / Pepsi

Limca / 7up / Sprite

Fanta / Mirinda

Diet Coke

Fresh Lime Soda/Water (Sweet/Salted)

Assorted Juices

Mango

Orange

Anaar

Pineapple

Cranberry

Fresh Juice

Orange

Anaar

Pineapple

Shakes

(Strawberry / Chikoo / Mango)



INTERNATIONAL (PRE-DINING)

TUSCAN WOOD FIRE PIZZA STATION

Add your choice of toppings as we set – up a live pizza station.

Base Options

Regular / Thin Crust / Herbed

Toppings

Onion / Red & Yellow Bell Peppers / Roasted Garlic / Sun Dried Tomatoes / Button Mushroom / Green & Black Olives / Jalapeno / Tomato / Cottage cheese / Baby Corn / Capsicum / Basil Leaves / Mozzarella Cheese / Bononcini Cheese.

Served with Tabasco sauce, Oregano, Extra Virgin Olive Oil & Chilli Flakes.

CRYSTAL DIM SUM STATION

Mix Vegetable Sui-mai

Spinach & Corn Dumpling

Water Chesnutt

Served with Spring Onion Sauce / Dark Soya Sauce / Tomato Sesame Sauce.

TANDOORI DIM SUM

Mix Veg / Corn / Paneer / Soya Keema

I.e.
**Red / White / Green Marinade served with mint chutney
& laccha onion.**

SUSHI BAR

Sushi is probably the most famous Japanese dish outside
japan.

Served with Yakumi / Wasabi / Soya Sauce / Gari

Avacado Cucumber

Asparagus Cream Cheese, Nori Maki

Carrot / Radish / Cucumber Roll

Red & Green Pepper Nigri

Asparagus Tempura

Fruit Sushi

LEBANESE STATION

Paneer Shawarma

Large chunks of marinated paneer rolled up with
pickled vegetables & dressing in a soft pita bread.

Falafel

Fried ball made from chickpeas served with soft pita
bread and hummus.

Mezze

A selection of small dishes called “Mezze” from these lands.

Hummus

Pesto / Garlic / Paprika

Labneh

Baba Ganoush

Tzatziki

Greek salad

Fattoush

Tabbouleh

Mixes Salad

Pickled Red Cabbage

Pickled Olive

MEXICAN

Quesadillas

Grilled flour tortillas filled with cheese, onion, tomato & jalapeno chilli served with guacamole.

Enchiladas

Traditional corn enchilada with a filling of vegetable & cheese, served with ranchero sauce

Vegan Tostadas

Chimichangas

Mexican Rice / Verdure Rice

Nachos with cheese Sauce

Taco

i.e. assorted fillings.

STREET FOOD OF INDIA

FROM THE CHAAT CITY AGRA

PaniPuri i.e. 3 water

Kanji Vada

Shahi Dahi Bhalla

Raj Kachouri

LacchaTokri

English Dry Fruit Chaat

Aloo kiTikiya

Paneer Aur Moong Dal Chilla
MattraKulcha
Ram Ladoo i.e. Mooli Ka laccha

FROM THE BUSY CITY MUMBAI

BhelPuri
SevPuri
Pao Bhaji
Vada Pav
Bombay Sandwich
RagdaPattice
Dabeli
DahiMisal / Usal Pav
Bhajiya Pav


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STRAIGHT FROM THE RUSSEL STREET KOLKATTA

Puchka
Churmur Thanda
Jhal Moori
Chana Jor Garam
Aloo Chaat
Garam Wada
Ghugni Samosa

FROM THE VIBRENT GUJRAT

Panki / ChataniMirch

Paneer Lifafa

BaajraUttapam with Raw mango coconut chutney

MethinaGotta

SurtiUndhiya / Thepla

SOUTH INDIAN STATION

A la minute dosas and fluffy uttapams.

Uttapam Counter

Sada / Onion / Cheese

Dosa Counter

Sada / Masala / Mysore Masala / Pesarattu / Ghee Roast Dosa

Idli Counter

Kadhildli / Chilli Idli / Kanchipuram Idli / Thatteldli / Rawaldli

Meduvada

Rasamvada

Paniyaram

**Served with classic coconut chutney and lahsun chutneys, as also
the
malgapodi chutney with steaming sambhar.**

Vegetable Ishtu

With Appams OR Idiyappam

Curd Rice

Bisibele Bath

Served with sago Papadams

Lemon / Tamarind Rice

Served with Apalams (South Indian Padap)

Pass Around Starters

Paneer Sikampuri i.e. Rogan

Zafrani Paneer Tikka i.e. Pineapple Chutney

Paneer Angar i.e. Jangli Pudina Ki Chutney

Cheena Stuffed Tandoori Khumb

3 Cheese Paneer Chandi Tikka

(Mozzarella / Cheddar / Cream Cheese / Silver Leaf)

Paratwala Paneer

(Layered cottage cheese / Cream Marinade / Chargrilled)

Tazi Subziyon Ki Seekh

Tandoori Bharwaan Aloo

BandheDahiKe Kebab

Smoked SubzGalouti i.e. Ulta Tawa Parantha

Buffalo Mozzarella Stuffed Bhutta Kebab

Anarkali Tikki

(Beetroot / Quinoa / Peanut Butter / Pan Seared)

Panko Crusted Button Stuffed Mushroom

Thai Cigar Rolls

(Glass Noodle / Bell pepper / Sweet Chilli)

Paneer Singapore

Cottage Cheese i.e. Burnt Chilli Sauce

Wok Tossed Cheese Arancini

Exotic Veg Salt & Pepper

Zaatar Spring Roll with lebneh

Jalapeno Cheese Poppers

Assorted Canopies

(Garlic toast / tomato / onion / mushroom)

SOUP STATION

Tomato Dhaniya Shorbai.e. Namak Para

YakhniBadam Ka Shorbai.e. Almond Flakes

Grilled Tomato Soup i.e. Bread Croutons

Cream of Mushroom Soup i.e. Bread Sticks

Know Suey

A delectable one pot meal which is essentially a broth thickened with coconut milk.

Served with noodles, crunchy vegetables and crispy toppings such as crushed peanut etc.

Burmese Curry i.e. fresh noodles

Live Salad Bar

Cold Salad

Thai Rice noodle salad / live som tom

German Potato Salad

Pear carpaccio with walnut, cheese and rocket leaves

Crunchy Beansprout and Radish Salad

Lettuce, Pomegranate and croutons salad

Avocado and cherry tomato salad

Greek salad

Garden fresh green salad

Laccha onion / masala onion / vinaigrette onion

Warm Salad

Served Live

Warm Asparagus salad with herbed olive oil and parmesan shavings.

Warm Cauliflower and Broccoli with peanuts and crumbled ricotta

Burnt Corn Mexican Style

Street Style Hara Chana Chaat

Warm Tandoori Fruit Salad

Main Course

Punjabi Cuisine

Paneer Makhni / Paneer Butter Masala /
Paneer Bhurji/ Paneer Te Mutter Di Subzi

Aloo GobhiAdraki

Bhindi Do Pyaza / Baingan Ka Bhartha / Baingan Patiala

Amritsari Cholle i.e. Amritsari Kulcha and Pyaz Ki Chutney

Kadhi Pakora / Rajma Masala

Dal Bukhara

Yellow Dal Tadka / Dal Maa Rajma

Awadhi Daawat

Dum Pukht brings you the intense flavours and leisurely luxury
of slow cooked food made from authentic recipes from the
royal kitchens of Awadh.

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Paneer Qualiya

Vegetable Quorma

Mirch Ka Salan

Dal Khuskh Awadhi

Saadhey Basmati Chawal

Dum Subz Biryani

Live Roti Station

**Naan, Roti and Parantha made live with a choice of Methi /
Pudina / Cheese & Garlic / Kalonji / Green Chilli etc**

Naan-e-tunak

Live Roomali Roti

Cucumber Raita / Buraniraita

Hyderabadi Cuisine

Pathar Ka Paneer / Paneer Pasanda

Mirchi ka Salan / TamatarKut

Lahori Kofta / Baghare Baingan

Hyderabadi Dum Biryani

Plain Jeera Rice

Khatti Dal

WarquiParantha

The Speciality Bread

Maharashtrian Cuisine **(Kolhapurichatakdaar food)**

Misal

(Matkiusal with farsan mixture, chopped onion, lime;Dahi on
side)

Sol Kadhi(Kokum curry)

(Smoothing digestive drink, made from kokum fruit & coconut milk)

Khamang Kakdi(Kakdichekoshimbir)

Tomato Kakdi Koshimbir

Kolhapuri Hirwa Thecha / Lemon / Salt

**Gavhyanchi Kheer / PuranBharlivangi / Tindora fry /
Flowervatanabatata Rassa/MatkiUsal / Dalimbiusal / Batata
Bhaji or Alu Chi Patal Bhaji.**

Suralichyavadya

Kothimbirvadi

Puri – Sadhi / Masala / Phulka / Bhakri

Made live with makhan, lahsun chutney and mirchithecha.

MasaleBhaat

With tondli / matar / kaju

Tomato Saar / DanyachiAmti / Amsool Saar / Papad

GUJRATI

Mithai

**Garam Coin Jalebis / Tawa Seera (Akhrot, Pista, Moongdal,
Badam, Doodhi, Gajar) / Baby Rasgulla with Basundi& Dry
Fruits.**

Farsan

**Mutter Ghugra / Tuver Dana naGhughra / JodhpuriMirchi
Wada / Corn Handvo or PandoliLive Station / Ponkhnvati
Dhokla / KandnaPattice**

RaiwalaMircha

Makai Doodh nu Shaak

Khandvi VatanaTameta

Surati Dal

GujratiKadhi

Puri – Masala / Plain

Thepla (Methi / Doodhi)

Bajra narotla with gud, ghee and makhan.

Phulka

Papad / Khichiya

Mogri nu Raita or Kaki Pudina Raita

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Rajasthani

Mithai

**Mini Ghewar with Rabri / Garam Jalebi / Tawa Seera /
MoondalBadam**

Farsan

**Pyazki Kachori / Moong dal vada / JodhpuriMirchivada /
Kalmivada /
Vegetable Kanji / Kanji Wada**

Baati

Masala / Sattu / Plain / Mewa

Churma

Bajra / Dry Fruit

Served with Panchmel Ki Dal

Sabji

Jodhpuri Gatta / Kersangri Ki Sabzi / Papad Mangodi Ki Subzi /
Muli Kachari Ki Subzi / Panchmel Ki Suzi / Methi Ki Lunji /
Kachari Ki Chatni / Bhujji (Papad, Onion), Garlic Chutney.

Chasni Ke Chawal
Served with mogar

Bajre Ka Khichada

With

Veg Malawani
With desi makhan and ghee.

Assorted Roti

Roti (Phulka)

Dal Ki Puri

Bajre Ki Roti
With desi makhan and gud.

INTERNATIONAL CUISINES

Mongolian Counter- Live

An interactive style of exhibition cooking adapted from
a century
old tradition of a great warriors.

Vegetables

**Baby corn / Bok Choi / Asparagus / Carrot / Scallions /
Chinese cabbage / Red Cabbage / Broccoli / Red Pepper /
Yellow Pepper / Green Pepper / Snow Peas / Cottage
Cheese / Tofu**

Tossed with

**Sichuan Sauce / Hoisin Sauce / Sweet & sour / Black Bean
Sauce /
Honey Sesame and many more**

With

**Flat noodle / Hakka noodle / Pad thai noodle / Rice
Chinese Station**

Vegetable in coriander sauce

Baby corn & Water chestnut in Schezwan sauce

Stir fried Asian green

Cottage cheese in burnt garlic sauce

Thai Station

Thai Vegetable Red Curry

Broccoli, Mushroom, Bamboo Shoots

Thai Green Curry

Egg Plant, Mushroom, Garden Vegetables, Bamboo shoots

Massaman Curry

Potato / Sweet Potato

Tofu Vegetable

Mix vegetable stir fried with soya sauce and fresh tofu.

Steamed Rice / Jasmine Rice

Phad Thai Noodle

Som Tam Salad

Raw papaya salad or make your own variation with
cucumber / green mango / carrot – cucumber.

LIVE A La Minute Pastas

Toss up your favourite shape

Fusilli / Whole Wheat Penne / Spaghetti / Stuffed Ravioli

With a sauce and vegetable to go.

Sprinkle fresh herbs and shavings of parmesan.

Sauces

**Tomato, Cheese, Aglio e Olio and traditional Pesto,
Bolognese or Arrabiata.**

Served with freshly baked garlic bread.

Continental

Vegetable Lasagne

Italian Roasted Potato

Spinach & Ricotta Cannelloni

Cottage Cheese Steak

Assorted Indian Desserts

Kesari Nano Jalebi with Lachha Rabri

Orange Imarti

Pistachio Phirni served in Mitti Sakora

Garam Gud ka sandesh

Assorted Sandesh Platter

Daab / Orange / Strawberry / Mango / Rose / Chocolate /
Blueberry

Tender Coconut Mawa Mishri

Fresh Mango Muzaffar

Tender Coconut Kheer

Bharwan Gulab Jamun

Fresh melon Chena Payesh

Western Dessert Presentation

Coffee Viennese Cake

Banoffee Pie

Tropical Fruit Gateaux

Hot chocolate mud pudding

Italian Tiramisu

Blueberry Cheese Cake

Walnut Brownie

Red Velvet Cake

Almond Baklava

Kulfi Counter

Assorted Tilla Kulfi

KesarPista / Mango / Paan / Gulab / Rabri / Anar

Fresh Fruit Kulfi

Stuffed in whole fruit

Matka Kulfi

Kulfi Fladoo

Mango Kulfa

Cold Stone Ice Cream

Kala Jamun

Dolce Latte

Bubblegum

Ferrero Rocher

Sitaphal

Rose



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Celebrate Flavor. Celebrate life

World class Chocolate

Served on side: waffle cones, waffle cups, whipped cream, starfruit, grape bunch, sparkles, sauces & cocktail fruits.

Coffee

Italian coffee machine, using freshly brewed coffee beans to make the freshest cappuccino, espresso and lattes.

Add vanilla, Hazelnut or Caramel flavourings to make it your very own signature coffee.

Espresso

Americano

Double Espresso

Cappuccino

Macchiato

Latte

Share market ki Chai

Hot Masala tea i.e. Butter toast / Malai Toast.
