

SOCIAL MENU.

SNACKS

Vegetarian - Indian

- Kairi paneer tikka
- Paneer tikka hariyali
- Sesame paneer with sweet and sour sauce
- Palak aur anar ki tikki
- Vegetable shami kebab
- Dal ke kebab
- Aloo aur dal ki tikki
- Paneer shaslik
- Sufiyani paneer tikka
- Achari paneer tikka
- Hariyali paneer tikka
- Hara bhara kebab
- Zatuni paneer tikka
- Makai aloo ki tikki

Vegetarian - Western/Asian and Mediterranean

- Falafel with mint and garlic yoghurt
- Spinach and cheese fatayer
- Saffron rice croquettes with cheese
- Golden fried baby corn
- Mini spinach and cheese quiche
- Stuffed-fried mushroom
- Vegetable spring rolls
- Cottage cheese and bell pepper skewers with peanut sauce
- Vol-au-vent with mushroom stuffing
- Vegetable salt and pepper

Non-vegetarian - Indian

- Murgh tikka kali mirch
- Murgh malai kebab
- Murgh reshmi kebab
- Lamb boti kebab
- Lamb seekh kebab
- Shami kebab
- Machli Amritsari
- Machli tikka
- Ajwaini murgh tikka
- Murgh ke soole
- Zatuni murgh tikka

Non-vegetarian - Western/Asian and Mediterranean

- Chicken satay with peanut sauce
- Chicken nuggets with barbeque sauce
- Chicken sausage rolls
- Chicken spring rolls
- Chilli chicken dry
- Chicken and olive skewers tossed in pesto
- Chicken and corn vol-au-vent
- Indonesian lamb satay with chilli peanut sauce
- Lamb patty with spicy tomato salsa
- Fish fingers with tangy tartare sauce
- Crispy fish with sweet chilli sauce
- Thai fish cake with sweet chilli sauce

SALADS

Vegetarian - Indian

- Kachumber salad
- Aloo chaat
- Chana chaat
- Sliced green salad
- Tamatar aur paneer ka salad



- ÿ Fresh fruit chaat
- ÿ Mixed sprout salad
- ÿ Tandoori subz salad
- ÿ Aloo papdi chaat
- ÿ Tandoori gobhi salad

Vegetarian - Western/Asian and Mediterranean

- ÿ Oven roasted assorted bell peppers with olives
- ÿ Coleslaw with apple, raisins and middle eastern spices
- ÿ German potato salad
- ÿ Potato salad with lemon, capers and olives
- ÿ Pickled beetroot with roasted walnuts
- ÿ Tossed mixed green salad with three dressings
- ÿ Apple and walnut salad with sweetened yoghurt dressing
- ÿ Thai style cucumber salad with sweet chilli, coriander, soy and lime
- ÿ Tabouleh: bulgur wheat, mint, tomato, olive oil, lemon and parsley
- ÿ Vegetable niçoise: beans, potato, tomato, olive and red wine vinaigrette
- ÿ Assorted lettuce with a choice of dressings
- ÿ Oven baked tomatoes with garlic and balsamic dressing
- ÿ Greek salad: feta cheese, tomato, basil, olives, onion and cucumber
- ÿ Carrot salad with sesame dressing
- ÿ Chilli garlic marinated mushroom
- ÿ Tomato and mozzarella salad with fresh basil and olive oil
- ÿ Vegetarian Caesar salad with condiments
- ÿ Tomato and mozzarella salad with basil & pine nut dressing

- ÿ Poached pear and arugula salad with honey mustard dressing
- ÿ Chatpatta corn salad with tomato and bell peppers
- ÿ Okra with chilli garlic dressing

SOUPS

Vegetarian - Indian

- ÿ Tamatar dhaniye ka shorba
- ÿ Dal shorba
- ÿ Mulligatawny
- ÿ Subz shorba
- ÿ Badam ka shorba
- ÿ Rasam
- ÿ Dahi shorba
- ÿ Bhutte ka shorba

Vegetarian - Western/Asian and Mediterranean

- ÿ Creamed cauliflower and white onion
- ÿ Carrot and ginger
- ÿ Sweet corn soup
- ÿ Oven roasted tomatoes and garlic
- ÿ Pumpkin with roasted garlic
- ÿ Leek and potato with green herbs
- ÿ Aromatic Thai vegetable broth
- ÿ Cream of mushroom
- ÿ Vegetable hot and sour soup
- ÿ Tomato basil soup

Non-Vegetarian - Indian

- ÿ Murgh badami shorba
- ÿ Chicken yakhani
- ÿ Mutton yakhani
- ÿ Murgh aur subz shorba

Non-Vegetarian -Western/Asian and Mediterranean

- ÿ Spanish fish soup with tomato and saffron
- ÿ Chicken and almond broth

- ÿ Chicken consommé with coriander dumplings
- ÿ Italian minestrone

MAIN COURSE

Vegetarian - Indian

- ÿ Palak paneer
- ÿ Kadhai paneer
- ÿ Aloo matar paneer
- ÿ Matar paneer
- ÿ Paneer jalfrezi
- ÿ Tawa paneer
- ÿ Khade masale ka paneer
- ÿ Paneer lababdar
- ÿ Paneer kali mirch
- ÿ Paneer ki khurchan
- ÿ Paneer tikka
- ÿ Dum aloo banarasi
- ÿ Achari aloo
- ÿ Hing aur dhaniye ke chatpate aloo
- ÿ Hare pyaaz aur aloo
- ÿ Bhare aloo ka korma
- ÿ Dum aloo kashmiri



- Aloo gobhi matar
- Aloo do pyaaza
- Gobhi aur methi ka tuk
- Shimla mirch ka salan
- Mirchi aur baigan ka salan
- Gobhi adarki
- Hare bhare phool (gobhi & broccoli)
- Miloni tarkari
- Khoya matar masala
- Subz panchratan
- Vegetable jalfrezi
- Matar mushroom masala
- Mushroom do pyaaza
- Karela do pyaaza
- Bharwan karela
- Bhindi amchurwali
- Paneer tikka masala
- Bhindi masala
- Aloo zeera
- Methi malai matar
- Subz miloni
- Khumb matar masala
- Aloo gobhi masala
- Subz diwani handi

Vegetarian - Western/Asian and Mediterranean

- Potatoes steamed with mint tossed in parsley butter
- Lyonnaise potatoes sautéed with onions
- Potato dauphinoise: baked 'au gratin' with gruyere cheese and cream
- Mashed potatoes with glazed onion
- Roasted potato wedges with rosemary and garlic
- Glazed mixed vegetables
- Garlic sautéed vegetables
- Vegetable in Thai green curry
- Assorted 'pot roasted' root and vine vegetables
- Broccoli sautéed in garlic butter

- Bell pepper and eggplant stew with basil and olives
- Stir-fried bok choy, mushroom and broccoli
- Buttered broccoli and cauliflower with couscous
- Vegetable lasagna
- Spinach and ricotta cheese cannelloni
- Stir-fried vegetables
- Chinese mushroom and bean curd tossed in soya and honey
- Garlic fried spinach and baby corn
- Hakka noodles

Non-vegetarian - Indian

- Murgh tikka butter masala
- Palak murgh
- Murgh dahiwal
- Kadhai murgh
- Murgh kali mirch
- Murgh khas korma
- Murgh makhani kesari
- Murgh achari
- Murgh do pyaaza
- Achari gosht
- Mutton dahiwal
- Kadhai mutton
- Mutton do pyaaza
- Palak gosht
- Nihari gosht
- Shan-e-raan
- Dum ki chaap
- Bhuna gosht
- Rara gosht
- Lamb do pyaaza
- Goan fish curry
- Malika-e-dariya
- Bengali fish curry
- Macchli Amritsari
- Dahiwal macchi curry

Non-vegetarian - Western/Asian and Mediterranean

- Pan-fried chicken breast with tomato and mushroom sauce
- Shredded chicken breast with tomato and mushroom sauce
- Mustard marinated grilled chicken
- Lemon and thyme chicken
- Cheese filled chicken breast with red wine sauce
- Chicken in Thai red curry
- Chilli chicken with spring onions
- Shredded chicken in black bean sauce
- Diced chicken in sweet and sour sauce
- Lemon roasted chicken with baby onion and baby potato
- Grilled lamb chop with red wine sauce
- Lamb stew with carrot and potato
- Roasted leg of lamb with red wine and mushroom sauce



- Shredded lamb in oyster sauce
- Crispy lamb with spring onion in hoisin sauce
- Sliced sole in sweet and sour sauce
- Grilled sole with lemon caper butter
- Poached sole with lemon anchovy butter
- Baked fish with herb lemon butter
- Pan-fried sole fillet in spicy tomato salsa
- Chicken noodles

LENTIL (Select any one)

- Dal makhani
- Dal maharani
- Dal panchratan
- Dhaba dal
- Tadka dal
- Lasooni dal tadka
- Kairi arhar dal
- Dal palak masaledar
- Rajma masaledar
- Punjabi chole
- Pindi chole
- Dal Amritsari

RICE

- Peas pulao
- Jeera pulao
- Motia pulao
- Jodhpuri pulao
- Kashmiri pulao
- Vegetable pulao
- Matar aur gatte ka pulao
- Phaldari pulao
- Vegetable biryani
- Sada chawal
- Vegetable fried rice
- Egg fried rice
- Garlic fried rice
- Galangal and lemon flavoured rice

INDIAN BREADS

- Butter naan
- Plain naan
- Garlic naan
- Lachha parantha
- Pudina parantha
- Tandoori roti
- Missi roti
- Stuffed kulcha
- Plain poori
- Besan ki poori

CURD

- Burani raita
- Jeera raita
- Mint raita
- Pineapple raita
- Cucumber raita
- Tomato raita
- Dahi bhalla
- Dahi papdi chaat

DESSERTS

Indian

- Chenna payesh
- Fruit kheer
- Rasmalai
- Kala jamun
- Imarti
- Gulab jamun
- Moong dal halwa
- Gajar ka halwa (seasonal)
- Badam ka halwa
- Jalebi with rabri
- Malpua with rabri
- Kesari phirni
- Kalakand
- Baked gulab jamun with mihidana

Western

- Chocolate truffle cake
- Pineapple cake
- Hazelnut chocolate cake
- Chocolate mousse
- Warm chocolate pudding
- Apple crumble
- Apple strudel with vanilla ice cream
- Caramel custard
- Assorted french pastries
- Fresh fruit gateau
- Chocolate custard
- Orange soufflé
- Chocolate soufflé
- Lemon soufflé
- Honey nut pie
- Orange sesame cake
- Opera cake
- Tiramisu
- Banana tiramisu
- Strawberry cheesecake
- Mango cheesecake
- Mango chocolate cake
- Sliced fresh fruit
- Fresh fruit salad
- Choice of ice cream

