



**Holiday Inn**

AN IHG® HOTEL

MUMBAI  
INTERNATIONAL AIRPORT

# STAY PICKY!



# COCKTAIL SNACKS

## VEGETARIAN

### INDIAN

Assorted pakoda  
Dhokla  
Patra  
Baby corn bezule  
Cashew roll  
Karari makkai ki tikki  
Kothimbir wadi  
Mattar ke samose  
Mattar shammi kebab  
Palak ki shikampuri  
Paneer kalimirch tikka  
Paneer achari tikka  
Paneer ajwaini tikka  
Paneer hariyali tikka

### WESTERN

Cheese filled potato croquettes  
Grilled vegetables and corn bruschetta  
Masala peas and cheese tarts  
Mushroom and corn crostini with cheese  
Mushroom vol-au-vents  
Spinach and ricotta cheese tarts  
Sun-dried tomato and basil crostini

### ASIAN

Cauliflower saiwoo  
Corn fritters tossed in Schezwan sauce  
Crispy vegetables salt and pepper  
Golden friend baby corn  
Mushroom fritters  
Paneer salt and pepper  
Potato kung pao  
Sesame paneer with sweet and sour sauce  
Spicy vegetable filled wontons  
Vegetable spring rolls

## NON VEGETARIAN

### INDIAN

Murg malai kebab  
Murg reshmi seekh kebab  
Murg tikka achari  
Murg tikka hariyali  
Murg tikka kalimirch  
Murg tikka zafrani  
Khas chicken kebab  
Fried bombil (seasonal)  
Machli kolivada  
Machli tikka achari  
Machli tikka ajwaini  
Machli tikka sarson  
Masala fish fingers  
Gosht gilafi seekh kebab  
Gosht seekh kebab  
Shammi kebab

### WESTERN

Chicken and mushroom vol-au-vents  
Chicken nuggets with bbq sauce  
Creole chicken tarts  
Peppery chicken liver  
Spicy chicken sausages  
Sliced creole fish  
Fish fingers with tartar sauce  
Lamb and green pea tarts  
Meatballs with bbq sauce

### ASIAN

Chicken Manilla rolls  
Chicken satay with peanut sauce  
Crispy chicken salt and pepper  
Cube chicken teriyaki  
Mongolian chicken  
Pepper chicken  
Tiny prawn fritters  
Fish tempura with garlic chilli dip  
Crispy Thai fish

# SALADS

## VEGETARIAN

Apples, carrots, celery in honey vinaigrette  
Babaganoush  
Banarsi aloo chaat  
Carrot and raisins  
Chana chaat  
Chilli garlic marinated vegetables  
Coleslaw with apples and raisins  
Cucumber tabouleh  
Cucumber with garlic yoghurt  
Dahi bhalla  
Dahi papdi chaat  
Fresh garden greens with crisp vegetables  
German potato salad  
Hummus  
Kachumber  
Koshimbir (with curds)  
Moutabel  
Oven-baked tomatoes  
with garlic and balsamic dressing  
Oven-roasted bell peppers with olives  
Pasta salad with grilled vegetables and pesto  
Pickled beetroot with scallions  
Pine slaw  
Potato salad with mustard, capers olives  
Power salad (bean sprout/beetroot/broken wheat)  
Raw papaya salad with noodles  
Sev papdi chaat  
Sliced green salad  
Som Thai (papaya salad)  
Thai glass noodles and bean sprout salad  
Tomato & mozzarella with basil dressing  
Tossed green salad  
Veg kimchi  
Vegetable Caesar salad with condiments  
Waldorf salad

## SALAD BAR

6 Types cut vegetables  
4 Condiments  
3 Dressings

## NON VEGETARIAN

Caesar salad  
Chicken & pineapple salad  
Chicken pesto bell pepper salad  
Chicken, apple and aioli dressing  
Tandoori murg chaat  
Thai chicken salad  
Egg mayonnaise  
Fish mayonnaise  
Nicosie (tuna and bean)  
Mix meat salad

## RAITA

Aloo  
Boondi  
Burani (garlic and cumin)  
Cucumber  
Jeera  
Mint  
Mix vegetables  
Pudina  
Tadkevali dahi  
Tomato



# SOUPS

## VEGETARIAN

Beetroot consommé  
Cabbage chowder  
Chilled cucumber and mint  
Chilled gazpacho  
Cream of mushroom  
Cream of tomato  
Cream of vegetables  
Creamy pumpkin and roasted garlic  
Hot and sour  
Italian minestrone  
Kala channa rass  
Makkai ka shorba  
Man chow  
Mix vegetable broth  
Mulligatawny  
Palak shorba  
Potato and leek  
Rasam (tomato and pepper)  
Roasted tomato and basil  
Sweet corn  
Tamatar dharniya shorba  
Three bean goulash  
Tom yum  
Tom kha  
Clear soup

## NON-VEGETARIAN

Chicken and almond broth  
Chicken coriander dumpling soup  
Chicken, spinach, bean curd & soya  
Lemongrass and coriander  
chicken dumpling soup  
Mulligatawny chicken  
Cream of chicken  
Farmer's chicken broth  
White bean chicken soup  
Murg badami shorba  
Kozhi mulagu rasam  
Hungarian goulash  
Jehangiri mutton shorba  
Lamb and pepper  
Mutton yakhni shorba  
Seafood chowder

# MAIN COURSE

## NON VEGETARIAN

### INDIAN

Aloo gobi simla mirch  
Aloo ke kofte  
Aloo mattar  
Aloo posto  
Avial  
Bagare baingan  
Baingan bharta  
Bhindi amchuri  
Bhindi dahi wala  
Bhindi do pyaza  
Bhindi masaledar  
Cabbage poriyal  
Dhingri jehanara  
Dum aloo Banarsi  
Dum aloo Kashmiri  
Gobi adraki  
Gobi mattar  
Green Gujarat  
Hare pyaz ke aloo  
Hing aur dhaniala ke chat-pate aloo  
Jeera aloo  
Khade masale ka paneer  
Khoaya mattar masala  
Lauki ke kofte  
Makkai palak  
Malai kofta  
Methi chaman  
Methi mattar malai  
Miloni tarkari  
Mirch aur baingan ka salan  
Mushroom do pyaza  
Matar mushroom masala  
Matar palak  
Palak khumb  
Palak paneer  
Paneer chana rasmissa  
Paneer Hyderabad  
Paneer Jaipuri  
Paneer khurchan  
Paneer lababdar

Paneer tikka masala  
Punjabi arbi (seasonal)  
Sarson ka saag  
Subz Chettinad  
Subz makhanwala  
Tawa paneer  
Vegetable Hyderabadi  
Vegetable kadai

## WESTERN

Baked Florentine  
Bouquetiere vegetables  
Grilled room potatoes  
Grilled roast potatoes  
Lyonnais potatoes  
Young chilli honey potatoes  
Roasted potato wedges with rosemary  
Sautéed parsley potatoes  
Lasagne verduras  
Melanzini parmigiana  
Ratatouille  
Au gratin  
Fricassee (smoked pepper/curry mustard/  
roasted tomato basil)  
Mousakka

## ORIENTAL

Bean curd spinach & corn soya garlic sauce  
Chinese mushroom bean curd soya & honey  
Garlic fried spinach and baby corn  
Jade vegetables  
Okra bean salt and pepper  
Stir fried vegetables  
(black bean/yellow bean/ginger onion/garlic chilli)  
Stuffed egg plant garlic chilli sauce  
Thai chilli potatoes  
Thai curry (red/green/yellow)

## NON VEGETARIAN

### INDIAN

Sukka chicken  
Butter chicken  
Chicken Mughlai  
Chicken Vindaloo  
Kombdi tamda rassa  
Kadai chicken  
Palak murg  
Murg handi (with bone)  
Murg kali gol mirch  
Murg makhana  
Murg tarivala  
Rogini chicken  
Mutton Kolhapuri  
Mutton Malabari  
Laal maas  
Safed laal maas (lamb)  
Kadai gosht  
Achari gosht  
Bhuna gosht  
Dhabe da kheema kaleji  
Gosht do pyaza  
Gosht Mughlai masala  
Gosht nihari  
Rarha gosht  
Rogan josh  
Goan fish curry  
Fish ambat tikka  
Bengali fish curry  
Machhli Amritsari curry  
Machhli methi tamatar  
Malabari fish curry  
Meen gassi  
Meen moilee

### WESTERN

Chicken cacciatore  
Chicken forestiere  
Grilled chicken pommery mustard sauce  
Pan fried chicken supreme,  
tomato mushroom sauce  
Lemon and thyme chicken  
Roast chicken with red wine jus



Pan fried fish, spicy tomato salsa  
Poached fish anchovy, butter and lemon  
Fish orly tomato sauce  
Seafood ragout cream sauce  
Grilled fish grenoblaise  
Lamb ragout

## **ORIENTAL**

Chicken sambal olek  
Chicken sweet and sour sauce  
Chilli chicken  
Roast chilli chicken (with bone)  
Shredded chicken in black bean sauce  
Thai chicken curry (Red/Green/Yellow)  
Fish in butter chilli oyster sauce  
Fried fish chilli starnaise glaze  
Mixed seafood oriental sauce  
Pla rad pric (Thai spicy oyster coriander fish)  
Sweet and sour fish

## **STAPLES**

### **LENTILS**

Amti  
Dal surti (sweet)  
Dal Amritsari (tuar and urad mix)  
Dal hari moong  
Dal lauki  
Dal makhani  
Dal masaledar  
Dal maharani  
Dal moong tadka  
Dal panchratan  
Dhansak dal  
Pindi chhole  
Punjabi chhole  
Rajma masala  
Sambar  
Yellow dal tadka  
Usal

## **RICE PREPARATION**

Buttered rice  
Coconut rice  
Ghee rice  
Lemon rice  
Vermicelli brown rice  
Vegetable biryani  
Masala bhaath  
Corn pulao  
Dhingri pulao  
Jeera pulao  
Kabuli pulao  
Kashmiri pulao  
Motiva pulao  
Mattar pulao  
Vegetable pulao  
Zaffrani pulao  
Barista pulao (green peas and brown onions)

## **DUM BIRYANI**

Egg  
Chicken  
Malabari chicken  
Hyderabadi gosht  
Mutton  
Seafood

## **ASIAN RICE & NOODLES**

Vegetable fried rice  
Burnt garlic tomato rice  
Chicken fried rice  
Egg fried rice with vegetables  
Vegetable hakka noodles  
Schezwan noodles  
Singapore noodles  
Singapore chicken noodles  
Stir fried chicken noodles

## **INDIAN BREADS**

Naan  
Parathas (plain/pudina/methi/ajwain)  
Roti

# DESSERTS

## INDIAN

Balushahi  
Butte ki kheer  
Fruit kheer  
Vermicelli kheer  
Chana dal payassam  
Chenna payesh  
Doodhi halwa  
Gaajar halwa  
Moong dal halwa  
Dry fruit sheera  
Gulab jamun  
Kala jamun  
Kalakand  
Jalebi  
Malpua  
Mohan thal  
Motichoor laddoo  
Panthua  
Phirni  
Rasgulla  
Rasmalai

## ICE CREAM

Butterscotch  
Chocolate  
Strawberry  
Vanilla

## FROZEN DESSERTS

Kesar kulfi  
Kulfi falooda  
Malai kulfi

## WESTERN

Apple cake  
Plum cake  
Spanish vanilla cake  
Coffee sabayon cake  
Peach and semolina cake  
Pineapple and carrot cake  
Pineapple upside down cake  
Baked yoghurt with seasonal fruits  
Chocolate truffle bombe

Creamy rice pudding  
Peach Bavarian sticky rice pudding  
Fruit custard  
Fruit savarian  
Fruit trifle  
Pannacota (Vanilla/Mango/Strawberry)  
Profiteroles with chocolate fudge  
Tiramisu

## HOT WESTERN

Apple diplomat pudding  
Apricot bread and butter pudding  
Chocolate pudding  
Crêpe cheese pudding  
Dates and honey pudding  
Hot apple crumble  
Hot fudge brownie  
Omali

## PIE/TART/FLAN

American apple pie  
Apple strudel  
Baked fruit crumble/tart  
Fruit jalousie  
Fruit tart  
Peach and cream cobbler  
Plum crostata

## FRUIT BASED

Assorted mousse platter  
(Chocolate/Vanilla/Strawberry/Mango/Orange)  
Florida pastry  
French pastries (Pineapple/Black Forest/  
Strawberry/Mango/Blueberry)  
Italian ananas cream cake  
Mango coconut Bavarian cream cake  
Fresh fruit salad with mint  
Sliced fresh fruits





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To place orders or for more information, please call 9004617709.



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