

#### **COCKTAIL SNACKS SUGGESTIONS**

### Indian Non-Vegetarian

- Murgh Tikka Achari
- Murgh Tikka Hariyali
- Murgh Tikka Lasooni
- Murgh Pudina Tikka
- Andhra murgh Tikka
- Zafrani Murgh Tikka
- Murgh Malai Tikka
- Dahi wala kukad
- Jaituni murgh tikka
- Murgh Reshmi Seekh Kebab
- Murgh Nawabi Tikka
- Tandoori Kukkad Tikka
- Crumb Fried Chicken
- Chicken Nuggets With Bar-Be Cue
- Chicken Spring Rolls
- Chilli Chicken Dry
- Chicken and mushroom quiche
- Cajun Spiced Chicken
- Mutton Seekh Kebab
- Shikhampuri Kebab
- Shammi Kebab
- Galouti Kebab
- Machli Amritsari
- Kache nimbu wali machli
- Machli Koliwada
- Machli Tikka Ajawani
- Achari Machli Tikka
- Tulsi Mahi Tikka
- Tawa til wali machi
- Jaituni Machali Tikka
- Machli Tikka Hariyali
- Cajun spiced Battered Fried Fish
- Fish Finger With Tartar Sauce
- Orly fish

### **Indian Vegetarian**

- Paneer Tikka Hariyali
- Achari Paneer Tikka
- Ajawaini Paneer Tikka
- Pudina Paneer Tikka
- Kacchi mirch ka paneer Tikka
- Paneer Shashlik
- Tulsi Paneer Tikka
- Afghani Paneer Tikka
- Tandoori Soya bean Chaap
- Tandoori Phool
- Tandoori Aloo
- Aloo Aur Dal Ki Tikki
- Subz Soya Ke Kebab
- Golden fried baby corn
- Aloo Aur Makai Ki Tikki
- Subz Shammi Kebab
- Veg. Shikhampuri
- Chukandar ki Tikki
- Jimikand ki Tikki
- Lucknowi Chowk ki Tikki
- Hara Bhara kebab
- Chotte Amritsari Bhutte
- Chutney wale Aloo
- Arbi ke Kebab
- Sangria Ki shami
- Sesame Paneer With Sweet And Sour Sauce
- Vegetable Spring Rolls
- Honey chili Tofu
- Chilli Honey Potato
- Vegetables Salt & Pepper
- Spinach And Cheese Quiche
- Tomato and Vegetable
  Bruschetta
- Potato Croquettes
- Cajun Spiced cottage cheese finger



#### SALADS / COLD SELECTION SUGGESTIONS

### **Indian Vegetarian**

- Green salad Bar
- Fennel and Orange salad
- Kachumber Salad
- Curried potato salad
- Aloo anar ki chat
- Channa ki Chat
- Tamatar Aur Paneer Ka Salad
- Baby Onions In Red Vinegar
- Peanut Papdi Chat
- Fresh Fruit Chaat/ Phaldaari Chaat
- Dahi Papri Chaat
- Dahi Bhalla
- Dhokla
- Kachoris Saunth Ke Saath
- Upje Hue Moong aur Channe Ki Chaat
- Gajar Aur Kishmish Ka Salad
- Chakunder aur kali mirch
- Amrud aur Ananas Ki Chaat
- Mirch Pakode Ka Salad
- Shakharkandi Ka Salad Arabic salad
- Hummus
- Moutabal
- Fattoush salad
- Cucumber with minted yoghurt
- Tabouleh
- Babagnoug
- Arabic bean salad with tomato
- Asian salad
- Thai Raw papaya salad ( seasonal)
- Glass noodle salad with colored pepper
- Cucumber kimchee
- Cabbage kimchee
- Deep fried tofu with Asian greens peanut sauce
- Rice noodle salad with corn tempered with curry leaves

### Western Vegetarian

- Apple And Walnut Salad (Woldorf Salad)
- Tossed Green Salad
- Veg Caesar Salad With Condiments
- Cucumber In Garlic Yoghurt
- Carrot and Raisin With Sesame Dressing
- Tomato and feta cheese Salad With Fresh Basil, Olive Oil and Balsamic
- Oven Baked Tomatoes With Garlic And Balsamic Dressing
- Coleslaw With Apple And Raisins
- Potato Salad with dill and pickled cucumber
- Potato Salad With Lemon Caper And Olives
- Pickled Beetroot With Walnut
- Beet root and apple salad
- Creamy Vegetable Salad (Russian Salad)
- Grilled Eggplant and Rocket Salad with Pomegranate Vinaigrette
- Fresh Garden Greens with Crisp Vegetable and Dressings
- Pasta Salad with mix pepper and olives
- Sprouts and chickpeas
- Apple and Cucumber salad
- Potato and dill
- Tomato mozzarella with oregano & extra virgin olive oil

# Non- Vegetarian Salad



- Grilled Chicken Salad
- Tandoori Murgh Chat
- Tuna And Bean Salad (Nicosia Salad)
- Chicken Caesar Salad
- Hawaii chicken salad
- Calamari salad with color pepper pesto dressing
- Thai chicken salad with glass noodle
- Seafood salad
- Oven Roasted Chicken Salad



#### **SOUP SUGGESTIONS**

## Indian Non-Vegetarian

- Murgh Yakhni Soup
- Mutton Yakhni Soup
- Mulligatawny With Chicken
- Murgh Aur Subz Shorba
- Murgh Dhaniya Shorba
- Paaya Shorba
- Kashmiri Murgh Shorba
- Murgh Pudina ka shroba

## Western Non-Vegetarian

- Cream Of Chicken
- Smoked Chicken with Thyme
- Chicken and Roasted Garlic
- Lemongrass And Coriander Flavored
  Chicken Soup
- Lamb Broth
- Chicken And Almond Broth

# Asian Non-Vegetarian

- Sweet corn chicken soup
- Tom yum chicken
- Hot and sour chicken soup
- Tom yum seafood
- Chicken Noodle Soup
- Chicken Man chow

## Indian Vegetarian

- Tamatar Dhaniya Shorba
- Tamatar Pudina Shorba
- Tamatar Adrki Shorba
- Tomato Tulsi ka Shorba
- Tomato Rasam
- Dal Shorba
- Dal Palak Shorba
- Lasooni Subz Shorba
- Mulligatawny
- Lehsuni dal ka shorba
- Subz Shorba
- Pepper and pineapple rasam
- Makai Palak ka shorba
- Rajmah ka Shorba
- Makai Ki Raab
- Subz Dhungaar Ka Shorba

# Western Vegetarian

- Cream Of Tomato
- Cream Of Mushroom
- Cream Of Broccoli
- Cream Of Cauliflower
- Cream Of Green Peas
- Cream Of Vegetables
- Vegetable Clear Soup
- Tomato and Basil
- Tomato & Pepper
- Spinach soup
- Minestrone Soup
- Leeks and potato soup
- Oven Roasted Tomatoes
  And Garlic

## Asian Non-Vegetarian

- Hot And Sour Veg Soup
- Sweet Corn Soup
- Vegetable clear soup
- Tom yum soup
- Vegetable man chow
- Noodle soup



#### HOT SELECTION SUGGESTION

### Indian Non-Vegetarian

- Murgh Khas Korma
- Murgh Kali Mirch
- Murgh Makhani
- Murgh Lababdar
- Lagan Ka Murgh
- Murgh Butter Masala
- Murgh handi laziz
- Palak Murgh
- Murgh Korma
- Murgh Khatta Pyaaz
- Kadhai Murgh
- Chicken Chettinad
- Chicken Curry
- Murg Mathania Chilli Curry
- Murgh Awadhi Korma
- Awadhi Gosht
- Gosht Rogan Josh
- Salgum Gosht
- Dum Ka Gosht
- Achari Gosht
- Mutton Dhaniwal Korma
- Kadhai Mutton
- Gosht Do Pyaza
- Palak Gosht
- Nahari Gosht
- Bhuna Gosht
- Gosht Korma
- Gosht Dhai Wala
- Mutter keema
- Gosht Adrki
- Lal maans
- Malabari mutton curry
- Kishmish Gosht
- Goan Fish Curry
- Malika-E-Dariya
- Bengali Fish Curry
- Machli Amritsari
- Malabar fish curry
- Meen moilee

### Indian Vegetarian

- Kadhai Paneer
- Palak Paneer
- Paneer Jalfarezi
- Tawa Paneer Masala
- Khade Masale Ka Paneer
- Paneer Lababdar
- Paneer Kali Mirch
- Paneer Ki Khurchan
- Paneer Makhan wala
- Paneer aur mirch ka salan
- Teen Mirch ka Paneer
- Mewa Makhani Paneer
- Zafrani Paneer
- Handi Kofta curry
- Paneer Kesariya
- Soya Chaap Lababdar
- Roghani Soya bean Chaap
- Dum Aloo Banarasi
- Aloo Taka-Tak
- Hing Aur Dhania Ke Chatpate Aloo
- Hare Pyaz Aur Aloo
- Dum Aloo Kashmiri
- Gatta Curry
- Aloo Gobhi Adrki
- Aloo Gobhi Mattar
- Shimla Mirch Ka Salan
- Mirchi Aur Baigan Ka Salan
- Miloni Tarkari
- Kaju Matar Makhane
- Khumb Matar Makhane
- Khoya Mattar Masala
- Subz Panchratna
- Vegetable Jalfarezi
- Khumb Mattar Masala
- Khumb Do Pyaza
- Karela Do Pyaza
- Bhindi Amchoor Wali
- Makai Palak
- Palak Khumb
- Bhindi do pyaza
- Rogani Kathal
- Palak Mutter Makhane
- Methi Malai Mutter
- Malai Kofta
- Aloo Bhukara Kofta



### HOT SELECTION SUGGESTIONS

### Western Non-vegetarian selection

- Pan-Fried Chicken Breast With Mushroom Sauce
- Chicken Cacciatore
- Cajun Spice Marinated Chicken
- Herb Crusted Chicken with Garlic Jus
- Grilled Chicken Breast with pepper sauce
- Oven Roasted Chicken With Thyme Jus
- Honey Mustard Marinated Chicken with Star anise jus
- Lemon And Thyme Chicken
- Chicken Florentine with mushroom & Cheese Sauce
- Braised Lamb with Mustard & Red Wine
- Lamb Stew With Carrots And Potatoes
- Grilled Fish With Lemon Butter Caper
  Sauce
- Sliced Fish with Basil & Turmeric
- Pan Fried Fish in Spicy Tomato Salsa
- Poached Fish With Anchovy Butter And Lemon
- Herb Crusted Fish with Caper Butter Sauce
- Pan Seared paprika fish

## Asian - Non veg. selection

- Chilly Chicken With Spring Onions
- Stir fried chicken in XO sauce
- Shredded Chicken In Black Bean Sauce
- Diced Chicken In Sweet And Sour Sauce
- Diced Chicken In Thai Green Curry
- Shredded Lamb With Oyster Sauce
- Sliced Fish In Sweet And Sour Sauce
- Grilled fish In Black Bean Sauce

### Western Vegetarian Selection

- Baked Potato Lyonnaise
- Cauliflower au gratin
- Roasted Potato Wedges With Rosemary
- Sautéed Baby Potatoes with Spinach,
  Onion, Garlic and Chili Flakes
- Mushroom & potato Dauphinoise
- Potato & Spinach Dauphinoise
- Bell Pepper And Eggplant Stew With Basil And Olives
- Vegetables Stew with Cous Cous
- Vegetable Lasagna
- Lasagna With Spinach And Ricotta Cheese
- Cannelloni with Spinach and ricotta
- Grilled polenta with mushroom ragout
- Grilled Semolina Cake with Tomato
  Sauce
- Grilled Cottage Cheese Steaks with
  Saffron Cream Sauce and Asparagus
- Penne Or Macaroni Or Farfalle Or Fusilli
  With Sauces (Mushroom cream sauce, arabiata, lamb bolognaise)

# Asian veg. selection

- Stir Fried Vegetables
- Thai vegetable Red Curry
- Thai vegetable green curry
- Chinese Mushrooms And Bean
  Curd Tossed With Soya And Honey
- Stir fired tofu with Asian greens
- Wok fried potatoes
- Garlic Fried Spinach And Baby Corn
- Veg Hakka Noodles with Spring Onions
- Veg Fried Rice
- Egg Fried Rice with Vegetables



### STAPLES SUGGESTIONS

#### Lentil

- Dal Makhani
- Dal Maharani
- Dal Panchratna
- Dal Yellow Tadka
- Dal Palak Masale
- Dar Dal Amritsari
- Dal Palak
- Dal Moong Tadka
- Dal Hari Moong
- Dal Hariyali
- Dal Arhar Tadka Cha
- Dal Ka Dalcha
- Punjabi Chole
- Rajmah Masale Dar
- Sambhar
- Dal Dhokli
- Dal Shekhawati

### Rice

- Mutter Pulao
- Jeera Pulao
- Motia Pulao
- Jodhpuri Pulao
- Kashmiri Pulao
- Vegetable Pulao
- Phaldari Pulao
- Vegetable Biryani
- Steamed rice
- Kabuli Pulao
- Tamatar Pulao
- Tamatar Aur Pudina Pulao
- Laung Aur Kesari Pulao
- Amritsari Wadi Pulao
- Aloo Gobi Ki Tehri
- Lemon Rice Chutney Pulao
- Zafrani Pulao
- Subz Dum Biryani
- Subz Tehri
- Kale Moti ka Pulao

### **Indian Breads**

- Butter Naan
- Plain Naan
- Garlic Naan
- Tandoori Roti
- Pudina Paratha
- Aloo Kulcha
- Paneer Kulcha
- Pyaz Hari Mirch Ka Kulcha
- Laccha Parantha

#### Curd

- Jeera Raita
- Mint Raita
- Pineapple Raita
- Cucumber Raita
- Tomato Raita
- Beetroot Raita
- Boondi Raita
- Masala Raita
- Lauki Ka Raita
- Aloo Ka Raita

Pudina Raita

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### **DESSERT SUGGESTIONS**

#### **Western Selection**

- Crème Caramel
- Baked Cheese Cake with Fresh Fruits
- Tiramisu cake
- Mango mousse
- Strawberry gateaux
- Cream Brule
- Chocolate brownie
- Profiteroles with Chocolate Fudge
- Apple and Nut Cake
- Spanish Vanilla Cake
- Pineapple and Carrot Cake
- Pineapple Upside Down

### **Chocolate Based Desserts**

- Chocolate Hazelnut Brownie
- Chocolate Cherry Gateaux
- Chocolate Mud Cake
- Chocolate Marble Mud Cake
- Chocolate Mini pastry
- Chocolate Black Forest Cake
- Chocolate Chip Mousse

#### **Fruit Based**

- Pineapple Pastry
- Mango Coconut Bavarian Cream cake
- Italian Ananas Cream Cake

### Vegetarian / Eggless

- Chenna Payesh
- Fruit Kheer
- Rasmalai
- Kala Jamun
- Phirni
- Gulab Jamun
- Moong Dal Halwa
- Gajar ka halwa (Seasonal)
- Jalebi With Rabri
- Malpura With Rabri
- Fruit Jalousie
- Tender coconut mousse
- Chocolate mousse
- Strawberry mousse
- Fresh fruit salad with honey and milk

#### **Hot Dessert**

- Warm chocolate pudding
- Apple Diplomat Pudding
- Hot Apple Crumble
- Omali
- Payasam
- Dates and Honey Pudding
- Apricot Bread and Butter Pudding
- Selection of ice cream any one (vanilla, chocolate, strawberry, butterscotch)

