

2024-2025

BANQUET ESSENCE



BANQUET MENU

SALAD

ORIENTAL CHICKEN SALAD

(Sliced Chicken marinated with spicy dressing of Tomato, Lemon Grass, Red Chilli and Soya.)

CHICKEN WITH PICKLE

(Juliennes of Chicken mixed with Mayonnaise, Cream and chopped home made Pickled Vegetables.)

CHICKEN AND POTATO CHAAT

(Cubes of Chicken and Potato tossed with Lemon and Coriander dressing.)

CHICKEN SALAD NAPOLEON

(Juliennes of Chicken, Carrots, and Pineapple with creamy Mayonnaise.)

SPANISH MIXED MEAT SALAD

(Roast Lamb, Salami, Bell Pepper, Chicken, Tomato, Onions, tossed with Herbs dressing.)

TUNA AND POTATO NICOISE

(Cubes of Potato and preserved Tuna Fish with French dressing, and garnished with Olives.)

BAGICHE KA SALAD

(Diced Cucumber, Tomatoes, Babycorn, Bell Pepper, served with French dressing.)

CHATPATA KACHUMBER SALAD

(Dices of Onion, Tomato, Cucumber, Green Chilly, Coriander and chopped Ginger with tangy lemon dressing.)

RUSSIAN SALAD

(Cooked Cubes of Carrot, Bean, Potato, mixed with creamy Mayonnaise.)

PHALON KA SANGAM

(Cubes of Seasonal Fruit tossed with tang

RED AND WHITE COLESLAW

(Fine Shredded Red and White Cabbage with Carrots mixed in Mayonnaise and garnished with roasted Peanuts.)

ALOO AND MUTTER CHAAT

(Cubes of Potatoes and Green Peas tossed with tangy Lemon dressing.)

HEALTH SALAD

(Beansprouts, Capsicum, Tomatoes, tossed with Corn Oil dressing.)

ITALIAN PASTA SALAD

(Pasta, Bell Peppers, dressed with Basil flavoured Olive Oil and Tomato dressing.)

PINEAPPLE AND CHEESE SALAD

(Cube Pineapple , Processed Cheese, Cream & Mayo)



SALAD

BROCCOLI AND BEANS SALAD

(Broccoli, Baked Beans, French Beans, Lemon & Extra Virgin Olive Oil)

CARROT AND RAISINS

(Grated Carrot, Raisins Honey Lemon Dressing)

SPROUT SALAD

(Beansprouts, Chopped Onion, Tomato, Bell Peppers & Vinaigrette Dressing)

COLE SLAW

(Shredded Cabbage, Carrot Julienne, & Capsicum with Mayo Dressing)

SWEET AND SOUR CUCUMBER

(Dice Cucumber & Sweet & Sour Sauce)

THREE BEANS SALAD

(Beansprout, French Beans & Baked Beans English Dressing)

TOMATO AND CHEESE SALAD

(Tomato Wedges, Shredded Cheese & Pesto Dressing)

FRUIT CHAAT

(Mixed Cut Fruit & Chaat Masala)

KACHUMBER SALAD

(Cucumber, Chopped Onion, Tomato, With Lemon Dressing)

ALOO ANARKALI CHAAT

(Potato, Chaat Masala, Pomegranate Seeds)

GREEK SALAD

(Cucumber, Lettuce, Onion, Tomato, Feta Cheese & Olive + Vinaigrette Dressing)

VEG, HAWAIIAN SALAD

(Bell Pepper, Onion & Pineapple with Tangy Mayo Dressing)

GRILL VEG. SALAD

(Seasonal Vegetable Marinated Grilled & Served Cold)

MEXICAN BEAN SALAD

(Kidney Beans & baked Beans with Bell Pepper Salsa Sauce)



SOUP

CREME AGNES SOREL

(Cream of Chicken, Mushroom and Parsley.)

HOT AND SOUR CHICKEN SOUP

(Chicken stock, Soya, Ginger, Vinegar and spices)

SWEET CORN CHICKEN SOUP

(Chicken stock, sweet corn, corn starch, seasoning)

CHICKEN MANCHOW SOUP

(Chicken Stock, vegetables, ginger, garlic and spices)

CLEAR CHICKEN,

(chicken stock, Vegetables, Chicken Shredded and seasoning)

TOMATO EGG DROP SOUP

(Tomato base soup with egg and spices)

MURG SHORBA JEHANGIRI

(Chicken Soup flavoured with Indian Herbs, condiments and garnished with dices of Chicken.)

CREME PRINCESS

(Cream of Chicken and Asparagus.)

CALIFORNIAN ALMOND SOUP

(Almond Cream Soup garnished with roasted Almond Flakes.)

MINISTRONE MILANAISE

(Italian Vegetable Broth Soup.)

MULLIGATAWNY SOUP

(Traditional Curry flavoured Lentil Soup, garnished with Rice.)

VEGETABLE MANCHOW SOUP

(Vegetable Stock, vegetables, ginger, garlic and spices)

FRESH SPINACH AND MUSHROOM SOUP

(With roasted Almond Flakes.)

CALDO VERDE

(Potato base soup finished with spinach and olive oil)

VEG CATALINA SOUP

(Clear soup finished with fried onion)

GOAN NOODLE SOUP

(Vegetable Broth served with letter noodle)

SOUP

LAMB AND CORN
(Lamb Broth with Corn)

CALDO VERDE
(Portugues Potato & Spinach Soup with Olive Oil Drizzle)

CREAM OF TOMATO
(Puree of Plum Tomato + Cream + Vegetable Stock)

CREAM OF VEGETABLE
(Dices Vegetable + Cream + Vegetable Stock)

MINISTRONE VEG / SEAFOOD
(Tomato Flavor Italian Broth with Pasta & Parmesan Cheese)

MURG PALAK SHORBA
(Chicken Stock + Spinach + Indian Spices)

TOMATO DHANIA SHORBA
(Plum Tomato + Fresh Coriander Leaves + Indian Spices)

TOMATO PEPPER RASAM
(South Indian Prepration with Tomto + Crushed Pepper-corn + Tamarind & Curry Leaves)

MAKAI PALAK SHORBA
(Corn & Spinach Soup + Indian Spices)

DAL PUDINA / DHANIA SHORBA
(Yellow Lentils + Veg Stock + Corriander & Mint Leaves)

SHAHI SHORBA
(Almond Paste + Vegetable Stock + Indian Spices)

MURG ADRAKI SHORBA
(Chicken Stock + Ginger + Indian Spices)

SWEET CORN VEG / NON VEG SOUP
(Vegetable Stock + Sweet Corn + Oriental Seasoning + Corn Starch / Chicken Cubes & Eggs)

CRÈME OF BROCCOLI
(Broccoli Puree + Cream + Vegetable Stock & Seasoning)

CARROT AND CORIANDER
(Carrot Puree + Corriander + Veg broth)

CREAM OF CHICKEN SOUP
(Chicken Cubes + Cream Soup & Seasonings)

YAKHNI SHORBA
(Kashmirir Dish made with Rice Lamb Stock & Chunks with Indian Spices)

FISH

GOLDEN FRIED FISH

(Marinated Fish Fillets coated with Bread Crumbs and Deep fried, served with Tartar sauce.)

FILLET OF FISH CREOLE

(Marinated Fish Fillet pan fried, served with Creamy Mushroom and Tomato sauce.)

BAKED TOMATO CHILLI FISH

(Marinated Fish Fillets baked in Tomato Sauce with Bell Pepper and Cheese.)

FISH AMANDINE

(Marinated Fish Fillets, Pan fried, topped with creamy Lemon and Butter Sauce, garnished with Almond Flakes.)

GRILLED FISH WITH LEMON BUTTER SAUCE

(Marinated Fish Fillets, Pan grilled, topped with creamy Lemon Butter sauce and Parsley.)

SEAFOOD THERMIDOR

(Creamy Mixer of cooked seafood, egg yolk and cheese (brandy optional))

FRIED FISH

(Fish marinated lemon juice, garlic, mustard and crumb Fried)

BAKED FISH

(Creamy mixer of seafood with cheese and gratinated)

INDIAN FISH

TALI MACHLI AMRITSARI

(Fish coated with Red Masala Batter and deep fried.)

CHATPATTI FISH CURRY

(Hot and Spicy boneless Fish Curry.)

GOAN FISH CURRY

(Slice of fish simmered in typical goan curry)

FISH CALDIN

(Fish simmered in coconut gravy with fresh herbs and chilly)

FISH CALDEREDA

(Assortment of fish with bell pepper onion and tomato)

KING FISH RECHARDO MASALA

(Fish fried in spicy goan rechardo masala)

FISH CALDIN

(Coconut milk, Coriander, green chilly and spices)

FISH AMBOTIK

(Spicy & Tangy Curry with coconut, Spices, red kashmiri chillies)

INDIAN FISH

DAHI MACHHI

(Fish Cooked with Yoghurt based curry with mild Spices)

BENGALI FISH CURRY

(Fish,eggplant,potato,spices and mustard base curry)

MANGALORIAN FISH CURRY

(Fish curry Cooked with Fresh coconut milk and spices)

TAWA FRIED FISH

(Fish marinated with chilly,spices,lemon and ginger&garlic paste and tawa fried)

SARSON BATATA MACHHER JHOL

MALABARI FISH CURRY

(Fish Cooked with fresh coconut milk,ginger and green chilly and spices)

MEEN MOILEE

(Fish cooked with fresh coconut milk with Ginger,green chilly and curry leaves and mild spices)

SEAFOOD BALCHAO

(Fish cooked with sweet,tangy and mild spices)

SEAFOOD MALAI CURRY

(Seafood cooked in Rich cashew and onion gravy with mild spices)

GOAN SEAFOOD CURRY

(Seafood Cooked in fresh coconut,kashmiri chilly and blend of spices)

GOAN SQUIDS CHILLY FRY

(Squids cooked with peppers,onions ,chilly with mild spices)

CHINESE

FISH IN BLACK PEPPER SAUCE

(Sliced Fish cooked with Chinese Spices and Pepper Corn sauce.)

FISH WITH CHILLI SAUCE

(Sliced Fish cooked with Red Chilly and Tomato sauce.)

FISH SHANGHAI STYLE

(Sliced Fish braised with Black Mushroom, Red Pepper, Ginger in special Oyster sauce with a touch of White Pepper.)

SWEET-N-SOUR FISH

(Sliced Fish topped with Sweet and Sour sauce.)

SEAFOOD IN HOT GARLIC SAUCE

(Mix seafood in sweet n sour hot garlic sauce)

FISH SALT N PEPPER

(Crispy Fish tossed with garlic,onion,soy,chilly)

FISH IN CHILLY GARLIC

(crispy fried fish in spicy chilly and garlic sauce)

CHICKEN

CHICKEN IN RED WINE SAUCE

(Sautéed Chicken braised in Red Wine, garnished with Button Mushroom and Onions)

CHICKEN PRINCESS

(Sautéed Chicken topped with Mushroom sauce and garnished with Asparagus.)

CHICKEN CACCIATORA

(Sautéed Chicken cooked with White Wine, Tomatoes, Mushrooms and Black Pepper Corn in Italian style.)

OVEN ROASTED CHICKEN

(With Mustard and Wine sauce.)

PAPRIKA CHICKEN

(Sautéed Chicken deglazed with White Wine and cooked in Tomato Paprika gravy.)

CHICKEN STROGONOFF

(Strips of Chicken and Mushroom cooked in creamy Wine flavoured sauce.)

CHICKEN STEW

(Pan seared chicken cooked in brown gravy with potatoes, carrot)

CHINESE

CHICKEN SZECHWAN STYLE

(Diced Chicken in Szechwan sauce.)

CHILLY CHICKEN HAKKA STYLE

(Diced Chicken cooked in Garlic, Green Chilly and Soya sauce.)

SWEET AND SOUR CHICKEN BEIJING STYLE

(Diced Chicken in Sweet and Sour sauce.)

CHICKEN MANCHURIAN HAKKA STYLE

(Diced Chicken in Ginger Garlic sauce.)

CHICKEN BLACK PEPPER PHOENIX STYLE

(Diced Chicken in Black Pepper and Worcestershire sauce.)

CHICKEN HONG KONG

(Diced Chicken cooked in Chilly Oil with Sour and Spicy sauce.)

CHICKEN GINGER GARLIC SAUCE

(Diced Chicken cooked in Cantonese style.)

CHICKEN KUNG PAO KAY

(Diced Chicken cooked with Garlic, Dry Red Chilli, Soya sauce and Cashewnuts.)

CHICKEN WITH BUTTER GARLIC SAUCE

(Diced Chicken cooked Home-Made style with Garlic and Butter)

CHILLY GARLIC CHICKEN

(Diced chicken crispy fried tossed with chilly garlic sauce)

CHICKEN IN HOT GARLIC

(Diced Chicken crispy fried and tossed with hot garlic sauce)

CHICKEN

CHICKEN MAKHANWALA

(Chicken partially roasted in Tandoor cooked in Rich Tomato sauce, finished with Butter and Cream.)

DUM KA MURG HYDERABAD

(Succulent Chicken Pieces cooked on Dum with Hyderabad! spices.)

MURG METHI MASALA

(Pieces of Chicken broiled with Fenugreek, Spices and Tomatoes.)

MURG SAAGWALA

(Tender Chicken pieces cooked with Spinach Puree, home ground Spices and Juliennes of Ginger.)

MURG DO PIAZA

(Traditional Chicken curry tossed with sauted Onions in abundance.)

MURG BEMISAL

(Chicken Braised in rich Mughlai Gravy, garnished with Nuts.)

MURG KADAI KALIMIRCH

(Succulent pieces of Chicken cooked with Tomatoes, Capsicum, Fresh Herbs, Black Pepper Corn and Fenugreek.)

MURG MUMTAZ

(Tandoor Chicken , cooked with rich Tomato and Onion Gravy, spices, condiments with a subtle Coriander flavour)

MURG DHANIAWALA

(Fresh Coriander flavoured Chicken curry cooked on dum.)

BHUNA MURG MASALA

(Tender Chicken pieces broiled with Tomatoes, Ginger, Coriander and freshly ground masala.)

MURG MUGHLAI

(Chicken pieces cooked in rich Cashewnut and Almond gravy with condiments and spices of Awadh)

MURG MALAI KORMA

(Succulent Chicken pieces braised in creamy Tomato and Butter gravy.)

MURG ANARI

(Chicken pieces cooked in special home-made red gravy with fresh Pomegranate Seeds.)

PEELA MURG

(Succulent Chicken pieces cooked with typical Rajasthani Spices, Yoghurt .Garlic and flavoured with Dry Coriander.)

CHICKEN CHETTINAD

(Chicken cooked in chettinad masala)

KOZHI VARUTHA CURRY(CHICKEN)

(Chicken marinated with ground spices and finished with coconut base masala)

CHICKEN

CHICKEN XACUTTI

(A goan preparation simmered in Xacutti masala flavoured with star anis)

CHICKEN CAFREAL

(chicken marinated with typical goan green masala and grilled)

CHICKEN VINDALOO

(Chicken cooked in goan red masala with predominant flavor of toddy vinegar)

LAZIZ HANDI MURG

(Rich chicken curry with char magaz and kaju)

MURG BEGAM BAHAR

(Chicken with onion ,indian spices and finished with Yoghurt and saffron)

MURG HARA MASALA

(Chicken Marinated with mint ,coriander,almond and yogurt curry)

MURG KOLHAPURI

(Chicken cooked with blend of fresh spices)

MURG MAKHANI

(Chicken partially roasted in Tandoor cooked in Rich Tomato sauce, finished with Butter and Cream.)

MURG METHI

(Chicken curry with fresh fenugreek leaf and Indian Herbs)

MURG SHAHI KORMA

(Chicken cooked with rich onion & cashew Gravy)

MURG TARIWALA

(Chicken Curry made with whole spices and onion,tomatoes)

MURG TIKKA MASALA

(Char Grilled chicken cooked with rich tomato gravy with spices)

LASOONI MURG

(Garlic flavored chicken curry with Indian Spices)

ACHARI MURG

(Spicy chicken preparation with indian spices)

DAHI MURG

(Chicken cooked with yoghurt based curry with indian spices)

LAMB

LAMB HOT POT

(Sliced Lamb with Black Pepper in a creamy sauce.)

ROAST LEG OF LAMB PROVENCAL

(Succulent sliced roast Leg of Lamb topped with roast gravy flavoured with Provenca! Herbs.)

EGYPTIAN LAMB MOUSSA'KA

(Fine Lamb mince enhanced with Arabic Spice, cooked with Eggplant and Tomato.)

LASAGNE AL FORNO

(Pasta Sheets with Lamb mince baked with Cheese sauce.)

LAMB GOULASH

(Slow cooked lamb with tomato paste, potatoess, carrot and spices)

BRAISED LAMB STEW

(Slow cooked lamb with broth, vegetable and spices)

SHEPERD'S PIE

(Minced lamb meat cooked with onion, garlic and baked with potato mash)

LAMB AND CORN STEW

(Slow cooked lamb with onion, garlic and corn)

CHINESE

LAMB HONG KONG STYLE

SLICED LAMB WITH GINGER AND SPRING ONION CANTONESE STYLE

SLICED LAMB SZECHWAN STYLE

LAMB WITH HOT BEAN SAUCE

LAMB CHILLY GARLIC

SLICED LAMB SHANGHAI STYLE

INDIAN

HANDI GOSHT

(Tender Lamb cooked in delectable gravy with a touch of Cardamom and Saffron.)

GOSHT BADAMI KORMA

(Tender Mutton cooked in Almond gravy with a touch of Cardamom and Vetiver.)

KADAI GOSHT

(Succulent pieces of Mutton cooked with abundance of Tomato and fresh herbs, sprinkled with Fenugreek.)

GOSHT SAAGWALA

(Succulent pieces of Mutton cooked with Spinach Puree, Fenugreek and Cumin.)

GOSHT DO PIAZA

(Tender Mutton pieces cooked with freshly ground spices.)

BHUNA GOSHT ADRAKI

(Tender pieces of Mutton browned in freshly ground spices, Tomatoes, Onions and finished with Ginger.)

ROGAN-E-GOSHT

(Tender pieces of Lamb cooked in traditional Kashmiri spices.)

KEEMA KALEJI MASALEDAR

(Mutton mince and Kidney cooked with fresh herbs and spices.)

MUTTON KOFTA DIL KHUSH

(Soft Lamb minced dumplings braised in Chef's special gravy.)

ACHAR GOSHT

(Lamb cooked with an unusual combination of Hyderabad! spices.)

KALI MIRCHKA GOSHT

(Mutton pieces combined with whole black and white Pepper and cooked on slow fire in Dum Pukht style.)

MUTTON VINDALOO

(Cooked in Goan red masala flavored with toddy vinegar)

MUTTON XACUTTI

(Lamb cooked in coconut base gravy and flavoured with star anis)

BHUNA GOSHT

(slow cooked mutton with onion,tomato and indian spices)

LAMB KORMA

(Slow cooked mutton with cashew,onion,fresh and indian spices)

MUTTON SAAGWALA

(Mutton cooked with spinach based gravy with indian spices)

NARGISI KOFTA CURRY

(Seasoned lamb mince stuffed with boiled egg and deep fried and served with rich curry)

BADAMI LAMB KORMA

(Mutton cooked with rich badam gravy and indian spices)

DHANIYA MURG

(Chicken cooked with coriander based gravy with indian spices)

METHI AUR LAMB MASALA

(Slow cooked mutton with fresh fenugreek leaves and indian spices)

PANEER

PANEER KADAI

(Strips of Cottage Cheese cooked in Kadai with Tomato Gravy, Black Pepper Corn, crushed Coriander Seeds and Green Chillies.)

PANEER BADSHAHI

(Cubes of Cottage Cheese in a delicious Tomato and Cashewnut gravy.)

PANEER NAZAKAT

(Chunks of Paneer cooked in Mughlai gravy with a touch of Saffron.)

METHI PANEER

(Cottage Cheese and Fenugreek cooked on Kadai with home ground spices.)

PANEER AKBARI

(Cottage Cheese in a delicious blend of Cashewnut and Yoghurt gravy.)

PALAK KI NAZAKAT

(Cottage Cheese and Spinach cooked with spices and Fenugreek.)

PANEER MAKHMALI

(Cottage Cheese cooked in Tomato sauce with a touch of Cashewnut gravy.)

PANEER MUTTER

(Cottage Cheese and Green Pea curry.)

PANEER MAKHANWALA

(Chunks of Cottage Cheese cooked in rich Tomato sauce finished with Butter.)

PANEER DO PIAZA

(Cubes of Cottage Cheese cooked in white gravy with an extra touch of Onions.)

PANEER MUGHLAI

(Chunks of Paneer prepared in rich Mughlai gravy and garnished with Pistachio.)

PANEER KA SALAN

(Strips of Paneer and Capsicum, tossed with Hyderabad! spices.)

PANEER CAPSICUM BHURJI

(Grated Cottage Cheese prepared with dices of Capsicum, Tomatoes and spices.)

PANEER KOFTA BIRBALI

(Dumplings of Cottage Cheese simmered in Saffron flavoured gravy.)

PANEER LABABDAR

Cottage Cheese cooked with special Tomato and Onion Masala.

ACHARI PANEER

Chunks of Cottage Cheese cooked in Achari Masala & Onion Gravy

PANEER AJWAINI

Paneer Cooked in Onion & Tomato Gravy with Caraway Flavor

SHAHI PANEER

Chunks of Cottage Cheese in a Rich Tomato and Cashew gravy

PANEER BUTTER MASALA

Chunks of Cottage Cheese cooked in rich Tomato Onion & Cashew Gravy finished with Butter

PANEER TIKKA MASALA

Cottage Cheese Cooked in Tandoor with Onion Capsicum and finished in Yellow Gravy

PANEER PASANDA

Stuffed Paneer cooked in Cashew & Saffron Gravy

CONTINENTAL

BAKED VEGETABLE FLORENTINE

(Dices of Vegetables in Cheese sauce on a bed of Spinach, baked with Asparagus.)

VEGETABLE MOUSSAKA EGYPTIAN

(Eggplant Slices, Tomato and Potatoes, baked with Cheese and Herbs.)

LASAGNE HOMEMADE STYLE

(Blanched Pasta Sheets layered with creamy Vegetable, Tomato Coulis, baked with Cheese.)

CORN AND MUSHROOM NAPOLITAINE

(Tender Corn and fresh Mushrooms in Tomato Cream sauce, flavoured with Herbs and baked with Cheese.)

TAGLIATELLE A LA MAISON

(Home-Made broad Noodles tossed in Basil Butter and Tomato sauce, glazed with Cheese.)

RATATOUILLE

(Egg-Plant, Onion, Capsicum and Tomato stewed in fresh Tomato sauce and garnished with Olives.)

PESTO VEGETABLE

(Boiled vegetable tossed with basil pesto)

STUFFED AUBERGINE

(Aubergine stuffed with exotic vegetables and baked)

GARLIC TOSSED VEG

(Boiled vegetable tossed with butter & garlic)

BAKED CAULIFLOWER

(Cauliflower cooked with cheese sauce and baked)

STUFFED TOMATO/PEPPERS

(Tomatoes stuffed with seasonal vegetables and baked)

LASAGNE

(fresh pasta sheets layered with exotic vegetables filling and and baked)

VEG AU GRATIN

(Vegetable cooked with cheese sauce and baked)

CORN SPINACH AU GRATIN

(Corn & Spinach cooked along with cheese sauce and baked)

VEG MOUSSAKA

(Layered eggplant, zucchini, peppers cooked tomato sauce and finish with cheese baked)

HERB ROASTED POTATO

(parboiled Potatoes seasoned and roasted as perfection)

POTATO ROESTI

(Grated Parboiled potatoes seasoned cooked in a hotplate and served)

POTATO LAYONNAIS

(layered potatoes with sliced onion and seasoned with thyme stock)



CHINESE

CRISPY CAULIFLOWER MANCHURIAN (SEASONAL)

SWEET AND SOUR VEGETABLES BEIJING STYLE

DELUXE VEGETABLES WITH ALMONDS CANTONESE STYLE

EGGPLANT HONG KONG STYLE

MANCHURIAN VEGETABLES HAKKA STYLE

EXOTIC VEGETABLES SZECHWAN STYLE

HAKKA NOODLES

CHILLI GARLIC NOODLES

POTATO IN SWEET CHILLY

GINGER FLAVOURED NOODLES

STIR FRIED GREENS

VEG BLACK BEAN SAUCE



INDIAN

MILLIJULI SUBZIAN
(Batons of Carrot, Capsicum, Cauliflower, Potatoes tossed with home ground spices.)

SHABNUM CURRY
(Fresh Mushroom and Green Peas curry in Onion and Tomato gravy.)

NAVRATTAN KORMA
(Variety of Vegetables and Dry Fruits prepared in mild Mughlai gravy with a touch of Saffron.)

ALOO DUM KASHMIRI
(Baby Potatoes simmered in Kashmir! gravy.)

ALOO JEERA
(Potatoes tempered with Cumin Seeds and cooked with Yoghurt.)

SHAHI PALAK KOFTA
(Cottage Cheese dumplings deep fried and simmered in Spinach puree and Spices.)

DUM ALOO BANARSI
(Baby Potatoes rolled in thick Yellow gravy.)

ALOO GOBHI
(Cauliflower pieces and Potatoes cooked on dum with Herbs, spices. Ginger and Tamarind.)



INDIAN

SUBZI PANCHRATTAN

(Five types of seasonal Vegetables tossed with Herbs and spices in a Yellow gravy.)

KHATTE ALOO ACHARI

(Small Potatoes cooked in Yoghurt with Pickle spices and Onions.)

MAKKAI PALAK MALAI

(Corn and Spinach cooked with spices.)

MAKAI KHUMB MASALENDAR

(An exclusive combination of Tender Corn and fresh Mushrooms.)

PUNJABI KADI PAKORA

(Chick Pea dumplings simmered in Yoghurt and Gram Flour gravy with a flavour of Asafoetida.)

MILONI TARKARI

(Mixed Vegetables braised in creamy Spinach gravy with spices.)

DINGRI DULMA

(Assortment of cottage cheese and mushroom tossed with fresh herbs)

BEANS/CABBAGE FOOGHAT

(Tender beans/Cabbage tempered with mustard seed and curry leaves topped with grated coconut)

MUSHROOM TONAK

(Button mushroom sautéed with onion and goan spices)

CHANNA RAOS

(Chick pea cooked with grated coconut and fresh green chilly)

ALOO CHUTNEYWALA

(Potatoes cooked with mint,corriander,chilly and spices)

ALOO GOBI

(Potatoes,Cauliflower tossed with ginger onion,tomatoes and spices)

ALOO HARA PYAZ

(potatoes cooked with onion,tomatoes ,spring onion and spices)

ALOO MUTTER

(Poatoes,green peas cooked with onion,tomatoes and spices)

ALOO METHI

(Diced aloo tossed with jeera,onion,tomatoes,chilly and Fenugreek leaves)

ALOO NAZAKAT

ALOO PALAK

(Potatoes cooked in a smooth palak gravy with spices)

ALOO RASILA

(Potatoes cooked with onion,tomato,chilly,ginger and spices)

DUM ALOO

(Potatoes stuffed with dry fruits in a smooth and Rich tomato gravy)

INDIAN

TIL ALOO MOONGPHALI

(Potatoes tossed with peanut,sesame,onion,tomatoes and spices)

ALOO DO PYAAZA

(Potato,diced onion,chilly,tomatoes and spices)

HING WALE TIKH ALOO

(Potatoes,Jeera,onion,asafoetida and spices)

ALOO CAPSICUM

(Potatoes,diced capsicum and tossed with spices)

DUM ALOO KASHMIRI

(Baby potatoes,ginger, fennel and cooked in yoghurt based gravy)

JEERA ALOO

(Potatoes tossed with jeera,onion,ginger and spices)

ALOO RASEDAR

(Potatoes cooked with only tomatoes and spices)(Basically no onion,no garlic)

ALOO BAINGAN

(Diced Potatoes,brinjal tossed with onion,tomato,ginger and spices)

ALOO CHANA

(Potatoes,Chickpea,onion,tomato and spices)

ACHARI ALOO

(Aloo tossed with tangy and spicy curry)

TANDOORI ALOO LABABDAR

(Tandoori marinated Char grill potatoes cooked in rich tomato based gravy)

ALOO TAMATAR

(Potatoes cooked in a tomato based curry)

ALOO MUTTER RASWALI

(Potatoes,Green peas cooked in thin gravy with spices)

ALOO PODIMAS

(small dice potatoes tossed with onion,garlic,curry leaves and south indian spices)

ALOO KUTA DHANIYA

(Potatoes tossed with fresh coriander and blend of spices)

BHARWAN SIMLA MIRCH

(Small bell peppers stuffed seasoned potatoes and served with smooth gravy)

MUSHROOM BABY CORN MASALA

(Mushroom,baby corn tossed with onion,tomato and blend of indian spices)

MAKAI PALAK

(American corn cooked in spinach gravy)

INDIAN

MIRCHI KA SAALAN

(long chilli cooked in peanut,sesame based gravy)

DINGRI DOLMA

(Mushroom,paneer cooked in mild spicy gravy)

KUMBH PALAK TADKA

(Mushroom cooked in spinach based gravy)

DINGRI MATTAR

(Mushroom cooked in a mild spicy gravy)

BAGARA BAINGAN

(Eggplant cooked with peanut,sesame,onion,tomatoes and spices)

ACHARI BAINGAN

(Eggplant tossed with tangy and spicy curry)

BAINGAN BHARTA

(Smoked eggplant and mashed cooked with mild spices)

BAINGAN MASALA

(Eggplant cooked with onion,tomato and blend of spices)

BHARWAN BAINGAN

(Stuffed eggplant cooked with mild spiced gravy)

BHINDI RAJASTHANI

(Tangy and spiced okra curry)

BHINDI MASALA

(Deep Fried ladies finger tossed with onion,tomato and spices)

BHINDI DO PYAZA

(Fried ladies finger tossed with diced onion,tomato and spices)

DAHI BHINDI

(ladies finger cooked in Yoghurt based gravy)

BHARWAN BHINDI

(Fried ladies finger stuffed with dry spicy masala)

GOBI ADRAKI

(Cauliflower tossed with ginger,onion,tomato and spices)

VEGETABLE STEW

(Vegetable cooked in coconut based curry)

SUBJ KOFTA CURRY

(Minced vegetable dumpling cooked in mild spicy gravy)

PHALDARI KOFTA CURRY

(Raw banana and dry fruit dumpling cooked in mild spicy gravy)

INDIAN

METHI MATTAR MALAI

(fenugreek, green peas cooked in cashew based gravy)

CARROT BEANS FOOGATH

(Carrot, beans tempered with curry leaves and tossed with fresh coconut)

CABBAGE MATTAR

(Cabbage, Mutter cooked with onion, tomato and spices)

CABBAGE FOOGATH

(cabbage tempered and tossed with fresh coconut)

NAVARATAN KORMA

(Vegetable, dry fruits cooked in Mild spicy gravy)

LAUKI MUSSALAM

(Bottle guard stuffed with cottage cheese and dry fruits and cooked with mild gravy)

CHANNA PINDI

(Chickpea cooked with onion, tomato and blend of spices)

KADAI CHOLE

(Chickpea Tossed with capsicum, onion, tomatoes and spices)

CHANNA MASALA

(chickpea cooked in a spicy onion tomato masala gravy)

PESHAWARI CHOLE

(chickpea cooked in a spicy onion tomato masala gravy)

DAL

DAL MAKHANI

(Black Lentils and Rajmah cooked on dum and finished with Butter and Cream.)

DALAMRITSARI

(Black Lentil cooked on slow fire with Tomatoes, tempered with Onion, Garlic and Ginger in pure Ghee.)

DAL GANGA JAMUNA

(Combination of black Lentil, Rajmah and Channa Dal tempered with Ginger and Asafoetida.)

KADHAI CHHOLEY

(Chick Peas cooked with crushed Pomegranate, Ajwain, Shahi Jeera and dry Mango Powder.)

RAJMA MASALA

(Curried Kidney Beans cooked with Tomato and home made garam masala.)

DAL SUKHI URAD

(White Urad Dal blanched and tempered with Green Chillies, Sliced Onion and Coriander.)

PANCHRATTAN DAL

(Five types of Lentils cooked with Hyderabad! spices in pure ghee.)

CHANNA PESHAWARI

(Tender whole Bengal Gram, cooked with a Peshawari touch.)

DAL HARYALI MASALA

(Yellow Lentil with a touch of Spinach tempered with Cumin, Onion and Tomato.)

YOGURT

DAHI BHALLA WITH SONTH
DAHI PAKORI
MIXED RAITA
PINEAPPLE RAITA
BOONDI RAITA
CUCUMBER RAITA
ALOO DAHI MASALA

BREADS

NAAN
PUDINA PARANTHA
KULCHA (PLAIN)
TANDOORI ROTI
LACCHA PARANTHA

CHINESE

GINGER FRIED RICE
GARLIC FRIED RICE
SZECHWAN FRIED RICE
VEGETABLE FRIED RICE
STEAMED RICE

PULAO

PULAO
(Rice cooked on dum to perfection with condiments and spices.)

PULAO NOORMAHAL
(With fried Cottage Cheese and Saffron.)

KHUMB MASALA PULAO
(With fresh Mushrooms and finished with spices.)

MUTTER PULAO
(With Green Peas)

NAVRATTAN PULAO
(With dices of Vegetables and dry Fruits.)

SUBZ BIRYANI
(With diced Vegetables and touch of Saffron.)

KASHMIRI PULAO
(With dry Fruits and touch of Saffron.)

JEERA PULAO
(Tempered with Cumin Seeds.)



DESSERTS

PUDDING A LA ROUSSE

(Delicious baked Pudding covered with crunchy Nuts beautifully presented with fresh Fruits and Cherries.)

CHARLOTTE

(Light and smooth French Pudding with your choice of flavours; Lemon or Pineapple or Chocolate or Strawberry.)

ENGLISH BREAD AND BUTTER PUDDING

(Bread and Butter Pudding with topping of Gel and Dry Fruit, served warm.)

WALNUT CHOCOLATE BROWNIE

(Rich Chocolate Walnut Pudding with topping of Truffle.)

CHOCOLATE TRUFFLE GATEAUX

ASSORTED PASTRIES

BLACK FOREST GATEAUX

FRUIT TRIFLE

VANILLA SWISS ROLLS

CHOCOLATE/VANILLA MOUSSE

STRAWBERRY MOUSSE

CREAM CARAMEL

BREAD AND BUTTER PUDDING

MIXED FRUIT CRUMBLE

SOUFFLÉ MANGO/CHOCOLATE

FRUIT SALAD

FRESH FRUIT CHUNKS

(With a hint of Cinnamon)

RASGULLA

(Fresh Cottage Cheese dumplings soaked in Sugar Syrup and served chilled.)

CHILLED FRUIT KHEER

(In-house speciality of diced fresh Fruits, Rabri, whipped Cream, Pistachio and served chilled.)

GULAB JAMUN

(Dumplings of Khoya, deep fried and soaked in Sugar Syrup with essence of Gulab Jal.)



DESSERTS

MOONG DAL HALWA

(In house Lentil delicacy prepared in pure ghee with dry Fruits.)

KESARI GARAM JALEBI - Needs no introduction.

PISTA RASMALAI

(Fresh Cottage Cheese flat dumplings, soaked in Saffron flavoured sweet and reduced Milk.)

KHEER MALAI

(Basmati Rice cooked with Raisins, Cashewnuts, Cardamom and Pistachio.)

GAJJAR KA HALWA

(Carrot cooked in rich cream milk with dryfruits)

FRUIT BASUNDI

(Assortment of fresh fruits in condensed milk)

SHAHI TUKRA

(Bread fried in Ghee topped with saffron flavoured milk)

MOHAN THAL

(Traditional delicacy from Gujrat)

MALAI BARFI

(Milk Based dessert)

CHAM CHAM

(Milk based typically Bengali Sweet and flavored with rose water,saffron)

MALAI CHAP

(Sweet and spongy rasgullas which are layered and garnished with cream rabiri)

DRY COCONUT BARFI

(Sweet made with dry coconut,sugar,milk and cardamom powder)

BESAN / BOONDI LADDOO

(Sweet made with gram flour,ghee,sugar,cardamom powder)

PLAIN BARFI

(sweet made with milk powder,ghee,cardamom and condensed milk)

KALA JAMUN

(Dumplings of Khoya, deep fried and soaked in Sugar Syrup with essence of Gulab Jal.)

MOONG DAL HALWA

(Sweet based on Lentil ,ghee,cardamom,sugar)

ICE CREAM

•VANILLA 'STRAWBERRY' 'CHOCOLATE' MANGO' PISTA



AN **IHG**® HOTEL
G O A