

# CONFERENCE MENU SUGGESTIONS

## CONFERENCE MENU I (CONTINENTAL)

### Morning tea break

Tea / coffee

Marble mud slice cake and cookies

### Lunch

Cream of Asparagus

Chicken and pineapple salad

Corn and broccoli salad

Garden greens

Chicken caciatora

Roast leg of lamb with rosemary

Egg plant a la parmigiana

Spinach and corn lasagne

Spring vegetables with herbs

Potatoes

Risotto

Breads and rolls

Black forest gateau

Strawberry mousse

Fresh Fruit chunks

### Evening tea break

Tea / coffee

Dokhla or

Pea and kaju samosa

## CONFERENCE MENU II (CONTINENTAL)

### Morning tea break

Tea / coffee

Peas and kaju samosa and cookies

### Lunch

Minestrone

Tomato and mozzarella

Caesar salad

Fruity coleslaw

Roast chicken with herb jus

Pan fried fish with lemon butter sauce

Broccoli, corn and mushroom bake

Penne arrabiata

Spring vegetables with sesame

Potatoes

Paella

Breads and rolls

Blue berry cheese cake

Chocolate steamed pudding

Vanilla ice cream

### Evening tea break

Tea / coffee

English cake slice

Crumb fried idli / chutney

**CONFERENCE MENU III  
(CONTINENTAL / INDIAN)**

**Morning tea break**

Tea / coffee

Sandwiches

Cookies

**Lunch**

Clear vegetable broth

Greek salad with vinaigrette

Corn and peas chaat

Apple and citrus fruit

Tomato baked fish

Mediterranean vegetable lasagna

Stir fried vegetables with basil

Bread and rolls

Murg methi

Paneer and bhutta korma

Seasonal vegetable

Arhar dal tadka

Pea pulao

Assorted tandoori breads

Mix raita

Tiramisu

Jalebi/rabri

Ice-cream

**Evening tea break**

Tea / coffee

Mini pastries or

Pizza

**CONFERENCE MENU IV  
(CONTINENTAL / INDIAN)**

**Morning tea break**

Tea / coffee

Paneer cutlets

Cookies

**Lunch**

Mushroom cappuccino

Apple and celery salad

Beansprout and chickpea salad

Cottage cheese and bell pepper

Chicken mince steak with mushroom sauce

Canneloni with ratatouille

Sauteed vegetables with olive tepanade

Bread and rolls

Gosht elaichi

Paneer ka salan

Seasonal vegetable

Dal panchrattan

Corn pulao

Assorted tandoori breads

Pineapple raita

Orange cream caramel

Bread and butter pudding

Pista rasmalai

**Evening tea break**

Tea / coffee

Dal vada / chutney or

Banana cake slice

**CONFERENCE MENU V  
(CHINESE / INDIAN)**

**Morning tea break**

Tea / coffee  
Sandwiches  
Cookies

**Lunch**

Manchow

Vegetable medley with peanut sauce  
Grilled potato and pineapple chaat  
Caesar salad

Fish manchurian  
Deluxe vegetable sichuan  
Hakka noodles  
Ginger fried rice

Murg lababdar  
Paneer palak  
Sesame vegetables  
Channa pindi  
Assorted tandoori breads  
Plain dahi

Date pancake  
Chocolate steamed pudding  
Fruit Flan  
Ice-cream with chocolate sauce

**Evening tea break**

Tea / coffee  
Cashewnut rolls or  
Marble cake slice

**CONFERENCE MENU VI  
(CHINESE / INDIAN)**

**Morning tea break**

Tea / coffee  
Vegetable puffs  
Cookies

**Lunch**

Lemon and coriander

bean combination salad  
Fattoush  
Oriental chicken salad

Chicken kung pao  
Bean curd and vegetables  
Singapore noodles  
Steamed rice

Handi gosht  
Paneer ka salan  
Seasonal vegetable  
Dal rajma  
Assorted tandoori rotis  
Boondi raita

Kesari phirni  
Vanilla ice cream

**Evening tea break**

Tea / coffee  
Walnut chocolate brownie or  
Cheese finger

**CONFERENCE MENU VII  
( INDIAN)**

**Morning tea break**

Tea / coffee  
Paneer cutlets  
Cookies

**Lunch**

Mulligatwani  
  
Sprouted moong and potato  
Waldorf salad  
Roasted vegetable salad  
  
Murg tikka kalimirch  
Gosht saagwala  
Paneer badshahi  
Makkai khumb masaledar  
Seasonal vegetable  
Dal Pakwan  
Dum ki subz biryani  
Assorted tandoori rotis  
Dahi pakora  
  
Rasgulla  
Shahi tukrey  
Fruit chunks

**Evening tea break**

Tea / coffee  
Mini pastries or  
Vegetable puffs

**CONFERENCE MENU VIII  
(INDIAN)**

**Morning tea break**

Tea / coffee  
Mix vegetable pakoras  
Cookies

**Lunch**

Cream of tomato with basil  
  
Chicken Caesar salad  
Russian plus  
Macaroni and bellpepper  
  
Murg lababdar  
Keema mutter  
Kadhai paneer kali mirch  
Makkai palak malai  
Seasonal vegetable  
Dal Sultani  
Onion and peas pulao  
Assorted tandoori rotis  
Cucumber raita  
  
Desire pudding  
Moong dal halwa  
Ice cream with chocolate sauce

**Evening tea break**

Tea / coffee  
Assorted sandwiches or  
Paneer and kaju rolls

● Denotes Non-Vegetarian    ● Denotes Vegetarian

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# HIGH TEA

NON-VEGETARIAN ●

## Menu - I

Chicken Pakora  
Lamb Kathi Roll  
Fish Fingers

Assortment of Sandwiches  
Paneer Chops  
Kabuli Kebab

Assorted Pastries  
Hot Gulab Jamun

## Menu - III

Chicken Puffs  
Seekh Kebab Masala  
Fish Amritsari

Mini Veg Pizza  
Vada / Chutney  
Peas and Kaju Samosa

Tiramisu  
Rasgulla

Tea / Coffee

## Menu - II

Chicken Kathi Roll  
Shammi Kebab  
Sesame Fish Fingers

Pao / Bhaji  
Vegetable Cutlet  
Cheese Fingers

Assortment of Mousses  
Jalebi / Rabri

## Menu - IV

Golden Fried Chicken  
Sausage Puffs  
Chicken Sandwiches

Corn Croquettes  
Veg Pizza  
Veg Shammi Kebab

Chocolate Steamed Pudding  
Pista Rasmalai

Tea / Coffee

## VEGETARIAN ●

### Menu - V

Paneer Kathi Roll  
Spring Rolls  
Mini Pizza  
Sandwiches  
Cashewnut Rolls  
Cheese Fingers

Assorted Pastries  
Hot Gulab Jamun

### Menu VII

Kachori / Bhaji  
Paneer Chops  
Sesame toasts  
Vada / Chutney  
Sandwiches  
Mini Pizza

Choice of gateaux  
Malpua / Rabri

Tea / Coffee

### Menu - VI

Pao / Bhaji  
Chilli Paneer  
Peas Kaju Samosa  
Sandwiches  
Vegetable Cutlet  
Masala uttapam / chutney

Assortment of Mousses  
Pista Rasmalai

### Menu VIII

Channa / Bhatara  
Corn Croquettes  
Spring Rolls  
Uttapam / Chutney  
Sandwiches  
Peas and Kaju Samosa

Chocolate Steamed Pudding  
Jalebi / Rabri

Tea / Coffee

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# COCKTAIL SNACKS MENU

## NON-VEGETARIAN ●

### Menu I

Bar dry snacks  
Tortilla Chips / Dip

Snacks on Rotation

Chicken Satays  
Fish Amritsari  
Gilaffi Seekh Kebab

Jalapeno Cheese Nuggets  
Til ke Subz Shammi  
Corn and Asparagus Puff

### Menu III

Bar Dry Snacks  
Crudites with Dip

Snacks on Rotation

Chicken Nuggets  
Sesame Honey Fish  
Lamb Meat Balls

Achari Paneer Tikka  
Crumb Fried Idli  
Khaas Soya Kebab

### Menu II

Bar Dry Snacks  
Tortilla Chips / Dip

Snacks on Rotation

Murg Tikka Nawabi  
Fish Fingers  
Galouti Kebab

Spinach and Onion Quiche  
Thai Veg Spring Rolls  
Makai Mawe Ke Seekh

### Menu IV

Bar Dry Snacks  
Crudites with Dip

Snacks on Rotation

Chicken Tikka Kalimirch  
Fish Salt and Pepper  
Shammi Kebab

Mushroom Vol Au Vents  
Soya Seekh Kebab  
Haryali Paneer Tikka

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# LUNCH/ PRE-DINNER SNACKS

## NON-VEGETARIAN MENU ●

(Select any six)

(Three Non-Vegetarian and Three Vegetarian Snacks)

## VEGETARIAN MENU ●

(Select any five vegetarian snacks)

### NON-VEGETARIAN ●

Fish Finger / Tartar  
Chicken Haryali Tikka  
Chicken Tikka Kalimirch  
Hot and Fiery Chicken Tikka  
Achari Chicken Tikka  
Honey Chicken Lolly Pops  
Dry Chilli Chicken Hakka  
Drums of Heaven  
Chicken Nuggets

Golden Fried Chicken  
Dry Chilli Fish  
Fish Amritsari  
Fish Salt-n-Pepper  
Chicken Seekh Kebab  
Mutton Seekh kebab  
Mutton Shammi Kebab  
Gilaffi Mutton Seekh  
Chilli lamb dumplings

### VEGETARIAN ●

Peas and Kaju Samosa  
Cheese Fingers  
Paneer Salt and Pepper  
Golden Fried Baby Corn and Mushrooms  
Golden Fried Cottage Cheese  
Paneer Amritsari  
Subz Shammi Kebab  
Harra Muttar and Kaju Kebab  
Aloo Amritsari  
Palak Bhutta Shammi  
Chilli Mushrooms and Baby Corn  
Cheese Corn Croquettes

Spring Rolls  
Sesame Corn and Potato Toast  
Surkh Lal Crispy Potatoes  
Spinach and Onion Quiche Slice  
Corn and Cottage Cheese Rolls  
Achari Paneer Tikka  
Haryali Paneer Tikka  
Surkh Lal Paneer Tikka  
Khaas Soya Seekh  
Chilli Mushrooms  
Kabuli shammi kebab  
Dry Manchurian Dumplings

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# VEGETARIAN

## LUNCH/ DINNER

### SALADS ●

(Select Any Five)

TOMATO AND MOZZARELLA  
with pesto dressing

GARDEN GREENS  
with french dressing

APPLE AND CELERY SALAD  
with creamy honey dressing

MACARONI AND BELL PEPPERS  
with basil tomato dressing

POTATO AND PEAS  
with mayonnaise

PHALON KI CHAAT  
cubes of seasonal fruit tossed with lemon and dressing

TRADITIONAL RUSSIAN PLUS

COLE SLAW  
with walnuts

KANDHARI SPROUTED MOONG AND POTATO  
with pomegranate

CORN AND TOMATO

dressed with lemon and olive oil

COTTAGE CHEESE AND BELL PEPPER

with black pepper

THREE BEANS COMBINATION  
with spicy tex mex dressing

CHICK PEAS AND POTATO  
with roasted cumin and tamarind

BEETROOT AND COCONUT  
with sweet and sour dressing

THE ORIENTAL

vegetable combination with spiced peanut sauce

FRUIT AND CUCUMBER COMBO  
with hot and sour chilli dressing

FAR EAST

marinated and grilled vegetable on noodles

THE GREEK

Tomato, cucumber, olive and Feta

## **SOUPS**

(Select any one)

Spring Vegetable Broth

Badam Shorba

Vegetable and Corn Chowder

Dal and Palak Shorba

Green Peas and Fresh Mint

Tamatar and Dhania Shorba

Traditional Mulligatawny

Lemon Rasam

Cream of Almond

Italian Minestrone Soup

Hot and Sour Sichuan

Cream of Tomato and Basil

Sweet Corn Vegetables

Cream of Mushroom and Asparagus

Manchow

Cream of Spinach and Mushroom

Lemon and Coriander

## **PANEER**

(Select any one)

### **PANEER HARYALI KORMA**

chunks of cottage cheese in light green korma gravy in true Awadhi style

### **PANEER PAKHTOON**

chunks of paneer cooked in Mughlai gravy with a touch of saffron

### **METHI CHAMAN**

cottage cheese and fenugreek cooked in "KADAI"

### **PANEER BADSHAHI**

cottage cheese in a delicious blend of cashewnut and yoghurt gravy

### **MUTTER PANEER**

green peas and cottage cheese curry

### **PANEER MAKHANI**

chunks of cottage cheese cooked in rich tomato sauce finished with butter

### **PANEER DO PIAZZA**

cubes of cottage cheese cooked in yellow gravy with an extra touch of onions

### **PANEER MIRCHI KA SALAN**

strips of cottage cheese and capsicum, tossed with Hyderabadi spices

### **PANEER BHURJEE**

scrambled cottage cheese prepared with dices of capsicum, tomatoes and spices

### **KOFTA NARAMDIL**

dumplings of cottage cheese simmered in yellow gravy

### **PANEER LABABDAR**

cottage cheese cooked with tomato and onion masala with touch of elaichi

### **PALAK PANEER**

cottage cheese and fresh spinach puree cooked with spices

### **PANEER RESHMI**

chunks of cottage cheese prepared with pickle spices and tomato

### **PANEER KALI MIRCHI**

strips of cottage cheese cooked in Peshawari style in "KADAI" with black pepper

### **PANEER BHUTTA KORMA**

cottage cheese and tender corn kernels delicious korma

### **DUM KA PANEER**

triangles of cottage cheese prepared with fine herbs in true dumpukht style

### **LUCKNOWI PANEER**

chunks of cottage cheese in tomato gravy with special blend of Lucknowi spices

### **PANEER JODHPURI**

chunks of paneer cooked in cashewnut yoghurt gravy with a touch of asafoetida and whole red chilli.

## VEGETABLES

(Select any three)

## CONTINENTAL

### THREE TREASURES

tender corn, mushrooms and broccoli baked with cheese sauce

### AUBERGINE PARMIGIANA

eggplant, tomato and mozzarella baked with cheese and herbs

### ITALIAN LASAGNE

with ratatouille vegetables

### GRILLED POLENTA

provincial vegetables

### CHOICE OF PASTA – (Fettuccine / spaghetti / penne)

Prepared with different sauces

Arrabiata	Pesto	Tomato and Mushroom
With vegetables		Creamy Mushroom

### MOROCCAN VEGETABLE

stew with cous-cous

### VEGETABLE DELUXE

combination of vegetables stir fried in olive oil with fresh herbs

### GRILLED COTTAGE CHEESE STEAK

with pepper corn sauce

## CHINESE

Lotus root in black beans or hot garlic sauce

Deluxe vegetable stir fried in your choice of sauce

Sichuan	Hot Garlic	Ginger Garlic
Chilli and Honey	Black beans	Oyster Sauce
Sweet and Sour		Thai Green Curry

Bean curd and mix vegetable Sichuan

Shredded potato in chilli honey sauce

Egg plant in chilli bean sauce

Manchurian vegetables

## INDIAN

### DHINGRI MUTTER HARA PYAAZ

fresh mushroom and green peas curry in onion and tomato gravy

### SUBZ KORMA CHARMINAR

vegetables and dry fruits prepared in mild Mughlai gravy with a touch of saffron and cinnamon

### DUM ALOO KASHMIRI

baby potatoes simmered in Kashmiri gravy

### ALOO BANJARA

baby potatoes rolled in garlic and tomato masala sprinkled with pomegranate powder

### ADRAKI GOBHI ALOO

cauliflower pieces and potatoes cooked on dum with herbs, spices and ginger

### DUM GOBHI KASHMIRI

whole cauliflower cooked on dum with spices and condiments

### KAJU MUTTER MAKHANA KORMA

cashewnuts, green peas and lotus seeds cooked in Mughlai gravy

### SHAHI SUBZ MAKHANI

select vegetables simmered in rich tomato sauce with a touch of fenugreek and finished with butter

### SUBZI PANCHMEL

five types of seasonal vegetables tossed with herbs and spices in yellow gravy

### KHATTE ACHARI ALOO

small potatoes cooked in yoghurt with pickle spices and onions

### ALOO WADI

potatoes and spicy moong dal dumplings cooked in homemade style

### MAKKAI KHUMB KHUSHK ZAIKA

an exclusive combination of tender corn and fresh mushrooms

### PUNJABI KADI PAKORA

chickpea dumplings simmered in yoghurt and gram flour gravy with flavour of asafoetida

### KHUMB ROGAN JOSH

fresh mushrooms tossed with Kashmiri spices and extra touch of 'Rogan'

### "GUTTA CURRY"

prepared in true Rajasthani style

### SOYA MUTTER KA SANGAM

soya nutrella beans cooked with peas. Our Chef's speciality

### BAINGAN MIRCHI KA SALAN

brinjals and whole sweet green chilli- Hyderabad speciality

### SHAM SAVERA

spinach and cottage cheese koftas in tomato gravy

### MUTTER DO PIAZZA

green peas cooked with spring onions tempered with mustard seed and channa dal

BHUTTA METHI PALAK  
corn, fenugreek and spinach cooked with cumin, fennel and roasted sesame

HING DHANIA KE ALOO  
baby potatoes tossed with asafoetida, coriander seeds and mint leaves

HYDERABADI 'BAGHARE BAINGAN'

KADHAI MUTTER  
dry peas and cherry tomatoes tempered with cumin

LAZEEZ PALAK CHANNA  
perfect melange of spinach and chickpeas

ALOO UDAYAGIRI  
potatoes stir fried with special green masala and southern spices

BHINDI  
(lady fingers - seasonal) cooked in different styles

Do piazza

Naintara

Dum style

Amchur

METHI MALAI MUTTER  
green peas prepared with fenugreek, selected herbs and spices.

## **DAL**

(Select any one)

### **DAL PAKWAN**

black lentil cooked overnite on charcoal, finished with butter and cream – our speciality

### **CHOLEY**

chickpeas cooked in different styles

Pindi Amritsari Peshawari Methi

### **DAL MAHARANI**

combination of black lentil, rajmah and channa dal tempered with ginger and asafoetida

### **RAJMAH MASALA**

curried kidney beans cooked with tomatoes and home ground garam masala

### **DAL SUKHI URAD**

white urad dal tempered with green chillies, sliced onion and coriander

### **DAL PANCHMEL**

five types of lentils cooked with Hyderabadi spices in pure ghee

### **DAL ARHAR TADKA**

yellow lentil tempered with cumin, onion and tomato in pure ghee

### **DAL AMRITSARI**

black lentil cooked on slow fire with tomatoes, tempered with onion, garlic and ginger in pure ghee

## **YOGHURT**

(Select Any One)

Dahi Bhalla With Sonth

Dahi Pakori With Sonth

Raita of Your Choice

Mixed Pineapple Boondi Cucumber Potato Plain Yoghurt

## **TREASURE OF BASMATI RICE**

(Select Any One)

Pulao rice cooked on dum with condiments and spices with your choice of combination

Green peas Vegetable and dry fruits Mushroom

Cottage cheese Dry fruits and saffron Cumin Seed

Nizami subz biryani

CHINESE (Rice and Noodle)

Rice

Ginger      Garlic      Sichuan      Vegetables      Spicy Hunan      Steamed rice

Noodles

Sichuan      Ginger      Chilli Garlic      Vegetables

**BREADS**

(Select any Three)

Naan      Kulcha (plain/ stuffed)      Lachha Parantha  
Missi Masala Roti      Tandoori Roti      Pudina Parantha

**Accompaniments:** Assortment of pickles, chutney and papads

**DESSERTS**

\*

(Select any three)

FUDGY WALNUT CHOCOLATE BROWNIE

(Walnut chocolate pudding topped with chocolate truffle)

DESIRE PUDDING

(Steamed pudding with seasonal fruits)

WARM APPLE PIE WEDGE

(Cinnamon flavoured apple on crusty biscuit with custard sauce)

TIRAMISU

(Italian speciality)

FRENCH MOUSSE

(Soft and silky pudding with your choice of flavour Blueberry, Passion Fruit, Strawberry, Chocolate or Mango)

Special Gateaux (Select any one)

- \* Black forest
- \* Strawberry
- \* Mango passion
- \* Coffee
- \* Nougatine
- \* Florida flan
- \* Chocolate truffle
- \* Opera Slice

FRESH FRUIT TRIFLE PUDDING

(Light sponge and smooth pastry cream with fresh fruits)

CHOCOLATE STEAMED PUDDING

(Baked chocolate pudding with nuts, laced with truffle sauce)



ICE CREAM

(Two flavours)

Vanilla / Strawberry / Mango / Chocolate

FRUIT SALAD



## EGGLESS



### UMALI

(Lebanese flaky puff baked with rose flavoured milk and nuts)

### MAHALABIA

(A delicious Lebanese rice powder and milk pudding infused with cinnamon, rose water and nuts)

### CHOCOLATE MILLE FEUILLE

(Flaky puff layered with chocolate cream)

### WALNUT PUDDING

(Crushed walnut and milk pudding with nuts)

### SOUFFLÉ

(Velvety light soufflé with a choice of flavour, Mango, Passion Fruit, Strawberry, Chocolate, Orange or Lemon)

### TRIFLE PUDDING

(Light sponge and smooth pastry cream with fresh fruits)

## INDIAN

### MALPUA

(Aniseed flavoured condensed milk fritters, served warm with rabri)

### SHAHI TUKREY

(Delicious Hyderabadi bread and milk pudding, garnished with pistachio)

### RASGULLA

(Fresh cottage cheese dumplings soaked in sugar syrup, served chilled)

### CHILLED FRUIT KHEER

(In – house speciality of diced fresh fruits, rabri, whipped cream and pistachio)

### SHAHI PHIRNI

(A delicious rice powder and milk pudding garnished with pistachio)

### GULAB JAMUN

(Dumplings of khoya, deep fried and soaked in sugar syrup with essence of gulab jal)

### MOONG DAL HALWA

(In house lentil delicacy prepared in pure ghee with dry fruits)

### KESARI GARAM JALEBI

(Needs no introduction. Served with rabri)

### KESARI RASMALAI

(Fresh cottage cheese flat dumplings, soaked in saffron flavoured sweetened reduced milk)

### KHEER MALAI

(Basmati rice cooked with raisins, cashewnuts, cardamom and pistachio. Served chilled)

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# NON-VEGETARIAN LUNCH/ DINNER

●  
**SALADS**

Select any five (One non-vegetarian and four vegetarian)

ACHARI CHICKEN CHAAT  
diced chicken, carrot on greens dressed with pickled spice

ROAST CHICKEN AND BELL PEPPERS  
with vinaigrette

ORIENTAL CHICKEN  
on noodles

CHICKEN and POTATO  
with fresh coriander and lemon

MIXED MEAT  
with chilli and tomato dressing

TUNA AND POTATO  
with crushed mustard grain

CHICKEN AND PINEAPPLE  
with creamy honey and lemon dressing

THAI CHICKEN SALAD  
dressed with lemon grass flavoured tomato and sesame oil

●  
TOMATO AND MOZZARELLA  
with pesto dressing

GARDEN GREENS  
with french dressing

APPLE AND CELERY  
with creamy honey dressing

MACARONI AND BELL PEPPERS  
with basil tomato dressing

TRADITIONAL RUSSIAN PLUS

COLESLAW WITH WALNUTS

KANDHARI MOONG AND POTATO  
sprouted moong and potato with pomegranate

CORN AND TOMATO  
dressed with lemon and olive oil

COTTAGE CHEESE AND BELL PEPPER

with black pepper

THREE BEANS COMBINATION

with spicy tex-mex dressing

CHICKPEAS AND POTATO

with mint and roasted cumin

BEETROOT AND COCONUT

with sweet and sour dressing

THE ORIENTAL

vegetable combination with spicy peanut sauce

FRUIT AND CUCUMBER COMBO

with hot and sour chilli dressing

THE GREEK

tomato, cucumber, olive and Feta in true Greek style

## SOUPS

(Select any one)



Chicken Lemon and Coriander  
Chicken Shorba  
Chicken Broth  
Cream of Chicken  
Cream of Chicken and Asparagus

Hot and Sour Chicken  
Chicken and Sweet Corn  
Chicken Manchow  
Tomato Egg Drop  
Clear soup with lamb dumplings



Tamatar and Dhania Shorba  
Cream of Almonds  
Italian Minestrone Soup  
Cream of Tomato and Basil  
Cream of Mushroom and Asparagus

Traditional Mulligatawny  
Hot and Sour Sichuan  
Sweet Corn Vegetables  
Manchow  
Lemon and Coriander



## FISH

(Select any one)

### CONTINENTAL

Golden Fried Fish with Tartar sauce  
Grilled Fish with Lemon Butter sauce  
Pan Fried Fish Fillet with Alaska sauce  
Sesame and Onion Seed coated Fried Fish  
Pan seared Fish with Arrabiata sauce

### CHINESE

Sliced fish cooked in different styles

Sweet-n-sour	Hot garlic	Ginger garlic	Oyster sauce
Hot bean sauce	Shanghai	Chilli honey	Black pepper

### INDIAN

Malabar Fish Curry  
Fish curry Awadhi style  
Tali Machhli Amritsari  
Fried Fish Koliwara

## **CHICKEN**

(Select any one)

### **CONTINENTAL**

Pan seared boneless chicken with rosemary sauce  
Devilleed chicken infused with black pepper and pan grilled  
Cajun spiced roast chicken  
Pan sauted chicken in red wine sauce  
Chicken cooked with wine, mushroom, tomato in Italian style  
Marinated chicken with fresh mustard and pan grilled  
Sliced chicken cooked in creamy mushroom sauce  
Roast chicken in Portugese style  
Chicken mince steak with mushroom sauce

### **CHINESE**

Diced chicken prepared in different styles:-  
Sichuan – Hakka – Sweet and Sour – Manchurian – Black pepper  
Hong Kong – with black mushroom and bamboo shoot – Kung Pao Kay  
Shredded with Green and Red Pepper

### **INDIAN**

**MURG KI KHURCHAN**  
chicken strips, stir fried with spring onion, bell peppers, green chillies in yoghurt cheese masala

**MURG METHI**  
chicken cooked with fenugreek leaves

**MURG KHUSHNUMA**  
traditional butter chicken with a special touch.

**MURG KALI MIRCH**  
dry, fiery chicken prepared in tomato gravy, spiced methi and crushed black pepper corn

**DUM KA MURG**  
chicken cured in a nutty yoghurt chilli marinade, delicately flavoured with saffron and green cardamom, cooked on "Dum"

**MURG LABABDAR**  
chicken cooked with tomato onion and home ground spices

**MURG DO PIAZZA**  
traditional chicken curry tossed with sauted onion in abundance

**MURG KADAI**  
succulent pieces of chicken cooked with tomatoes, capsicum, fresh herbs, whole coriander

**MURG DHANIAWALA KORMA**

fresh coriander flavoured chicken curry, cooked on DUM

**RARA MURG**

tender chicken pieces broiled with chicken mince and freshly ground masala

**MURG ROGAN JOSH**

chicken cooked in tomato and yoghurt based gravy with Kashmiri spices

**MURG SHAHJAHANI**

a traditional chicken curry garnished with boiled eggs

**ACHARI MURG**

chicken prepared with pickle masala and condiments

**MURG RAMPURI KORMA**

succulent chicken braised in saffron flavoured cashewnut and almond gravy

**MURG PEPPER CHETTINAD**

chicken cooked with typical chettinad spices from South

**LAMB**

(Select any one)

**CONTINENTAL**

Pot roasted lamb leg with rosemary sauce

Lamb mince steak, pan seared and garnished with grilled onions and garlic

Tender lamb shanks braised with red wine and root vegetables

Sliced lamb stir fried with creamy black pepper corn sauce

Traditional Egyptian lamb moussaka

English lamb and kidney pie

**CHINESE**

Boneless lamb stir fried and cooked in different styles:

Hong Kong

Sichuan

Oyster Sauce

Black pepper

Cantonese

Hot Garlic

Hot Basil

## **INDIAN**

### **LUCKNOWI BHUNA GOSHT**

succulent lamb spiced with best of Lucknowi cooking

### **ROGAN JOSH**

traditional Kashmiri lamb curry

### **GOSHT SAAGWALA**

mutton and spinach medley

### **KADHAI GOSHT KALIMIRCH**

mutton cooked with abundance of tomatoes, fresh herbs and crushed black pepper

### **RARA GOSHT**

mutton cooked with lamb mince and home ground spices from Punjab

### **MUTTON KOFTA**

soft and juicy lamb koftas in delicious gravy

### **ACHARI GOSHT**

mutton cooked with pickling spices in Hyderabadi style

### **HANDI GOSHT**

tender lamb cooked in delectable gravy with a touch of cardamom and saffron

### **GOSHT DO PIAZZA**

tender mutton pieces cooked with freshly ground spices and button onions

### **GOSHT HARA DHANIA**

tender mutton cooked in delicious gravy with subtle flavour of fresh green coriander

### **GOSHT METHI**

tender mutton cooked with fenugreek leaves and home ground spices

### **KEEMA MUTTER**

lamb mince and green peas broiled with spices

### **HARI MIRCHI KA GOSHT**

tender lamb cooked with green chilli in Hyderabadi style

### **GOSHT PATIALA SHAHI**

lamb cooked in typical Patiala style

### **GOSHT ADRAKI**

traditional lamb curry with extra touch of fresh ginger

### **GOSHT NIZAMI KORMA**

succulent lamb korma with a touch of saffron in true Awadhi Style

### **LAAL MAAS**

hot and fiery Rajasthani lamb curry

### **GOSHT KHADA MASALA**

lamb curry with predominant aroma of whole condiments

## PANEER



(Select any one)

### PANEER PAKHTOON

chunks of paneer cooked in Mughlai gravy with a touch of saffron

### METHI CHAMAN

cottage cheese cooked in KADAI with fenugreek

### PANEER BADSHAHI

cottage cheese in a delicious blend of cashewnut and yoghurt gravy

### MUTTER PANEER

green peas curry and cottage cheese

### PANEER MAKHANI

chunks of cottage cheese cooked in rich tomato sauce finished with butter

### PANEER DO PIAZZA

cubes of cottage cheese cooked in white gravy with extra touch of onions

### PANEER MIRCHI KA SALAN

strips of cottage cheese and capsicum, tossed with Hyderabadi spices

### PANEER BHURJEE

scrambled cottage cheese prepared with dices of capsicum, tomatoes and spices

### KOFTA NARAMDIL

dumplings of cottage cheese simmered in tomato gravy

### PANEER LABABDAR

cottage cheese cooked with special tomato and onion masala

### PALAK PANEER

cottage cheese and fresh spinach puree cooked with spices and fenugreek

### PANEER RESHMI

chunks of cottage cheese prepared with pickle spices and tomato

### PANEER KALI MIRCHI

strips of cottage cheese cooked in Peshawari style in "KADAI" with black pepper

### PANEER BHUTTA KORMA

cottage cheese and tender corn kernels delicious korma

### DUM KA PANEER

triangles of cottage cheese prepared with fine herbs in true dumpukht style

### LUCKNOWI PANEER

chunks of cottage cheese in tomato gravy with special blend of Lucknowi spices



## VEGETABLES



(Select any three)

## CONTINENTAL

### THREE TREASURES

tender corn, mushrooms and broccoli baked with cheese sauce

### AUBERGINE PARMIGIANA

eggplant, tomato and mozzarella baked with cheese and herbs

### ITALIAN LASAGNE

with ratatouille vegetables

### GRILLED POLENTA

provincial vegetables

### CHOICE OF PASTA – (fettuccine / spaghetti / penne)

Prepared with different sauces:

Arrabiata

Pesto

Tomato and Mushroom

With vegetable

Creamy Mushroom

### MOROCCAN VEGETABLE

stew with cous-cous

### VEGETABLE DELUXE

stir fried vegetable combination in olive oil with fresh herbs

### GRILLED COTTAGE CHEESE STEAK

with peppercorn sauce

## CHINESE

Lotus root in black beans or hot garlic sauce

Deluxe vegetable stir fried in your choice of sauce

Sichuan  
Black beans

Hot Garlic  
Oyster Sauce

Ginger Garlic  
Sweet and Sour

Chilli and Honey  
Thai Green Curry

Bean curd and mix vegetable Sichuan

Shredded potato in chilli honey sauce

Egg plant in chilli bean sauce

Manchurian vegetables

## INDIAN



### DHINGRI MUTTER HARA PYAAZ

fresh mushroom and green peas curry in onion and tomato gravy

### SUBZ KORMA CHARMINAR

vegetables and dry fruits prepared in mild Mughlai gravy with a touch of saffron and cinnamon

### DUM ALOO KASHMIRI

baby potatoes simmered in Kashmiri gravy

### ALOO BANJARA

baby potatoes rolled in garlic and tomato masala sprinkled with pomegranate powder

### ADRARI GIBHI ALOO

cauliflower pieces and potatoes cooked on dum with herbs, spices and ginger

### DUM GIBHI KASHMIRI

whole cauliflower cooked on dum with spices and condiments

### SHARI SUBZ MAKHANI

select vegetables simmered in rich tomato sauce with a touch of fenugreek and finished with butter

### SUBZI PANCHMEL

five types of seasonal vegetables tossed with herbs and spices in yellow gravy

### KHATTE ACHARI ALOO

small potatoes cooked in yoghurt with pickle spices and onions

### MAKKAI KHUMB KHUSHK ZAIKA

an exclusive combination of tender corn and fresh mushrooms

### PUNJABI KADI PAKORA

chick pea dumplings simmered in yoghurt and gram flour gravy with flavour of asafoetida

### KHUMB ROGAN JOSH

fresh mushrooms tossed with Kashmiri spices and extra touch of 'Rogan'

### "GUTTA CURRY"

prepared in true Rajasthani style

### SOYA MUTTER KA SANGAM

soya nutrella nuggets cooked with peas. Our Chef's speciality

### BAINGAN MIRCHI KA SALAN

brinjals and whole sweet green chilli- Hyderabad speciality

### SHAAM SAVERA

spinach and cottage cheese koftas in tomato gravy

### BHUTTA METHI PALAK

corn, fenugreek and spinach cooked with cumin, fennel and roasted sesame

### HYDERABADI 'BAGHARE BAINGAN'

### KADHAI MUTTER

dry peas and cherry tomatoes tempered with cumin

### LAZEEZ PALAK CHANNA

perfect melange of spinach and chickpeas

### ALOO UDAYGIRI

potatoes stir fried with special green masala with southern spices

## DAL



(Select any one)

### DAL PAKWAN

black lentil cooked overnite on charcoal, finished with butter and cream – our speciality

### CHOLEY

chickpeas cooked in different styles: -

Pindi

Amritsari

Peshawari

Methi

### DAL MAHARANI

combination of black lentil, rajmah and channa dal tempered with ginger and asafoetida

### RAJMAH MASALA

curried kidney beans cooked with tomatoes and home ground garam masala

### DAL SUKHI URAD

white urad dal tempered with green chillies, sliced onion and coriander

### DAL PANCHMEL

five types of lentils cooked with Hyderabad spices in pure ghee

### DAL ARHAR TADKA

yellow lentil tempered with cumin, onion and tomato in pure ghee

### DAL AMRITSARI

black lentil cooked on slow fire with tomatoes, tempered with onion, garlic and ginger in pure ghee

## YOGHURT

(Select any One)

Dahi Bhalla With Sonth

Dahi Pakori With Sonth

Raita of Your Choice

Mixed

Pineapple

Boondi

Cucumber

Potato

Plain Yoghurt

## TREASURE OF BASMATI RICE



(Select any One)

Pulao rice cooked on dum with condiments and spices with your choice of combination

Green peas

Vegetable and dry fruits

Mushroom

Cottage cheese

Dry fruits and saffron

Cumin Seed

Nizami subz biryani

CHINESE (Rice and Noodle)

Ginger	Garlic	Sichuan	Vegetables	Spicy Hunan	Steamed rice
			Noodles		
	Sichuan	Ginger	Chilli Garlic	Vegetables	

**BREADS**

(Select any Three)

Naan	Kulcha (plain / stuffed)	Lachha Parantha
Missi Masala Roti	Tandoori Roti	Pudina Parantha

**Accompaniments:** Assortment of pickles, chutney and papads

**DESSERTS**

\*

(Select any three)

FUDGY WALNUT CHOCOLATE BROWNIE

(Walnut chocolate pudding topped with chocolate truffle)

DESIRE PUDDING

(Steamed pudding with seasonal fruits)

WARM APPLE PIE WEDGE

(Cinnamon flavoured apple on crusty biscuit with custard sauce)

TIRAMISU

(Italian speciality)

FRENCH MOUSSE

(Soft and silky pudding with your choice of flavour Blueberry, Passion Fruit, Strawberry, Chocolate or Mango)

Special Gateaux (Select any one)

* Black forest	* Nougatine
* Strawberry	* Florida flan
* Mango passion	* Chocolate truffle
* Coffee	* Opera Slice

FRESH FRUIT TRIFLE PUDDING

(Light sponge and smooth pastry cream with fresh fruits)

CHOCOLATE STEAMED PUDDING

(Baked chocolate pudding with nuts, laced with truffle sauce)



ICE CREAM

(Two flavours)

Vanilla/ Strawberry/ Mango/ Chocolate

FRUIT SALAD

## INDIAN

### MALPUA

Aniseed flavoured condensed milk fritters, served warm with rabri

### SHAHI TUKREY

Delicious Hyderabadi bread and milk pudding, garnished with pistachio

### RASGULLA

(Fresh cottage cheese dumplings soaked in sugar syrup, served chilled)

### CHILLED FRUIT KHEER

(In – house speciality of diced fresh fruits, rabri, whipped cream and pistachio)

### SHAHI PHIRNI

(A delicious rice powder and milk pudding garnished with pistachio)

### GULAB JAMUN

(Dumplings of khoya, deep fried and soaked in sugar syrup with essence of gulab jal)

### MOONG DAL HALWA

(In house lentil delicacy prepared in pure ghee with dry fruits)

### KESARI GARAM JALEBI

(Needs no introduction. Served with rabri)

### KESARI RASMALAI

(Fresh cottage cheese flat dumplings, soaked in saffron flavoured sweetened reduced milk)

### KHEER MALAI

(Basmati rice cooked with raisins, cashewnuts, cardamom and pistachio. Served chilled)

● Denotes Non-Vegetarian   ● Denotes Vegetarian   \* Denotes Egg  
Do let us know if you have any special dietary requirements, food allergies or food intolerances.

# SIT DOWN MENU SUGGESTION

## CONTINENTAL - I

Non - Vegetarian ●

Vegetarian ●

### APPETIZER

Smoked salmon and prawn  
Cannelloni  
with cucumber and coriander salad

Baby bocconcini and plum tomato on greens with  
basil and cracked black pepper dressing

### SOUP

Cream of green asparagus and mint with apple wafer

### MAIN COURSE

Cornish Hen  
with grilled vegetable, potato  
mash and chicken jus

Risotto  
with seasonal vegetable and saffron

or

or

Roast leg of lamb  
with baby spinach, smoked  
egg plant, tomato and coriander

Grilled tofu and vegetables  
on thai gravy

### DESSERT

Classic Italian Tiramisu  
with kahlua cream and chocolate mesh

Tea / Coffee

Pralines

## CONTINENTAL – II

**Non – Vegetarian ●**

**Vegetarian ●**

### APPETIZER

Cold chicken terrine  
with sweet corn salsa and blue berry coulis

Chargrilled vegetables  
with pesto dressing

### SOUP

Minestrone with pesto crostini

### MAIN COURSE

Pink salmon with parmesan,  
basil crust and dill cream  
or

Cannelloni with provencal vegetables  
or

Herb crusted lamb chops  
On crushed garlic potato and rosemary glaze

Eggplant parmigiana  
with tomato and grilled buffalo mozzarella

### DESSERT

Blueberry cheese fantasy  
with mango, passion coulis

Tea / Coffee

Pralines

**CONTINENTAL – III**

**Non – Vegetarian ●**

**Vegetarian ●**

**APPETIZER**

Lobster and Prawns  
On greens with Thousand Island

Marinated artichokes, capers,  
sundried tomato on greens with parmesan  
shavings and balsamic dressing

**SOUP**

Broccoli and almond soup  
with ricotta dumplings

**MAIN COURSE**

Supreme of chicken stuffed  
with mushroom duxelle on tarragon cream

Eggplant timbale  
with tomato and basil coulis

or

or

Roast tenderloin  
On wild mushrooms, garlic potato  
and port wine glaze

Crepes Indiana

**DESSERT**

Chocolate and hazelnut temptation  
(Rich chocolate pudding with strawberry compote)

Tea / Coffee

Pralines



## CONTINENTAL – IV

**Non – Vegetarian** ●

**Vegetarian** ●

### APPETIZER

Fat free ham and melon roll  
on greens with balsamic glaze

A colourful green salad  
with cucumber tomato, feta, oregano and  
kalamata

or

Smoked salmon, green valley asparagus  
drizzled with balsamic and shaved  
parmigiano reggiano

### SOUP

Wild mushroom cappuccino  
with truffle oil

### MAIN COURSE

Feta stuffed and herb crusted chicken  
garlic potato mash and grilled  
Mediterranean vegetables

Roast vegetable lasagne

or

or

Herb crusted New Zealand lamb chops  
on green risotto and wine glaze

Leek and goat cheese tart  
with tomato coulis and arugula

### DESSERT

Strawberry marquise  
in chocolate cup with kiwis coulis

Tea / Coffee

Pralines

## INDIAN - V

### Non - Vegetarian ●

Murg yakhani  
(Clear chicken broth)

Mahi ajwaini  
Patiala seekh kebab  
Murg zaffrani tikka

Murg kali mirchi  
Handi gosht  
Hyderabadi murg biryani

### Vegetarian ●

Dal palak shorba  
(Lentil and spinach)

Dum Saunphia paneer  
Khumb galouti  
Shahi subz seekh

Paneer lucknowi  
Makkai palak malai  
Subz bahar

### SOUP

### STARTER

### MAIN COURSE

Kashmiri pulao  
Dal amritsari  
Boondi raita  
Assorted tandoori breads  
Green salad

### DESSERT

Kesari phirni  
Hot malpua  
Fresh fruits

Tea / Coffee

## INDIAN – VI

**Non – Vegetarian** ●

**Vegetarian** ●

### SOUP

Yakhani shorba  
(Clear mutton broth)

Lemon rassam  
(Clear lentil soup)

### STARTER

Doodhiya murg tikka  
Shammi shikampur

Kandhari soya kebab  
Bharwan aloo

### MAIN COURSE

Murg chandi kaliyan  
Kadhai gosht  
Goan fish curry

Paneer ka salan  
Khumb bhutta khushk zaika  
Subz bahar

Dal arhar tadka  
Dum ki subz biryani  
Mix raita

Selection of assorted tandoori breads  
Green salad

### DESSERT

Pista kulfi  
Halwa  
Fresh fruits

Tea / Coffee

## INDIAN – VII

**Non – Vegetarian** ●

**Vegetarian** ●

### SOUP

Chicken corn and coriander shorba

Mulligatawny

### STARTER

Murg reshmi seekh  
Boti Afghani  
Lazeez tangri

Lahsuni paneer tikka  
Achari broccoli  
Makki mawe ki tikki

### MAIN COURSE

Methi murg malai  
Gosht taar korma  
Teekhi tawa machchli

Kofta saanjh saveri  
Subz bahar  
Dhingri muttor korma

Zeera onion pulao  
Dal amritsari  
Pineapple raita  
Assorted tandoori breads  
Green salad

### DESSERT

Shahi tukra  
Kale moti  
Fresh fruits

Tea / Coffee

## INDIAN – VIII

**Non – Vegetarian** ●

**Vegetarian** ●

### SOUP

Murg shorba

Tamater tulusi ka shorba

### STARTER

Murg achari tikka  
Gilaffi mutton seekh

Paneer makkai seekh  
Til ke subz shammi

### MAIN COURSE

Murg lazeez  
Gosht kali mirchi  
Malabar jhinga curry

Paneer long latta  
Dum gobhi mutter  
Palak Channa

Sofiyani pulao  
Dal pakwan  
Mint raita  
Assorted tandoori breads  
Green salad

### DESSERT

Chenna payash  
Bharwan gulab-e-jal  
Fresh Fruits

Tea / Coffee

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## LIVE COOKING COUNTERS

### CHARGES EXTRA PER HEAD

#### Lebanese

Chicken Shawerma ●  
Paneer Shawerma ●  
Served with Accompaniments  
Rs. 125/- +

#### Mongolian Bar be Que

Non-Vegetarian ●  
Vegetarian ●  
Rs. 100/- +

Pastas with 2/3 Sauces

Non-Vegetarian ●  
Vegetarian ●  
Rs. 100/- +

Grilled Fish with Lemon Sauce ●  
Grilled Cottage Cheese Steak with BBQ Sauce ●  
Rs. 125/- +

Grilled Chicken ●  
Grilled Polenta Steak with Tomato Basil Couli ●  
Rs. 125/- +

Italian Risotto ●  
Rs. 125/- +

#### Dilli Wala Khaana ●

Minimum – 100 pax and 4 items served @ Rs. 50/- per item

Dahi Bhalla Papari  
Panipuri (Golgappa)  
Mutter Kulcha  
Pao Bhaji

#### For Allure and Desire Only ●

Aloo Tikki  
Dal Cheela

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