

## Breakfast Menu Samples

- Aloo Poha
- Besan Ki Roti
- Gobhi Paratha
- Hari Mirch Pakora
- Idli Sambhar
- Rava Uttapam
- Rawa Dosa
- Paneer Dosa
- Moong Dal Vada
- Curd Rice
- Missi Roti
- Paneer Sandwich
- Pav Usal
- Poha Roll
- Pyaz Ki Kachori
- Instant Dhokla
- Plain Dosa Rawa Idli
- Stuffed Idli
- Sabudana Khichdi
- Thepla
- Upma
- Vada Sambhar
- Vermicelli Upma
- Onion Dosa
- Vegetable Uthappam
- Onion Uthappam
- Kaju Uttapam





## Canapes Menu

Murg malai tikka

Chicken kebab spring roll

Schezwan murg tikka

Lamb parcels

Meat balls in hot garlic sauce

Harra barra kebab

Galafi sheekh kebab

Amritsari fish

Butter garlic fish tikka

Chicken Pakora

Chicken Reshmi Kebab

Chicken Tikka (boneless)

Fried Massalla Fish (Cod)

Lamb or Chicken Samosa (cocktail)

Prawn Tempura

Seekh Kebab

Shami Kebab

Tandoori Chicken Tikka (boneless)

Zeera Chicken (Niblets with Cumin Seeds)

Cocktail Veg Spring Rolls

Cocktail Veg Spring Rolls

Cocktail Paneer Spring Rolls

Mini Onion Bhaji( pakoras)

Mini Onion Rings ( Battered or breadcrumb)

Cocktail Aloo Tikki

Chilli Paneer

Cocktail Paneer Tikka

Mini Mix Veg Kofta

Masala Mogo Chips ( Cassava)

Chicken Pakora

Chicken Tikka

Chicken Satay

Cocktail Lamb or Chicken Samosa

Cocktail Seekh kebabs

Kaati Kebab Rolls

Cocktail Shami Kebabs

Zeera Chicken

Coconut Breaded Butterfly King Prawns

Tempura king prawns

Sesame Prawn Toast



## Cuisine of India

### **PUNJABI**

MOGEWALA KUKKAD  
AMRITSARI MACHHI  
PANEER MAKHANI  
METHI ALU  
BHARWAN VEGETABLE TAWA  
RAJMAH CHAWAL  
SOOKHE MUTTER CHATPATE  
DAL HANDI  
TANDOORI NAAN, PARANTHA, ROTI

### **HYDRABADI**

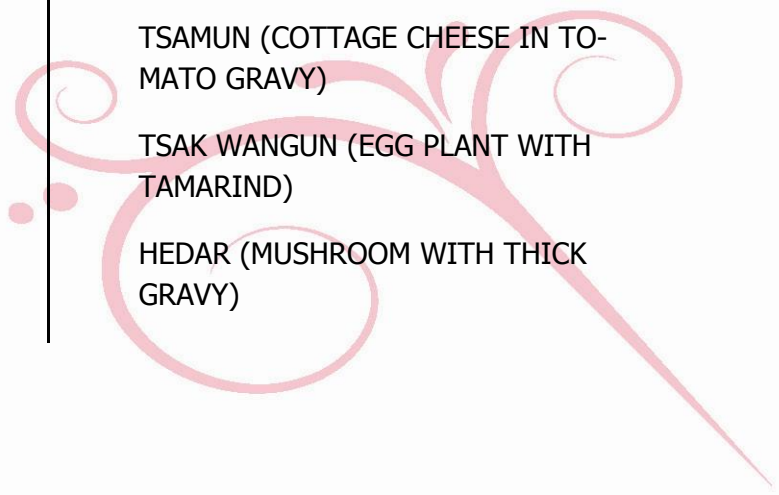
KALI MIRCH KA MURGH  
BHINDI KA SHORVA OR  
NALLI KA KORMA  
CHOWGRA  
MIRCH KA SAALAN  
BAGHARE BAINGAN  
MOONG AUR PALAK KI DAL  
ZARDA PULAO/TIL KE CHAWAL  
BAKHAR KHANI, RAUGHANI ROTI,  
JAWARI KI ROTI


### **RAJASTHANI**

MURG SHWETA  
LAL MAAS  
PANEER MIRCHA  
GUTTA CURRY  
RAJASTHANI KADHI  
DAL PANCHMELI  
JODHPURI PULAO  
BATI CHURMA  
INDIAN ASSORTED BREADS

### **KASHMIRI CUISINE**

MURG DHANIAWALLA KORMA  
GUSHTABA  
ALA YAKHANI (LOKI IN YAKHANI  
GRAVY)  
GOBHI KASHMIRI  
RAZMAH GOGJI (KIDNEY BEANS WITH  
TURNIPS)  
TSAMUN (COTTAGE CHEESE IN TO-  
MATO GRAVY)  
TSAK WANGUN (EGG PLANT WITH  
TAMARIND)  
HEDAR (MUSHROOM WITH THICK  
GRAVY)





ALOO DUM KASHMIRI

KASHMIRI PULAO

INDIAN ASSORTED BREADS

**GOANESE CUISINE**

XACUTI DE GALINA (CHICKEN CURRY)

MALABAR FISH CURRY

MERGOLD DE QUIABOS (OKRA  
GOANESE STYLE)

PODOLLIM RECHEADO COM CHEESE  
DOCE (ZUCCHINE STUFFED WITH  
CHEESE)

MELGOR (BLACK EYED BEANS WITH  
COCONUT)

ARROZ A PORTUGUESE (PORTUGUESE  
STYLE RICE)

MUGHLAI

MURG MUMTAZ

RAAN'E AKABARI OR

SHAHI MUTTON KORMA

GUNCHA – E – BAHAR

PHALDHARI KOFTA

SUBZ RUWAYAT

DAL BUKHARA

DUM VEGETABLE BIRYANI

INDIA N ASSORTED BREADS

**AWADHI CUISINE**

NAWABI MURG

KOHE AWADH

PANEER BEMISAL

MUSHROOM DO PIYAZA

ALOO DUM CHUTNEYWALE

YELLOW DAL TADKEWALI WITH  
SPINACH

NAVRATTAN PULAO

ASSORTED INDIAN BREADS

INDIAN TANDOORI STATION

CHICKEN TIKKA

TANGARI KEBAB

LAMB CHOP

FISH TIKKA

BURRA KEBAB

KAKORRI KEBAB

PANEER KA KHAAS TIKKA

BHARWAAN MUSHROOM KEBAB

KHUMB PAALAK KI LAHORI SEEK

ALOO KE BHUNNEY KHULLEY

MIRCHI LACHCHA PARANTHA

METHI LACHCHA PARANTHA

KHASTA ROTI

MISSI ROTI

LEHSOONI NAAN

TARKHEYWAALI DAAL

ACCOMPANIMENTS


ASSORTED ACHAAR

HAARI MIRCH

CHAAT MASALA

NIMBOO





LACHCHA PIYAAZ

CHUTNEY



TAWA KEBAB COUNTER

MUTTON GALOUTI KEBAB

SUBZ GALOUTI KEBAB

TAWA-FRIED VEGETABLE KEBAB

ULTEY TAWAY KA PARANTHA

PARATHA

CHOICE OF METHI MUTTAR, GOBHI,  
MOOLI AND ALOO

SERVED WITH

GHOTWAAN GOBHI

ALOO KI TARKARI

JHOL

KUNDA DAHI

ACCOMPANIED BY

MEETHI CHUTNEY

SUBZION KA AACHAAR



## Desserts menu

### **Mutanjan**

Multi coloured sweet rice with cherries and a mixture of nuts.

### **Ras Malai**

Traditional Indian dessert made from dairy produce

### **Kulfi**

Traditional Indian cone shaped ice cream available in, Plain, Pistachio, Almond & Mango flavors

### **Gajar Halwa**

Traditional dessert with carrots cooked in a special sweetened cream, served hot

### **Fruit Medley**

A delightful blend of tropical and Mediterranean fruits

### **Ice Cream Sorbet**

### **Cakes**

Assortment of Cheese cakes, fresh and butter cream cakes

### **Kesar Kheer with Almond Flakes**

Indian rice pudding finished with nuts, raisin, cardamom and kesar

### **Deconstructed Gajjar ka halwa**

A modern twist on a traditional north Indian dessert, carrots cooked in cardamom flavoured milk

### **Strawberry and pomegranate Eton mess**

### **Rasmalai with chocolate sticks**

### **Cheese and Crackers**

### **Tea / Coffee**

### **Moongi ka halwa**

### **Gulab jamun**

### **Malai kulfi**

### **Rasmalai**

### **Kheer**

### **Fruit cocktail with fresh cream**

### **Fresh strawberries with cream**



## Indian live counters

### **CHAAT STATION**

#### TAMATER KI CHAAT

MIXTURE OF TOMATOES, ALOO AND PANEER COOKED ON THE TAWA TO A PASTE CONSISTENCY TOPPED WITH A TANGY-SWEET MEWA GRAVY

#### KACHORI CHAAT

MINI KACHORIS WITH ALOO STUFFING, TOPPED WITH PEAS, CURD, SAUNTH, MINT CHUTNEY AND JULIENNES OF POTATOES

#### DAHI BHALLA

URAD DAAL FRITTERS, PACKED WITH RAISINS AND CASHEWNUTS,

SERVED WITH "SAUNTH" AND PLAIN YOGHURT

#### PAANI PURI

SEMOLINA AND WHEAT FLOUR BALLS, FILLED WITH ASAFOETIDA TEMPERED WATER

#### BENARSI ALOO KI TIKKI

SPICY POTATO PATTIES PACKED WITH A RICH FILLING OF CUMIN AND ASAFOETIDA-TEMPERED PEAS, GRIDDLE FRIED AND SERVED WITH A COMBO OF YOGHURT AND TAMARIND CHUTNEY

### **PUNJABI DHABA**

SARSON DA SAAG

MAKKI KI ROTI

ACCOMPANIED BY

SAFAED MAKHAN

SHAKKAR





## **BIRYANI STATION**

HYDERABADI MUTTON BIRYANI



DUM KI VEG. BIRYANI

TAMATER KA QUT

TOMATO AND COCONUT MILK GRAVY SIMMERED WITH TANGY

TAMARIND,

TEMPERED WITH RED CHILLIES AND CURRY LEAVES AND GARNISHED

WITH PICKLED GINGER JULIENNES

BURRHANI RAITA

GARLIC RAITA EATEN TRADITIONALLY WITH BIRYANI

## **SOUTH INDIAN COUNTER**

MINI DOSA

VADA

IDLY

UTTAPAM

COCONUT RICE

WITH

SAMBHAR & CHUTNEY

## **OTHER COUNTERS**

BOMBAY BHEL PURI COUNTER

PAO BHAJI COUNTER

LIVE PANEER BHURJI COUNTER WITH ROOMALI ROTI

AMRITSARI CHAANA KULCHA WITH DIFFERENT CHUTNEY

FRESH FRUIT COUNTER / PAAN COUNTER



## Non-Vegetarian Main course

### Chicken Dishes

**Chicken Madras**

Boneless chicken cooked in hot gravy. Specialty of Tamil Nadu.

**Chicken dhansak**

Masala chicken curry cooked with lentil

**Chicken Dhania**

Tender succulent pieces of chicken cooked with a mixture of spices

**Butter chicken**

Tandoori chicken pieces flavoured with fenugreek cooked with tomatoes butter and ground spices

**Chicken vindaloo**

Goanese speciality of hot and sour tomato flavoured, with coconut

**Chicken palak**

Roasted chicken breast cooked in a fresh peppery masala of fresh spinach and fenugreek

**Chicken Tikka Masala**

Marinated chicken tikka cooked in masala gravy

**Murg musallam**

Marinated chicken breast & chicken leg cooked in tandoor finish with musallam sauce

**Chicken Jalfrezi**

Hot Chicken stir-fried in an iron wok with bell peppers and green chilli

**Chicken Korma**

Chicken pieces seared and slow cooked in smooth creamy gravy

**Chicken Do Piazza**

Chicken cooked with onions. Onions are added at two stages during cooking, hence the name ("two onions").

**Chicken Kadai**

Chicken stir-fried in an iron karahi with a special masalas.

**Chilli chicken**

Crispy batter fried chicken tossed with Bombay-Chinese style sauce






## Lamb Dishes

### Adraki Seekh Kebab Curry

Skewered minced lamb with fresh herbs and aromatic spices finished with ginger



### Lamb curry

Traditional curry with finest dices of lamb

### Rara Lamb

Lamb braised to perfection finish with ginger and fresh herbs

### Lamb RaRa

A unique blend of spices cooked in an Indian wok with lean, succulent lamb pieces.

### Tawa Keema

Minced lamb cooked in herbs and spices.

### Lamb Rogan josh

Red appearance gravy from the fresh tomatoes, paprika and ground red chilli.

### Lamb Vindaloo

Goanese speciality of hot and sour tomato flavoured, with coconut

### Lamb Jalfrezi

Marinated pieces of lamb fried in oil and spices to produce a dry, thick sauce and cooked with pepper, tomato and onion.

### Bhuna Lamb

Tender dices of lamb braised in special sauce with lots of spices

### Lamb Korma

Mild dish which is cooked with fresh cream and coconut and flavoured with dry nuts

### Saag Gosht

Lamb sautéed with dry roasted garlic, spinach, fenugreek and dill

## SEA FOOD

### Kadai machhli Masala

Marinated chunks fish cooked in the tandoor and finished in onion and tomato gravy.

### Goenese fish Curry

Fresh fish dices cooked in traditional curry of Goa.

### South Indian king Prawn Curry

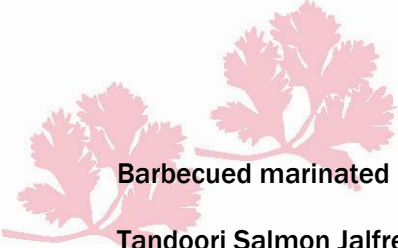
Marinated king prawns, simmered in South Indian coconut sauce

### King Prawn lemon and Chilli masala

Lemon and chilli marinated prawns coated with masala gravy

### King Prawn Makhani Masala





**Barbecued marinated prawns and cooked in rich tomato butter sauce**

**Tandoori Salmon Jalfrezi**

**Marinated salmon cubes cooked in tandoor with rich tomato, pepper and red onion gravy**



**King prawn Jalfrezi**

**Marinated king prawns panfried with spices to produce a dry, thick sauce and cooked with pepper, tomato, onion and finish with lemon oil.**

**King Prawn Punjabi Kadai**

**Marinated prawns cooked in iron wok finished with Punjabi spices**

**Lobster lemon, garlic and chilli masala**

**Lobster sauteed with ginger, garlic, red onions and tomatoes, finished with cilantro**

**Lobster coconut curry**

**Lobster curried thermodore**

**Indo- French style creamy mixture of lobster, cognac or brandy, mushroom, Dijon mustard, and curried cheddar cheese glazed under salamder.**



## Vegetarian Main course

### **Vegetable Jalfrezi**

Fresh seasonal vegetable stir-fried and spiced with fresh roasted tomatoes

### **Shahi bangan**

A vegetable specialty of fried eggplant cooked in a cashewnut gravy seasoned with special spices

### **Aloo Bangan**

Panfried eggplant and potato cooked in tomato and onion thick gravy

### **Vegetable makhani**

Mix vegetable cooked in tomato buttered gravy

### **Punjabi Chana Masala**

Chick peas tempered with spicy onion masala

### **Paneer jalfrezi**

Cottage cheese panfried with spicy tomato, red onion and pepper sauce

### **Makai palak**

Sweet corn cooked in a fresh peppery masala of fresh spinach and fenugreek

### **Malai kofta**

Minced cottage cheese dumplings simmered in smooth tomato butter sauce

### **Mushroom Matar**

A semi-dried dish of diced mushroom and green pea with fresh coriander

### **Mushroom Do Paiza**

Button mushroom pan fried with thick extra caramelized onion sauce and fresh tomatoes

### **Mix Vegetable curry**

Seasonal vegetable cooked in medium curry spice sauce

### **Bhindi Masala**

Fresh okra cooked with onions, garlic, ginger and coriander

### **Aloo gobi**

Chunky Cauliflower and potatoes cooked in iron wok with touch of ginger, fresh tomato and onion

### **Saag Aloo**

Fresh spinach, salted potatoes cooked with punjabi spices.

### **Paneer Makhani**

Roasted cottage cheese cooked with chopped tomatoes and spicy creamy sauce





**Mattar Paneer**

Cottage cheese cubes cooked in onions and tomatoes with peas



**Paneer Navratan korma**

Indian cheese cooked with mild sauce of fresh cream, coconut and roasted almond.

**Saag Paneer**

Paneer and spinach tossed in onion, tomatoes and ground ginger and cumin

**Tarka Daal**

Chana daal and red lentil with garlic cumin seeds and whole red chillies

**Daal Makhani**

Black lentils cooked with cream, butter, ginger, garlic and fresh tomato sauce.

**Sweet corn Masala**

Corn sautéed with spicy masala sauce

**Mixed vegetable haandi**

Assorted fresh garden vegetables cooked in indian wok with fresh spices



## Non Vegetarian Starters

### **Seekh Kebabs**

Spicy minced lamb prepared in a traditional tandoor

### **Chicken Mix grill**

Chicken marinated in spicy yoghurt cooked in a tandoor oven

### **Cocktail Vegetable Samosas**

Triangular pastry parcels filled with mixed vegetables.

### **Fried Masalla fish**

Cod marinated in Sapna's special spices and fried in batter

### **Cocktail shami kebab**

Minced lamb cutlets with lentils and spices, fried in egg batter

### **Zeera chicken**

Chicken made with roasted cumin seeds and ground black pepper

### **Cocktail aloo goli**

Mixed vegetable balls deep-fried in a crispy batter

### **Cocktail Vegetable Samosas**

Triangular pastry parcels filled with mixed vegetables

### **Cocktail shami kebab**

Minced lamb cutlets with lentils and spices, fried in egg batter

### **Seekh kebabs**

Spicy minced lamb prepared in a traditional tandoor

### **chicken Grill**

Chicken marinated in spicy yoghurt cooked in a tandoor oven

### **Cocktail Vegetable Samosas**

Triangular pastry parcels filled with mixed vegetables

### **Fried Masala fish**

Cod marinated in Garnish's special spices and fried in batter Dahi Vada

### **Cocktail fried fish**

Cod marinated in Garnish's special spices and fried in batter

### **Zeera chicken**

Chicken made with roasted cumin seeds and ground black pepper

### **Tandoori Mix Grill**

A skewer of Chicken and Lamb cubes marinated in yoghurt and spices and cooked in a tandoor





**Chicken Pakora**

Tender chicken pieces deep fried in spicy batter



**Chicken Samosa**

Triangular shaped parcels filled with tasty chicken pieces

**Chicken Wings tandoori**

Wings Marinated with our special sauces & freshly cooked in clay oven.

**Lamb Samosa**

Triangular shaped parcels filled with tasty lamb pieces

**Botti Kebab**

Boneless pieces of spring lamb marinated in spices with lemon and vinegar juice, barbecued on a charcoal grill.

**Seekh Kebab**

Spicy minced lamb prepared on skewers & cooked in tandoor oven. Tand.

**Kathi Kebab**

pieces of seekh kebab marinated in fresh garlic, yogurt & cooked on charcoal and wrapped in white flour.

**Lamb Gulafi Seekh**

Fine minced lamb kebabs cooked with authentic spices on a charcoal grill and wrapped in fresh chopped onions and capsicum.

**Lamb Chops kebab**

Marinated with Elites special sauce a slow cooked in clay oven.

**Chicken tikka**

Chicken Marinated with our special sauces & freshly cooked in clay oven.

**Zeera Chicken**

Chicken seasoned with roasted cumin seeds & ground black pepper. Tand.

**Murgh Kathi Kebab**

Boneless pieces of breast marinated in fresh garlic, yogurt & cooked on charcoal and wrapped in white flour.

**Fish Samosa**

Flaky pastry stuffed with delicately spicy mixed fish.

**Murgh Tikka Pakoda**

Chicken marinated with onion, capsicum and mixed salad cooked with chef's own recipe.

**Machi Amritsari**

Red Snapper Fish Battered in gram flour and Indian spices.

**Macchi Chutney Wali**

Red Snapper Fish marinated with mint leaves, coriander, green chillies & Indian spices.

**Macchi fried masala**

Talapia fish shallow fried In breadcrumbs with Indian spices.





**Daal Bhajia**  
Spicy lentis deep fried in batter

**Katchori**  
A mixture of various masallas in a pastry based dish



**Mixed Bhajia (Pakora )**  
A mixture of fresh vegetables deep fried in spicy batter

**Onion Bhajia**  
Onions deep fried in spicy batter

**Spring Roll (cocktail)**  
Spiced Chinese style vegetables in small pastry rolls

**Vegetable Samosa (cocktail)**  
Small Triangular shaped parcels filled with tasty mix vegetable

**Meat samosa**  
Crispy triangular shape patties with spicy meat filling

**Crispy tandoori Chicken Wings**  
Marinated chicken wings barbequed in clay oven

Feta, apple, crispy chicken popcorn and olive salad with berries vinaigrette

**Tandoori Chicken Chaat**  
Tandoori chicken strips mixed with special herbs and Indian chaat spices

**Tiranga chicken kebab**

Trio of chicken hiryali, chicken malai, and chicken tikka kebab

**Masaledar Mutton chops**  
Tender mutton chops with yoghurt and fresh ginger and coriander leaves.

**Hariyali Chicken Kebab**  
Boneless chicken marinated with mint and coriander, touch of cumin, barbequed in clay oven.

**Chicken popcorn**  
Battered deep fried puffed chicken cubes served with tangy tomato chutney

**Chicken pakora**  
Crisp chick pea flour battered chicken bread deep fried

**Tandoori Chicken**  
Chicken marinated in yogurt, spices and herbs, grilled over clay oven on skewers.

**Amritsari Fish**  
Fresh fish marinated in delicious spices and deep fried with mint and coriander chutney

**Salmon Tikka**  
Cubed pieces of salmon marinated cooked in Tandoor and served with fresh mango and chilli salsa





**Char grilled garlic king prawn**

**Barbecued king prawn pieces marinated and cooked in fresh garlic and chilli**

**Prawn Poori**

**Prawns cooked in mild sauce with onion and tomato served on a puffed poori bread**



**Tandoori king prawns**

**Marinated king prawns with authentic Punjabi species finish in clay over**

**Sheekh Kebab**

**Char grilled skewers of minced lamb with a delicate sprinkling of fresh herbs**

#### **OTHER STARTERS**

**SCHEZWAN CHICKEN WING**

**MURG MALAI TIKKA**

**CHICKEN SALAMI SPRING ROLLS**

**LAMB PARCELS**

**MEAT BALLS IN HOT GARLIC SAUCE**

**BARRA KEBAB**

**GALAFI SEEKH KEBAB**

**AMRITSARI FISH**

**BUTTER GARLIC FISH TIKKA**

**Chicken Pakora**

**Chicken Reshmi Kebab**

**Chicken Tikka (boneless)**

**Fried Massalla Fish (Cod)**

**Lamb or Chicken Samosa (cocktail)**

**Prawn Tempura**

**Seekh Kebab**

**Shami Kebab**

**Tandoori Chicken Tikka (boneless)**

**Zeera Chicken**



## Vegetarian Starters

Shahi Paneer tikka

Cottage Cheese cubed, marinated and cooked in tandoor

Paneer tikka

Cottage Cheese cubed, marinated and cooked in tandoor

Aloo Papri Chaat

Potato channa, yoghurt blended with chaat masala in tamarind sauce.

Bhel Puri

As aloo Papri Chaat but served with special sauces

Spring Roll

Spiced Chinese style vegetables in pastry rolls

Mix Veg. Balls

Deep fried mix Vegetable Cutlets

Mogo Chips

Deep Fried Cassava served crispy with seasoning

Paneer hariyali kebab

Home made cottage cheese steeped in coriander, mint, and green chilli flavoured curd marinade, barbequed in oven

Paneer Tikka

Indian cheese marinated & cooked in clay oven

Veg. Samosa

Triangular shaped parcels filled with tasty mix vegetables.

Aloo Tikki

Potato cutlets lightly spiced

Crispy chilli Mogo

Cassava sliced and fried and spiced up with specialty spices and dry chilli sauce

Bombay Bhel-Puri


rice puffs, chickpea flour noodles, tamarind, mint, tomatoes, potatoes, onion

Onion Bhaji

Crisp battered mix vegetable deep fried

Crispy chilli cauliflower Manchurian

Marinated cauliflower florets battered fried and sautéed with Indo-Chinese spices





Punjabi Vegetable Samosa

Stuffed pastry shell with potatoes, onions and peas

Sweetcorn dumpling

Gram flour battered sweet corn dumplings, deep fried and served with hot chilli sauce



Golgappa

Golgappa is spicy, digestive liquid in fried bread.

Samosa chole chat

Pudina Aloo tikki

Potato and fresh mint fritters served with tangy tomato sauce

Stuffed cheddar masala mushroom

Marinated fresh mushroom stuffed with masala cheddar cheese deep fried

Masala paneer pakora

Cumin flavoured home made cottage cheese fritter

Paneer chatpata

Fresh strips of cottage cheese cooked in a tangy chat style

Chilli Paneer

Cottage cheese sautéed with bell pepper, chilli and soya sauce

Paneer kashmiri mirch tikka

Cubes of cottage cheese steeped in red chili spiked yogurt cheese marinade, grilled to perfection



## WEDDING SIT DOWN SAMPLE MENU

**SELECTION OF CANAPES**

—  
**BUTTERNUT SQUASH SOUP**

—  
**STARTERS PLATTER**

(CHARGRILLED PANEER SHASHLIK, ONION BHAJI, TEMPURA PRAWNS, TANDOORI CHICKEN TIKKA)

—  
**MAIN**

CHICKEN MADRAS or CHICKEN MAKHANI MASALA

—  
LAMB JELFREZI or LAMB VINDALOO

—  
PRAWNS PUNJABI KADAI or TANDOORI SALMON JELFREZI

—  
BUTTER PANEER or MUSHROOM DO PIAZA

—  
-ALL MAIN COURSES SERVED WITH TADKA DAAL, BREAD BASKET, RICE OR PALAU PICKELS AND CHUTNEY

**DESSERT**

STRAWBERRY EATON MESS  
GAJAR KA HALWA WITH VANILLA ICECREAM  
TEA AND COFFEE



## Indian Wedding Buffet Menu

### **Salads**

Chicken chat  
Waldrof salad  
Kuchumber salad  
Vegetables raita  
Selection of garden greens with choice of dressing

### **Soup**

Murgh ka shorba

### **Starter**

#### **Main Course**

Chicken Jalfrezi  
Lamb roganjosh  
Tawa subzi  
Dal makhani  
Aloo gobhi masala  
Steam rice  
Assorted Indian bread

### **Dessert**

GulabJamun  
Rasmalai  
Malaikheer, gajarhalwa  
Fresh cut fruit

### **Beverages**

3 type of chilled juices, soft drinks, coffee and tea



## Indian Acompaniments

### **Naan Bread**

Leavened freshly baked Indian style bread made in a clay oven

### **Leaf Salad**

A fresh iceberg lettuce salad consisting of various garden vegetables

### **Chutney**

Selection of raita and chutneys

## Salads

TOSSSED SALAD

GERMAN POTATO SALAD

BABY CORN BROCCOLI IN FRENCH DRESSING

CHEESE & MACARONI SALAD

PASTA PESTO SALAD

RAW GREEN SALAD WITH 4 DIFFERENT DRESSINGS

ICED RAW GREEN CHILLY, LACCHA ONION

MIX VEG. RAITA, PLAIN CURD

WALDROF SALAD

CEASER SALAD

TOMATO AND SHALOTS AND BASIL SALAD WITH PESTO

