

COCKTAIL SNACKS SUGGESTIONS

| <u>Non-Vegetarian</u> | <u>Vegetarian</u> |
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| <ul style="list-style-type: none"> • 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 • Shikampurki 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 | <ul style="list-style-type: none"> • 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. Shikhampurki • 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

| <u>Indian Vegetarian</u> | <u>Western Vegetarian</u> |
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| <ul style="list-style-type: none"> • Green salad Bar • Fennel and Orange salad • Kachumber Salad • Curried potato salad • Aloo anar ki chat • Channa ki Chat • <i>Tamatar Aur Paneer Ka Salad</i> • 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 <p style="text-align: center;"><u>Arabic salad</u></p> <ul style="list-style-type: none"> • Hummus • Moutabal • Fattoush salad • Cucumber with minted yoghurt • Tabouleh • Babagnoug • Arabic bean salad with tomato | <ul style="list-style-type: none"> • 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 |
| <p style="text-align: center;"><u>Asian salad</u></p> <ul style="list-style-type: none"> • 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 | <p style="text-align: center;"><u>Non- Veg Salad</u></p> <ul style="list-style-type: none"> • 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

| VEGETARIAN | NON VEGETARIAN |
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| <p><u>INDIAN</u></p> <ul style="list-style-type: none"> • 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 | <p><u>INDIAN</u></p> <ul style="list-style-type: none"> • 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 |
| <p><u>WESTERN</u></p> <ul style="list-style-type: none"> • 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 | <p><u>WESTERN</u></p> <ul style="list-style-type: none"> • Cream Of Chicken • Smoked Chicken with Thyme • Chicken and Roasted Garlic • Lemongrass And Coriander Flavored Chicken Soup • Lamb Broth • Chicken And Almond Broth |
| <p><u>ASIAN</u></p> <ul style="list-style-type: none"> • Hot And Sour Veg Soup • Sweet Corn Soup • Vegetable clear soup • Tom yum soup • Vegetable man chow • Noodle soup | <p><u>ASIAN</u></p> <ul style="list-style-type: none"> • Sweet corn chicken soup • Tom yum – chicken • Hot and sour chicken soup • Tom yum – seafood • Chicken Noodle Soup • Chicken Man chow |

HOT SELECTION SUGGESTION

| Non Vegetarian – Indian | Vegetarian – Indian |
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| <ul style="list-style-type: none"> • 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 | <ul style="list-style-type: none"> • Kadhai Paneer • Palak Paneer • Paneer Jalfarezi • Tawa Paneer Masala • Khade Masale Ka Paneer • Paneer Lababdar • Paneer Kali Mirch • Paneer Ki Khurchan • Paneer Makhani 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 |
| <ul style="list-style-type: none"> • 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 Dhali Wala • Mutter keema • Gosht Adrki • Lal maans • Malabari mutton curry • Kishmish Gosht | |
| <ul style="list-style-type: none"> • Goan Fish Curry • Malika-E-Dariya • Bengali Fish Curry • Machli Amritsari • Malabar fish curry • Meen moilee | |

HOT SELECTION SUGGESTIONS

| <u>Western Vegetarian Selection</u> | <u>Western Non- vegetarian selection</u> |
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| <ul style="list-style-type: none"> • 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) | <ul style="list-style-type: none"> • 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 |
| <u>Asian veg. selection</u> | <u>Asian - Non veg. selection</u> |
| <ul style="list-style-type: none"> • 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 | <ul style="list-style-type: none"> • 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 |

STAPLES SUGGESTIONS

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| <p><u>LENTIL</u></p> <ul style="list-style-type: none"> • 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 • Char Dal Ka Dalcha • Punjabi Chole • Rajmah Masale Dar • Sambhar • Dal Dhokli • Dal Shekhawati <p><u>RICE</u></p> <ul style="list-style-type: none"> • 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 | <p><u>INDIAN BREADS</u></p> <ul style="list-style-type: none"> • Butter Naan • Plain Naan • Garlic Naan • Tandoori Roti • Pudina Paratha • Aloo Kulcha • Paneer Kulcha • Pyaz Hari Mirch Ka Kulcha • Laccha Parantha <p><u>CURD</u></p> <ul style="list-style-type: none"> • 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

| <u>Western Selection</u> | <u>Vegetarian / Eggless</u> |
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| <ul style="list-style-type: none"> • 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 | <ul style="list-style-type: none"> • Chenna Payesh • Fruit Kheer • Rasmalai • Kala Jamun • Phirni • Gulab Jamun • Moong Dal Halwa • Gajar ka halwa (Seasonal) • Jalebi With Rabri • Malpura With Rabri |
| <p style="text-align: center;"><u>Chocolate Based Desserts</u></p> <ul style="list-style-type: none"> • Chocolate Hazelnut Brownie • Chocolate Cherry Gateaux • Chocolate Mud Cake • Chocolate Marble Mud Cake • Chocolate Mini pastry • Chocolate Black Forest Cake • Chocolate Chip Mousse | <ul style="list-style-type: none"> • Fruit Jalousie • Tender coconut mousse • Chocolate mousse • Strawberry mousse • Fresh fruit salad with honey and milk |
| <p style="text-align: center;"><u>Fruit Based</u></p> <ul style="list-style-type: none"> • Pineapple Pastry • Mango Coconut Bavarian Cream cake • Italian Ananas Cream Cake | <p style="text-align: center;"><u>Hot Dessert</u></p> <ul style="list-style-type: none"> • Warm chocolate pudding • Apple Diplomat Pudding • Hot Apple Crumble • Omali • Payasam • Dates and Honey Pudding • Apricot Bread and Butter Pudding <ul style="list-style-type: none"> • Selection of ice cream any one (vanilla, chocolate , strawberry, butterscotch) |
| <p>Remarks:</p> | |