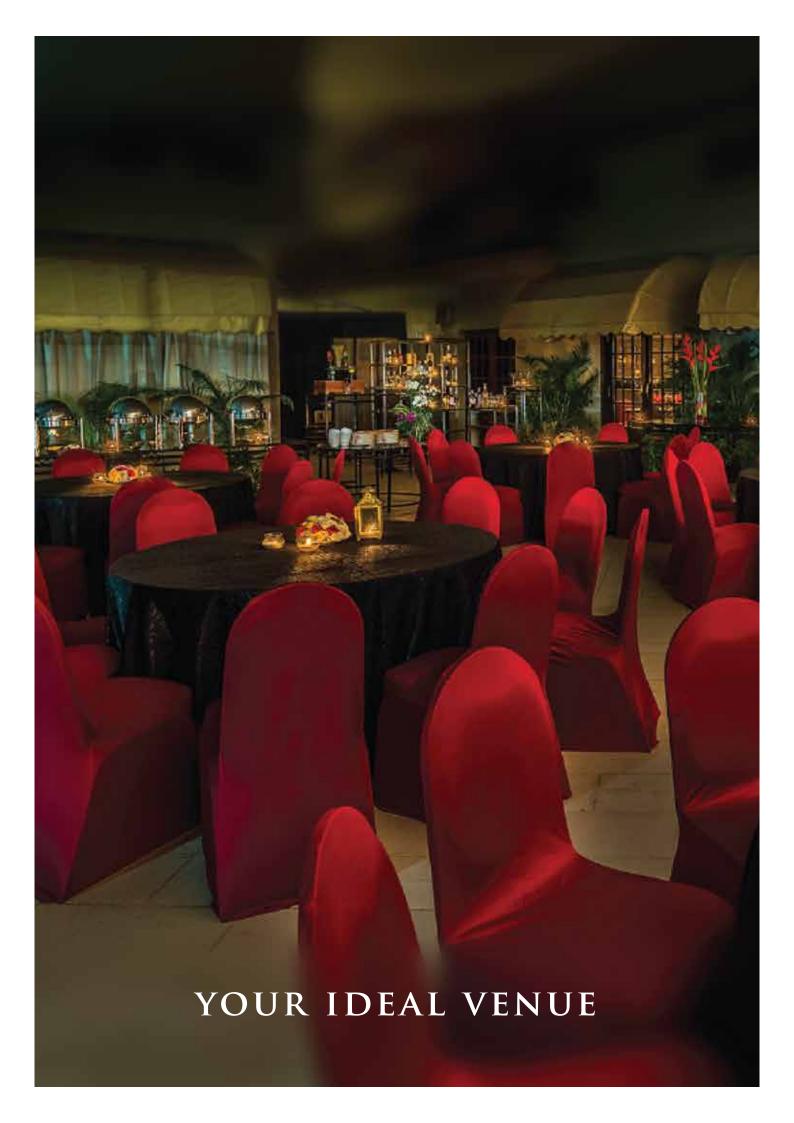


# BANQUET BROCHURE





## **FOREWORD:**

Events at The Club Banquets are nothing less than flawless.
Our banquet spaces at The Club can comfortably accommodate
10 to 2,000 guests
Our team ensures that your vision for the event is successfully made into reality and offers a one-stop, hassle-free experience.

We align ourselves
with your vision and even help
you connect with professional
decorators & event planners to
ensure that your event is a
success and comes out just
the way you dreamt it to be

## INTRODUCTION OF CHEFS



# GAURAV MADAN, EXECUTIVE CHEF

With over 14+ years of culinary experience, he brings a dynamic & innovative energy to The Club Mumbai. A graduate from IHM Guwahati, he has worked with brands like Hyatt Regency Delhi, Country Inn & Suites By Radisson, Goa, Holiday Inn & Suites Bangalore, Frasers Residency Nigeria and Hotel Raintree Chennai. His take on cooking is- "Cooking is an art. The process of preparing a meal is creative, therapeutic and is a gift you share a meal with"



## SANTANU DAS, EXECUTIVE SOUS CHEF

With over 17 years under his belt, backed by an education from IHM Calcutta.

He has worked with stalwarts like Taj, ITC Sheraton group & has been with

The Club Mumbai for 8 years & counting.

Chef Das has keen insight whilst working with guests & making sure their culinary experience is something to remember by



# TABLE OF CONTENTS

#### PERSONALISED SERVICE

Our team of professional will assist you – not just to book dates & times, but advise on food, theme set up, entertainment and anything else that contribute to the total success of your occassion

#### BESPOKE BANQUETING

Chef's crafted exclusive menu with wide range of cuisine options served with exclusive crockery/cutlery/glassware and served by warm & professional team members

#### WEDDING CAKE/GIFTING

You are planning a party, add a themed cake or choose from various gifting options

#### KUISINE KRAFT BY THE CLUB

The club multi cusine delicacies can be enjoyed within the comforts of your home

#### ANTARA SPA

Pamper the bride & groom with exclusive detoxifying treatments

#### KROMAKAY

The club hair & beauty salon would take care of all your beauty services under one roof

#### DECORATION

Specialised team of decorator partners offers perfect balance of quality, style & ambience

#### DJ, SOUND

Endless list of best of dj, live performers, karaoke artists & more would make the event a memorable one

#### **BAR SERVICES**

Its not just a bar, it's an one stop destination where you will get all bar related services. Cheers!

#### **EVENT MANAGEMENT**

We take care of every intricate details from food to decore, linen,butler service & more,we manage everything to ensure your guests & you create soul filling memories



# BESPOKE BANQUETTING

Experience a remarkable feasting with our best in curated cuisine selection, attentive yet unobtrusive service coupled with our exclusive range of silverware, glassware and table-ware

Unmatched quality and delibration by our in-house event curators will surely create long-lasting memories



# KUISINE KRAFT BY THE CLUB

At Kuisine Kraft by The Club Mumbai we aim to create long lasting memories through our artisanal food & exceptional catering services in the city. Be it an outdoor or indoor event in Mumbai, we take care of every intricate detail. From exquisite food to floral arrangements, crockery, linen, cutlery & attentive service, we manage everything to ensure your guests & you create soul-filling memories.

Our Kuisine Kraft team boasts of over 5 years of exceptional service

We would be delighted to work hand in hand with you to deliver the perfect event – with your tailor-made menu.

Our qualified experts are well experienced in dealing with high profile events, where careful preparation and attention is provided to every little aspect.

One of our unique specialties is destination catering.

We undertake caterings in the city of Mumbai and in surrounding areas like Pune, Lonavala and Nashik, etc.



# INDO-WESTERN MENU (VERONA)

Combining the flavours of Western & Southern India with delicacies from Europe and Middle East

(Select any 3 non-alcoholic cocktails from our widespread selection)

# — SALADS —

(SELECT ANY 6)

Salad of Slow Roasted Chicken, Cucumbers, Kalamata & Feta Cheese
Salad Of Seafood, Cherry Tomatoes, Bread Croutons with Parmesan Shavings
Classical Tuscan Panzenella - Crouton on Side
Marinated Beetroot with Rucola, Tomatoes & Sumac
Greek Salad
Mezze Sampler
Fattoush with Pita Croutons
Cucumber in Mint Yogurt & Pomegranate
Carrot Lentil & Coconut Salad
Fruit Pachadi
Kaley Chaney ka Salad

# — STARTERS —

## INDIAN - VEGETARIAN

(SELECT ANY 2)

#### Karamani Vadai

Fritters made of Black Eyed Peas

#### Arbi Aloo Ke Sikhampuri Kabab

Vegetables cooked with Cumin, Cloves, Cinanamon and Bengal Gram, stuffed with Cottage Cheese, Mint & Green Chillies

#### Sannas

Toddy Fermented Rice Cakes with Hot Vindaloo Sauce

#### **Chana Daliche**

Savory Crepe made from Chana Dal

## **WESTERN - VEGETARIAN**

(SELECT ANY 3)

#### **Fatayer**

With Garlic Tahina Dip

#### Falafel

Chick Peas Fritter Infused with Mint

#### **Batata Harra**

Lebanese Style Potato Flavoured with Paprika & Garlic

#### **Peas & Gouda Croquettes**

With Mint Mayo

#### **Filo-baked Fresh Figs**

With Peppered Goat Cheese

#### **Mozzarella Sticks**

With Spicy Dipping Sauce

## **INDIAN - NON VEGETARIAN**

(SELECT ANY 2)

#### Hare Masala Ka Murgh Tikka

Boneless Chicken Marinated with Cashew, Kalonji & Hyderabadi Spices

#### **Kerala Chicken Skewers**

Fresh Chicken Breast Kebab Grilled with Kerala Spices

#### King Prawn Pathia Puri

Fresh King Prawns Tossed with Pathia Spices, served on Baby Puri

#### Fish Recheado

Fish Marinated in Fiery Blend of Aromatic Spices, Tossed with Tomatoes, Onions & Tamarind

#### **Bade Miyan Ke Boti Kabab**

Marinated Mutton Cooked with Garden Fresh Herb Paste

## **WESTERN - NON VEGETARIAN**

(SELECT ANY 3)

#### **Smoky Salmon Tartare**

With Lemon & Capers

#### **Parmesan Fish Sticks**

Fish Fingers Coated with Parmesan & Baked

#### **Duck & Chicken Terrine**

With Sour Cherry

#### **Chelo Kebab With Labneh**

Lamb Kebab Flavoured with Iranian Spices

#### Kibbeh

Meatballs with Dip

## **INDIAN INTERACTIVE**

(SELECT ANY 4)

#### **Zunka And Bhakar**

Bajre Ka Roti with Onion Besan Subji

#### Rassedar Aloo & Indori Khasta Kachori

#### Tambdi Bhaji

Red Spinach Tempered with Garlic

#### Masalyachi Vangi

Brinjal Cooked with Dry Coconut Masala

#### **Bharwan Shimla Mirch**

Capsicum Stuffed with Potato Bhaji - Pan Seared

#### **Choice Of Breads**

Puri / Bhakri / Malabari Paratha

#### Farsaan Counter (SELECT ANY 3)

Khandavi / Dhokla / Khamman / Panki / Kachori / Bajra Dhebra / Muthia

### WESTERN INTERACTIVE

(SELECT ANY 1)

#### Brazilian

Barbequed Vegetables in Coffee Marination

Curry De Batat - Potato Dumpling in Brazilian Curry

Arose - Brazilian Rice Preparation

#### **Swiss**

**Fondue -** Herb, Garlic, Emmenthal & Gruyere Fondue, Sun Dried Tomato & English Cheese Fondue **Condiments -** Crusty Bread, Jalapeno, Cauliflower, Broccoli, Cherry Tomato, Olives, Pickled Onions, Baby Potatoes, Mustard & Bread Sticks

#### French

Crepe Station

Ragout - Ratatoulle with Feta / Chicken with Gruyere & Cheddar

Sauce - Tomato & Blue Cheese

Vol-au-vent of Veg / Non Veg



# — MAINS —

## **INDIAN - VEGETARIAN**

(SELECT ANY 3)

#### Mix Kurma Bhaji

Maharashtrian Style Curry Combined with Vegetable Cooked in Spicy, Tangy & Nut Flavoured Gravy

#### **Subz Diwani Handi**

Mix Vegetables Slowly Cooked in a Handi

#### **Gatte Ki Subzi**

Cooked Gram Flour Dumplings Added to The Spicy Curd Gravy

#### **Dahi Bhindi Masala**

Spicy Okra Cooked with Curd

#### Sukhi Batatyachi Bhaji

Dry Potato Curry Flavoured with Mustard Seeds, Cumin Seeds and Spices

#### **Baghare Baingan**

Eggplant Stuffed, Cooked & Tempered with Hyderabadi Spices

#### **Parippu Curry**

A Much - Loved Classic - Yellow Lentil Preparation

#### Hyderabadi Khatti Dal

Lentils Cooked with Tomatoes & Tamarind

#### Lilva Kadhi

Fresh Green Pigeon Peas Cooked in Yogurt

#### **Bibbe Sagle**

Spicy Cashewnut Curry Made in Konkani Way

## \*\*

## INDIAN - NON VEGETARIAN

(SELECT ANY 3)

#### **Malabar King Prawn Curry**

A Coastal Curry from Malabar - Prawns Simmered in Fresh Coconut & Medium Spices

#### **Goan Fish Curry**

A Tangy Fish Curry Cooled with Coconut Milk

#### **Maharashtrian Chicken Curry**

Chicken Cooked with Ponded Onion & Spices Paste, Infused with Coconut

#### Malvani Chicken

A Fresh Green Herb Curry, Cooked with Chicken

#### Saoji Mutton

Mutton Cooked in Saoji Masala from Nagpur

#### **Lamb Dhansak**

Curry Made of Meat & Lentils, Infused with Cumin & Ginger

## RICE PREPRATION

(SELECT ANY 4)

Qabooli Biryani
Subz Dum Deg Biryani
Kathal ki Biryani
Makai ka Pulao
Doodhiya Biryani (Khoya and Vegetable)
Kofta Biryani (Biryani with Vegetable Koftas)
Asharfi Biryani (Biryani with Silver Paneer Coins)
Handi Biryani

## RAITA BAR

(SELECT ANY 2)

Pineapple Raita Boondi Raita Chukunder Ka Raita Koshimbir Marathi Style Dahi Pacchadi

Lime Pickle / Mango Pickle / Mixed Pickle / Far Far / Fried Papadums / Dahi Pudina / Tomato Chutney / Mango Chutney / Imli Chutney

## **BREADS**

(SELECT ANY 4)

Puri / Masala Puri Masala Kulcha Aloo / Methi / Lachha Parantha Methi Thepla

## - MAINS -

## **WESTERN - VEGETARIAN**

(SELECT ANY 2)

#### Aubergine & Semi Dried Tomato Moussaka

With White Bean Casserole & Rocket Aioli

#### **Lahano Dolmadas**

Stuffed White Cabbage Leaves with Avgolemono Sauce

#### **Vegetable Tagine**

Moroccan Veg & Chickpea Casserole with Cous Cous

#### **Grilled Polenta Cake**

With Mushroom Strongnoff, Parmesan Cheese & Parsley

#### **Broccoli & Red Pepper Frittata**

Baked Egg Dish

## WESTERN - NON VEGETARIAN

(SELECT ANY 2)

#### **Meat Balls In White Wine Sauce**

Meatballs Stuffed with Sundried Tomatoes, Herbs, Ricotta in Arabiatta Sauce Infused with White Wine

#### **Psari Psito**

Roasted Fish with Classic Lemon Butter

#### **Chicken Scallopine**

With Sage & Fontina Sauce

#### **Turkey Con Funghi Misti**

Roasted Turkey with Mushroom Medley

# — DESSERTS —

## **INDIAN**

(SELECT ANY 4)

#### Shrikhand

Sweetened Yogurt Flavored with Saffron, Cardamom & Charoli Nuts

#### **Amba Poli**

Pancake with Reduced Mango Pulp

#### **Basundi**

Sweetened Dense Milk Dessert

#### Narali Paak

Sugar & Coconut Cake

#### **Mysore Pak**

Rich with Ghee, Lightly Flavoured with Cardamom

#### Kozhukattai

Rice Dumpling Stuffed with Coconut & Sweetened with Jaggery

#### **Badam Payasam**

Creamy Kheer Made with Blanched Almond Paste, Milk & Saffron

#### Anarsa

Made from Soaked Powdered Rice with Jaggery

#### Kachi Haldi Ke Ladoo

Sweetballs Made from Raw Turmeric, Jaggery & Nuts

#### **Pineapple Kesaribath**

Pineapple & Semolina Dessert Infused with Saffron

### WESTERN

(SELECT ANY 4)

#### **Baklava**

Made of Paper Thin Layers of Pastry, Chopped Nuts & Honey

#### **Umm Ali**

Egyptian Dessert Contains Phyllo Dough, Cream, Milk, Nuts, Vanilla Pod

#### Basbussa

Sweet Cake Made of Semolina Soaked in Syrup

#### Kunafeh

Middle East Dessert, Stuffed with Soft Cheese, Made with Semolina Dough & Noodle Like Phyllo Pastry

#### **Sweet Dates**

Stuffed with Goat Cheese & Nuts

#### **Halawat Al Jibn**

Popular Lebanese Dessert, Thin Layer of Phyllo Pastry Rolled with Cheese and a Custard Like Heavy Cream

#### **Crepe Suzette**

French Dessert, Crepes Served with Caramelized Sugar & Butter, Tangerine Juice, Orange Curação Liqueur

#### **Profiteroles**

Choux Pastry Ball Filled with Whipped Cream, Pastry Cream & Custard

#### **Banoffee Pie**

Pie Made from Bananas, Cream & Toffee from Boiled Condensed Milk, on Crumbled Biscuit

#### **Peach Short Cake**

With Whipped Cream

#### **White Chocolate Cherry Tart**

Poached Cherries, Chocolate Ganache in Tart

#### **Chocolate Marquise**

Rich Chocolate Dessert Made with Dark Chocolate, Cocoa Powder



# INDO-WESTERN MENU (ODYSSEY)

Combining the flavours of Northern and Eastern India with flavours from Italian and Mediterranean cuisine

(Select any 3 non-alcoholic cocktails from our widespread selection)

# — SALADS —

(SELECT ANY 6)

Tomato and Bocconcini Skewers with Pesto Genovese

Salad of Forest and Field Mushrooms with Parmesan
Classical Tuscan Panzenella - Crouton on Side
French Polenta Salad
Jerusalem Salad
Banana Blossom Salad with Roasted Chilli & Coconut Milk Dressing
Tandoori Sabzi Salad
Chargrilled Chicken Tikka Salad
Indian Garbanzo Chaat
Sprouted Bengal Gram Chaat
Spicy Corn Chaat

# — STARTERS —

## INDIAN - VEGETARIAN

(SELECT ANY 3)

#### Vegetable Gilhari Kebab

Mixed Vegetables with Pineapple & Sev Mixed & Shaped to a Tikki, Deep Fried

#### Makai Chuimui Kebab

Corn Skewer - with Reduced Milk & Ground Spices, Grilled

#### Kasundi Paneer ka Tikka

Marinated in Bengali Mustard, Gram Flour, Yellow Chillies, Tandoor Cooked

#### Rajmah aur Akhrot ki Shammi

Kidney Bean & Walnut Combined Delicately with Fennel Seeds

#### **Xutuli Pitha**

Fried Dumplings Stuffed with Jaggery & Sesame Seeds

## WESTERN - VEGETARIAN

(SELECT ANY 2)

#### **Char Grilled Avocado Caprese**

With Garlic Infused Oil

#### **Grilled Morels**

Ricotta and Rocket Stuffed Mushrooms with Olive Chutney

#### **Goat Cheese Arancini**

Deep Fried Arborio Rice Balls Infused with Goat Cheese & Parmesan

#### **Balsamic Asparagus**

With Burre Noisette, Capers

## \*\*

## **INDIAN - NON VEGETARIAN**

(SELECT ANY 3)

#### **Chingri Macher Chops**

Bengali Recipe of Prawn Cutlet

#### Tujji Chicken

Boneless Chicken Marinated in Kashmiri Mirch, Garam Masala, Black Cumin, Char Grilled

#### **Murgh Tandgi Mumtaz Kebab**

Tender Chicken Leg Stuffed with Minced Mutton & Skewered

#### Awadhi Seekh Kebab

Skewered Spiced Lamb with Cashewnuts



## **WESTERN - NON VEGETARIAN**

(SELECT ANY 2)

#### **Shish Kebab**

Skewered & Grilled Cubes of Meat Marinated in Aromatic Spice Blend

#### **Greek Meatballs**

Meatballs with Tzatziki Sauce

#### **Potato Pancakes With Smoked Salmon**

Homemade Caviar & Cream Dill Sauce

#### **Lobster Ravioli**

Homemade Ravioli Stuffed with Lobster & Gouda Cheese

#### **Chicken Liver Crostini**

With Sweet Sauteed Apples, Smoky Bacon

#### **Smoked Fish Pate**

Creamy Fish Pate with Amazingly Rich Smoky Flavor



## **INDIAN INTERACTIVE**

(SELECT ANY 1)

#### **Tak-A-Tak Station**

Bharwaan Shimla Bhawaan Tamatar Karela, Baingan, Gobhi Khumb, Bhindi Kurkuri 2 Types of Indian Gravy Parantha / Roomali Roti

#### Punjabi

Sarson ka Saag with Makki ki Roti Pindi Chole with Bhatura

#### Bengali

Sorse Bata Machh Kosha Mangsho Baigun Bhaja Chanar Dalna / Aloo Dum Radhaballavi

## **WESTERN INTERACTIVE**

(SELECT ANY 1)

#### Pasta & Risotto

Penne Rigate with Chilli, Garlic And Broccoli
Rigatoni Arrabbiata with Garlic Grilled Vegetables
Spaghetti in Basil and Walnut Pesto Cream
Potato Gnocchi with Spinach
Asparagus and Leek Risotto
Oven Roasted Pepper Risotto
With Choice of Sauces and Assortment of Vegetables and Toppings

#### Arabic

Choice of Bread - Pita, Khuboos, Crispy Pita, Garlic Bread

Mezze - Hummus, Mutable, Tabouleh, Fattoush, Dolma (Stuffed Wine Leaves), Baba
Ganoush, Labneh, Cabbage Dolmas, Flavoured Fresh Mozzarella,
Fried Cauliflower, Fried Eggplant Salad

Condiments - Taratur, Garlic and Hung Curd Sauce, Wine Poached Olives, Stuffed Olives,
Mediterranean Pickled Vegetable, Cornichons, Roast Pepper Coulis

#### **Shawarma**

Chicken / Paneer, with Pita and Pickles



## INDIAN - VEGETARIAN

(SELECT ANY 3)

#### Palak Khumb key Koftey

Melt in the Mouth Paneer, Spinach & Mushroom Kofta in Satin Tomato Gravy

#### Ruvangan Tchaaman

Cottage Cheese Cooked in Tomato Based Gravy, a Kashmiri Delicacy

#### Sarson Ka Saag With Makki ki Roti

Slow Cooked Mustard with Spinach Leaves and Tempered with Garlic, Served with Khasta Makai Roti

#### **Shahi Urad Dal**

Urad Dal Preparation The Awadhi Way

#### **Rarra Matar**

Layers of Mashed Green Peas Bharta, Cottage Cheese and Morels

#### **Kathal Do Pyaaza**

Caramelized Jackfruit Cooked along with Onions

#### Paneer Te Hara Choliya

A Delicacy of Green Chickpeas & Cottage Cheese Prepared in every Household in Punjab

#### **Gobhi Gulistaan**

Cauliflower & Potato with Pickled Spices

#### Sindhi Channa

Speciality of Undivided Punjab, Whole White Gram Cooked to Perfection with Pomegranate Seeds

#### Sarsoon ka Saag

Mustard Green Curry

## INDIAN - NON VEGETARIAN

(SELECT ANY 2)

#### **Tawa King Prawns**

King Prawns Cooked on Tawa with Onion, Tomatoes & Punjabi Spices

#### Haryali Surmai

Fresh Indian Salmon Steak Cooked with Green Herb Sauce

#### Ristaa

A Kashmiri Delicacy, Mutton Freshly Pounded to a Paste & Cooked in Flavourful Red Gravy

#### Sikandari Raan

A Subtle & Multi - Dimensional Flavour, Char Grilled Roasted Meat Accompanied by Creamy Gravy

#### Shahi Murgh

Braised Chicken Speciality, Cooked in Cream & Cashewnut Gravy

#### Rajasthani Lal Mirch Murgh

Spicy Chicken with Roasted Red Chillies - A Famous Dish of Rajasthan

## RICE PREPRATION

(SELECT ANY 4)

Lucknowi Gobhi Aloo kiTehri
Modur Pulao
Kathal ki Biryani
Makai ka Pulao
Doodhiya Biryani (Khoya and Vegetable)
Kofta Biryani (Biryani with Vegetable Koftas)
Asharfi Biryani (Biryani with Silver Paneer Coins)
Handi Biryani

## RAITA BAR

(SELECT ANY 3)

Doodhi ka Raita Boondi Raita Chukunder ka Raita Bhurrani Raita Kachumber Raita

Variety of Papads / Pickles / Chutneys

## **BREADS**

(SELECT ANY 4)

Matar ki Poori
Roomali Roti
Masala Kulcha
Laccha Parantha - Plain aur Pudina
Makhmali Roti
Sun Dried Tomato / Jaitooni Stuffed Kulcha

## — MAINS —

## WESTERN - VEGETARIAN

(SELECT ANY 3)

#### **Grilled Zucchini Roulades**

With Cream Cheese, Nuts & Fresh Herbs

#### **Roasted Greek Potatoes**

Potato Wedges, Marinated & Oven Roasted

#### Antipasti Rigatoni

Italian Pasta Cooked with Fresh Tomato & Herbs

#### Vincisgrassi

Smoky Aubergine and Roast Zucchini

#### **Three Cheese Mushroom Fondue**

Parmesan, Gouda, Gorgonzola



## **WESTERN - NON VEGETARIAN**

(SELECT ANY 2)

#### **Cilantro Lime Chicken**

Chicken Flavoured with Mediterranean Spices, Lime, Fresh Herbs & Roasted

#### **Chicken Cacciatore**

Chicken Drumsticks Marinated with Fresh Herbs, Red Wine, Oven Roasted

#### **Oven Roasted Snapper Fillet**

Snapper Marinated and Oven Roasted with Brushing of Lime, Olive Oil & Butter Mixture with Puttanesca Sauce

#### **Spinach Stuffed Braciole**

A Subtle & Multi-dimensional Flavour, Char Grilled Roasted Meat Accompanied by Creamy Gravy

#### **Lamb Tenderloin Con Balsamico**

Lamb Tenderloin Marinated with Balsamic Vinegar, Spices & Roasted

Arose - Brazilian Rice Preparation

# — DESSERTS —

## **INDIAN**

(SELECT ANY 4)

#### **Mohan Bhog**

Semolina Based Sweet Dish

#### Rosogolla

Spongy Soft Round Dumplings, Soaked in Sugar Syrup

#### **Bhapa Doi**

Made by Blending Yogurt & Condensed Milk, Garnished with Almonds & Pistachios

#### Malai Chom Chom

Made with Chenna, Slight Hint of Kesar

#### **Nolen Gurer Payesh**

Made with Milk, Rice, Special Jaggery

#### Raj Bhog

Stuffed with Dry Fruits & Made like Spongy Rasgulla, Infused with Saffron

#### Kalo Jaam

Made of Paneer & Khoya, Dipped in Sugar Syrup

#### **Mohan Thaal**

Prepared with Ghee, Sugar & Bengal Gram Flour

### WESTERN

(SELECT ANY 4)

#### Zabaglione

Homemade Light Custard with Egg & Sweet Wine, with Berries

#### Sicilian Cassata

Sweetened Ricotta Sponge Cake, with Candied Fruits

#### **Warm Fig And Walnut Pudding**

With Brandy Sauce

#### Kiwi Panna Cotta

With Kiwi Sauce

#### Bailey's Tiramisu

Layers of Pre-made Sponge fingers, Mascarpone Cheese, Infused with Baileys, Dusting of Cocoa Powder

#### **Mascarpone & Dark Chocolate Cream**

Homemade White Chocolate Cups Filled with Chocolate & Mascarpone Mousse

#### Layali Lubnan

Lebanese Semolina Pudding, Flavoured with Orange Blossom

#### **Qatayef**

Sweet Dumpling Filled with Cheese & Nuts

#### Aish Al Saraya

Sweetened Bread Drizzled with Sweet Syrup, Topped with Cream & Pistachios



# INDO-ORIENTAL MENU (AVALON)

Combining the flavour of Southern India with Pan Asian delicacies from East Asia, Japan and Korea (Select any 3 non-alcoholic cocktails from our widespread selection)

## — SALADS —

(SELECT ANY 6)

Glass Noodle Salad

Kimchi- Cabbage Cube Marinated with Thai Chilli & Sesame Seed

Som Tam - Raw Papaya Salad

Crisp Lotus Stems Salad with Sweet & Spicy Ginger Dressing

Miso Spinach Salad

Madras Curried Chick Pea Salad
Japanese Crab Salad
South Indian Style Chicken Salad
Cucumber in Mint Yogurt & Pomegranate
Carrot Lentil & Coconut Salad

Fruit Pachadi

# — STARTERS —

## INDIAN - VEGETARIAN

(SELECT ANY 2)

#### **Vazhapoo Cutlet**

Banana Flower Infused with Kerala Spices

#### Kasuvanti Kothmalli Vada

Coriander Infused Cashew Vada

#### Paalakaayalu

Andhra Savory Made from Rice Flour & Seasoning

#### Aratikaya Vepudu

Raw Green Plantain Stir-fried with Onion, Tomatoes, Coconut & Spices

## PAN ASIAN - VEGETARIAN

(SELECT ANY 3)

#### **Broccoli Tempura**

With Ponzu Dipping Sauce

#### **Chilli Garlic Edamame**

Edamame Tossed with Garlic Chilli Sauce, Seasoning

#### Mushroom Goyza

With Spicy Garlic Soya Sauce

#### Agedashi Tofu

Deep Fried Tofu with Sweet & Savory Sauce

#### Hiyayakko

Japanese Chilled Tofu with Toppings

#### **Miso Glazed Eggplant**

With Lotus Root Chips

## INDIAN- NON VEGETARIAN

(SELECT ANY 2)

#### Payyoli Chicken Fry

Crispy Chicken from North Malabar Coast of Kerala

#### Prawn Kizhi Kettiyathu

Spicy Pepper Masala Prawns Wrapped in Banana Leaf

#### Rawa Fried Kingfish

Semolina Coated Indian Surmai Marinated in Konkan Spices, Shallow-fried

#### **Patthar Ka Gosht**

Traditional Mutton Kebab Made on a Stone Slab

#### Lukhmi

Hyderabadi Savory, Shaped into a Flat Square Patty

## PAN ASIAN - NON VEGETARIAN

(SELECT ANY 3)

#### **Seared Tuna Tataki**

Marinated in Vinegar, Seasoned with Ginger

#### **Ojingeo Twigim**

Fried Dried Squid

#### Harumaki

Japanese Spring Roll Wrapped with Delicious Filling of Shrimp, Shitake Mushroom

#### Saeujeon

Korean Shrimp Pancake

#### **Chicken Yakitori**

Chicken & Scallion Skewers in Yakitori Sauce

#### **Teba Shio**

Salt & Pepper Chicken Wings

#### **Grilled Korean Meatballs**

Meatballs Tossed with Soy Sauce, Sesame Oil & Rice Wine

## INDIAN INTERACTIVE

(SELECT ANY 2)

#### **Coorgi Mutton Curry**

Mutton Curry from the Land of Coffee & Cardamom

#### Coorgi Roti

Flat Bread Made of Cooked Rice & Rice Flour

#### **Appam With Stew**

Chicken / Mutton / Veg

#### Dosa

Sambhar & Chutney's

#### Sidgi Ka Haleem

Haleem Made of Jackfruit / Mutton Served with a Korma, Fresh Herbs and Other Condiments, Kurkuri Roti

## PAN ASIAN INTERACTIVE

(SELECT ANY 1)

#### **Japanese**

Sauces - Tenyki / Plum Pineapple Sauce / Wasabi Sauce Flat Noodles / Soft Noodles Maki Rolls (Veg / Non Veg)

#### Korean

Choice of Grilled Meat & Vegetables Tossed in a Special Sauce and Served with Oriental Savoury Crisps, Steamed Buns & Kimchi

Vegetarian - Paneer/ Tofu, Zucchini, Mushroom, Eggplant

Non-Vegetarian - Succulent Chicken, Sliced Lamb



# INDIAN - VEGETARIAN

(SELECT ANY 3)

#### **Pachakari Stew**

Seasonal Vegetables Gently Simmered in Creamy Coconut Milk

#### **Bhutte ka Kees**

Spicy Grated Corn Cooked with Spices & Simmered in Milk

#### **Carrot and Beans Thoran**

Finely Diced Carrot and Beans, Stir-Fried with Coconut and Kerala Spices

#### **Surati Undhiyu**

Gujarati Mixed Vegetable Dish

#### **Avial**

A Creamy Yoghurt and Coconut Paste with Seasonal Vegetables, Tempered with Green Chillies and Cumin

#### Hyderabadi Baingan Sabzi

Eggplant Cooked in Peanut, Coconut & Sesame Seed Gravy

#### Ulli Theeyal

Shallots Simmered in Tangy and Spicy Gravy

#### Mirchi Ka Salan

Bhavnagri Chillies Flavoured with Rich Paste of Roasted Peanuts, Coconut, Sesame Seeds & Red Chillies

#### **Parippu Curry**

A Much - Loved Classic - Yellow Lentil Preparation

#### **Dalitoy**

Spicy Lentil Curry Made in Konkan Way



### INDIAN - NON VEGETARIAN

(SELECT ANY 2)

#### **Shrimp Vindaloo**

Goan Delicacy, Prepared Using a Key Paste Made of Whole Spices, Garlic & Palm Vinegar

#### Alappuzha Meen Curry

Fresh Catch Seer Fish, Simmered in a Moderately Spiced Gravy of Freshly Pounded Coconut, Ginger and Raw Mangoes

#### **Murgh Nizami**

A Traditional Hyderabadi Delicacy, Aromatic Chicken Cooked with Coconut, Cashew Nut, Cream Combined with Coriander & Spices

#### Nariyal Wala Murgh

Tender Pieces of Bonless Chicken Cooked in Cream, Coconut & Tomato Based Gravy with an Aniseed Flavour - A True Delight

#### **Kuttanadan Mutton Curry**

Lamb Cooked with Kerala Spices and Coconut Milk

#### **Dalcha Gosht**

A Delectable Coupling of Curried Lamb & Lentils, Cooked in Slow Heat to Awaken Your Palate

## **ACCOMPANIMENTS**

(SELECT ANY 3)

#### **Appam**

Spongy Rice Hoppers

#### Idiyappam

Steamed Rice String Hoppers

#### **Malabar Paratha**

Flaky Refined Flour Bread

#### Thepla

Soft Indian Flat Bread from Gujarat

#### **Unpolished Red Rice**

**Steamed Rice** 

#### Thalasseri Biriyani

(Chicken / Lamb / Vegetable)

#### Hyderabadi Dum Pukht Biryani

(Chicken / Lamb / Vegetable)

Variety Of Papads / Pickles / Chutneys

## PAN ASIAN - VEGETARIAN

(SELECT ANY 3)

#### Yen Gen Potato Jorim

Stir Fried Lotus Root and Potatoes in Korean Style Sweet & Sour Sauce

#### **Tofu Jim**

Steamed Tofu with Garlic, Korean Chilli Powder, Soya and Sesame Seeds

\*Paneer Option Available\*\*

#### Gaji Tui Jim

Stir Fried Eggplant with Garlic, Soya and Sesame Seeds

#### Kongnamul Jabche

Noodles with Carrots, Zucchini, Spring Onions, Bean - Sprouts, Pimentos and Soya

#### Shirataki Yakisoba

Stir Fried Noodles Using Shirataki Noodles

#### Yache Bokkum Bap

Spicy Fried Rice with Toasted Sesame Seeds

#### Kamameshi

Japanese Rice Prepration, Cooked in Iron Pot

## PAN ASIAN NON-VEGETERIAN

(SELECT ANY 2)

#### Dakjim

Braised Chicken with Potatoes, Garlic, Red Pepper Paste and Pokchoy

#### **Chicken Katsu**

Chicken Fillet Breaded with Flour, Egg & Panko Bread Crumb

#### Nikujaga

Japanese Simmered Meat & Potatoes

#### **Seng Sun Jorim**

Steamed Fish with Garlic, Radish, Red Pepper Paste, Soya, Vinegar and Leeks

# — DESSERTS —

(SELECT ANY 8)

#### **Ada Pradhaman**

Rice Flakes Cooked in Coconut Milk and Jaggery

#### Ambalapuzha pal Payasam

A Tribute to Saatvik Temple Cuisine

#### Ela Ada

Steamed Rice Pancake Filled with Coconut and Jaggery

#### Qubani ka Meetha

Apricot Pudding, Topped with Almonds and Ice Cream

#### Gil e Firdaus

A Variant of Kheer Made with Bottle Gourd

#### **Shahi Tukda**

Bread Pudding Topped with Dry Fruits & Rabri

#### **Doodh Pak**

Gujarati Dessert Made from Full-fat Milk & Rice

#### **Dudhi Halwa**

Traditional Dessert Made with Dudhi & Milk

#### **Indigenous Ice Cream**

Jackfruit / Chickoo / Tender Coconut

#### **Hobak Jim**

Steamed Pumpkin with Honey and Nuts

#### **Tapioca Pudding**

Sago Pearls, Coconut Milk, Palm Sugar and Toasted Sesame



# INDO-ORIENTAL MENU (VALENCIA)

Combining the flavours of Northern India with Indonesian, Thai and Chinese delicacies

(Select any 3 non-alcoholic cocktails from our widespread selection)

# — SALADS —

(SELECT ANY 6)

Punjabi Dahi Bhalla
Chargrilled Chicken Tikka Salad
Indian Garbanzo Chaat
Sprouted Bengal Gram Chaat
Spicy Corn Chaat

Chickpea Salad Baked and Presented in Banana Leaf Wrap- Served Warm
Banana Blossom Salad with Roasted Chilli and Coconut Milk Dressing
Crisp Lotus Stems Salad with Sweet and Spicy Ginger Dressing
Morning Glory Tempura with Tomato Sesame Dressing
Som Tam - Raw Papaya Salad
Gado Gado Salad

# — STARTERS —

# **INDIAN - VEGETARIAN**

(SELECT ANY 2)

#### **Khumb pey Khumb**

Mushroom and Cheese Mince Stuffed Mushrooms

#### **Ambi Paneer Tikka**

Stuffed Layers of Paneer, Flavoured with Raw Mango

#### **Aloo Nazakat**

Crisp Potato Shell Stuffed with Cottage Cheese, Marinated with Spices & Chargrilled

#### Masala Naan

Spicy Veggie Naan Curry Pockets

# PAN ASIAN - VEGETARIAN

(SELECT ANY 3)

#### **Kung Pao Potato Wedges**

Deep Fried Potato Wedges Stir Fried with Capsicum, Sichuan Peppers, Peanuts & Vegetables

#### **Bakwan Sayur**

A Savory Crunchy Vegetable Fritter from Indonesia

#### **Veg Risoles**

Indonesian Spring Rolls, Coated with Bread Crumbs & Deep Fried

#### **Tahu Goreng**

Deep Fried Tofu with Hot Sauce

#### **Baby Corn Fritters**

Golden Fried Babycorn with Sweet Chilli Sauce



# **INDIAN - NON VEGETARIAN**

(SELECT ANY 2)

#### **Badami Barrah Kebab**

Fresh Tender Baby Lamb Chops Marinated Overnight with Medium Afghani Spices

#### Lahori Chapli Kebab

Fine Minced Chicken with Exotic Spices Shaped as Tikki & Shallow Fried

#### Narangi Chicken Tikka

Fresh Tender Breast Chicken Pieces Marinated with Orange & Tandoori Spices

#### Tawa Samudri Jheenga

Prawns Marinated in Indian Spices & Chargrilled, Cooked on Gridlle with Onion & Tomatoes

#### Nimbu Mahi Tikka

Fillet of Fish Marinated in Indian Spices Infused with Lemon, Chargrilled



# PAN ASIAN - NON VEGETARIAN

(SELECT ANY 3)

#### Thai Style Fishcake

With Sweet & Sour Cucumber Pickle

#### Batagor

Fried Fish Dumplings with Peanut Sauce

#### **Lumpia Goreng**

Springroll Stuffed with Shrimp, Indonesian Delicacy

### Thai Shrimp Lettuce Wrap

Bite Size Lettuce Wrap

#### **Butter Garlic Prawns**

Tiger Prawns Tossed in Sauce Made from Butter & Chinese Herbs

#### **Martabak Telor**

Pancake Stuffed with Egg & Chicken

#### **Chicken Satay**

Flaked Chicken Satay with Peanut Dip

#### **Crispy Thai Fried Ribs**

Lamb Ribs Coated in Thai Flavour & Deep Fried

# **INDIAN - INTERACTIVE**

(SELECT ANY 1)

#### Dal, Baati, Churma

Masala / Sattu / Plain / Mewa / Bajre / Dry Fruit / Jaripalla Served with Panchmel ki Dal

#### Awadhi Daawat

Dhingri Dolma
Paneer Pasanda
Murg Musallam
Dum Subz Biryani / Kathal Dum Biryani
Served with Kachumber & Raita
Mint Paratha / Naan / Roti

#### **Bohri Food**

Payaa Haleem (Both Above Served with Birishta, Lime Wedges, Green Lasoon and Chopped Green Onions, Pudina) Nalli Nihari Baida Roti or Baida Kheema Roti

# PAN ASIAN - INTERACTIVE

(SELECT ANY 1)

#### **Dimsum Station**

Broccoli and Vegetable Dim Sum Pokchoy and Black Mushroom Dim Sum Steamed Bamboo Shoot Dumplings

#### Pot Veg / Non Veg

Tofu Pot - Silken Tofu & Spring Onion

Vegetable Pot - Snow Peas, Pokchoy & Asparagus Stuffed in Wrapper & Pan-grilled

Chicken Pot - Soya Spring Onion Sauce, Tomato Garlic Sauce

# - MAINS -

# **INDIAN - VEGETARIAN**

(SELECT ANY 3)

#### Paneer Tikka Lababdar

Cottage Cheese Cooked with Onion Tomato Cream Based Gravy Infused with Fenugreek

#### Palak te Paneer da Kofta

Spinach & Cottage Cheese Dumpling Stuffed with Chilli and Cheese, Served in Satin Smooth Rich Tomato Gravy

#### Masaledar Amritsari Aaloo Wadiyan

Cumin Tempered Potato Wedges & Amritsari Lentil Nuggets Cooked to Perfection in Onion & Tomato Gravy

#### Panchkuta ki Sabzi

Quick Stir-fry of Dried Beans & Wild Berries

#### Sood de Dhabey di Daal

Spicy Black Lentil & Kidney Beans Prepared with Tomatoes and Butter

#### **Kadhai Chhole**

Fluffy Chick Peas Cooked with Crackled Coriander, Dry Fenugreek Cooked in Tomato Based Gravy with Herbs & Selective Spices

#### **Baingan Bharta Rawalpindi**

Charcoal Roasted Eggplant Concasse Cooked with Onion and Tomatoes

#### Kashmiri Dum Aloo

A Yogurt Based Gravy with Potatoes & Kashmiri Spices

#### **Subz Miloni**

A Delightful Combination of Sauteed Mixed Vegetable, Cooked with Spinach, Fresh Herbs and Spices

#### **Bhindi Basar Patata**

Sindhi Okra and Potato Prepration

# INDIAN - NON VEGETARIAN

(SELECT ANY 2)

#### Tariwali Lahori Prawn

Punjabi Style Prawn Curry Made with Curd & Whole Spices

#### **Machhi Tamatar**

Chunks of Surmai Cooked in Tomato, Cashew & Coconut Based Gravy with Fresh Herbs

#### **Murgh Peshawari**

Boneless Chicken Pricked and Kept Overnight in Marination, Cooked in Incredibly Rich & Delightful Gravy

#### Tawa Boti Masaledar

Regional Delicacy of North-Braised Lamb Morels Cooked in Indian Spices

#### **Mutton Rezala**

Boneless Pieces of Mutton Cooked in Yogurt Based Stew

# RICE PREPRATION

(SELECT ANY 4)

Sultani Khushka
Subz Dum Deg Biryani
Kathal ki Biryani
Makai ka Pulao
Doodhiya Biryani (Khoya and Vegetable)

Kofta Biryani (Khoya and Vegetable)
Kofta Biryani (Biryani with Vegetable Koftas)
Asharfi Biryani (Biryani with Silver Paneer Coins)
Handi Biryani

# RAITA BAR

(SELECT ANY 2)

Doodhi ka Raita Boondi Raita Chukunder ka Raita Kachumber Raita

Variety of Papads / Pickles / Chutneys

# **BREADS**

(SELECT ANY 4)

Bajre ki Poori

Laccha Parantha - Plain aur Pudina

Khasta Kachori

Sun Dried Tomato Stuffed Kulcha

# PAN ASIAN - VEGETARIAN

(SELECT ANY 3)

#### **Broccoli & Black Mushrooms**

Stir Fried in Garlic and Yellow Bean Sauce

#### **Asparagus, Broccoli and Peppers**

In Lemon Chilli Coriander Sauce

#### **Tofu with Vegetables**

In Black Bean Sauce

#### **Water Chestnut Bamboo Shoot**

Almond Spinach and Morning Glory Wok Stir-fried

#### **Pad Thai**

Thai Style Fried Noodles

#### **Khao Pad**

Jasmine Rice Fried with Egg and Vegetables

Chilli and Basil Fried Rice

## PAN ASIAN - NON VEGETARIAN

(SELECT ANY 2)

# Traditional Thai Green Curry Traditional Thai Red Curry Penang Curry

Choice of Oriental Vegetables, Tofu, Mushroom, Cashew Nut, Bamboo Shoot, Basil Choice of Chicken, Fish, Prawn

#### Gulai Ikan

Fried Fish in Medium Spicy Indonesian Stew

#### **Javanese Lamb Curry**

Slow Cooked Lamb Stew with Chillies, Tamarind and Spices

#### **Balinese Roast Chicken**

Chicken Marinated with Bird-eye Chillies, Kaffir Lime Leaves, Oven Roasted

# **DESSERTS**

(SELECT ANY 8)

#### Khubani ka Meetha

Layers of Poached Figs, Stuffed with Almond, Sugarless Custard, Whipped Cream and Pistachio

#### Kashmiri Kheer

Rice Pudding from Kashmir

#### **Shahi Tukda**

Royal Dessert Made from Rich Bread Pudding and Loaded with Dry Fruits

#### Malpua

Pancakes in Syrup, Infused with Saffron

#### Kaju Kulfi with Rabri

Cashew Flavoured Ice Cream with Rabri, Nuts & Saffron

#### Ras Malai

Sweet Dumplings Made from Cottage Cheese Soaked in Sweetened & Thickened Milk

#### **Gajar ka Halwa**

Shredded Carrots Cooked in Milk, Sugar, Ghee Infused with Green Cardamom & Saffron

#### Ghevar

Disc Shaped Sweet Cake Made with All-Purpose Flour and Soaked in Sugar Syrup

#### Kalakand

Made out of Solidified, Sweetened Milk & Cottage Cheese

#### **Sohan Halwa**

Ghee-based Halwa Made by Boiling Mixture of Water, Sugar, Milk and Cornflour

#### **Mango Sticky Rice Pudding**

Combination of Sticky Rice with Mango and Sweet Coconut Sauce

#### Klepon

Sweet Coconut Rice Balls

#### **Thai Style Crème Caramel**

Coconut Milk Flavoured

#### **Water Chestnut Cake**

Sweet Cantonese Dimsum Dish Made from Shredded Water Chestnut

#### **Sweet Thai Crepe**

Served with Thick Cream Made of Egg Whites and Sugar, Topped with Shredded Egg Yolk

#### **Sticky Rice In Bamboo**

Rice Mixed with Beans, Coconut Cream, Sugar and Cooked



# OUR SELECTION VEGETARIAN APPETIZERS

Ajwaini Paneer Tikka **Achari Paneer Tikka** Bhatti ka Paneer **Bharwan Paneer Tikka** Hariyali Paneer Tikka Kandhari Paneer Tikka Kesari Paneer Tikka Malai Paneer Tikka Paneer Tikka Kali Mirch Saufivani Paneer Tikka **Tulsi Paneer Tikka Paneer Nimbooda** Aloo Akhrot ki Tikki **Bhutte ke Kebab Chat Pate Tandoori Aloo** Dahi ke Kebab Hara Kebab Khumbh Makkai ki Tikki Makkai aur Palak ki Kebab Masala Moong Dal Vadi **Subz Shammi** Vilayati Nadru ke Kabab **Mochar Chop** Kumbh ki Shammi Soya Bean ki Masala Seekh Zimikand ki Tikki Moong ke Kebab **Besan Vadi** 

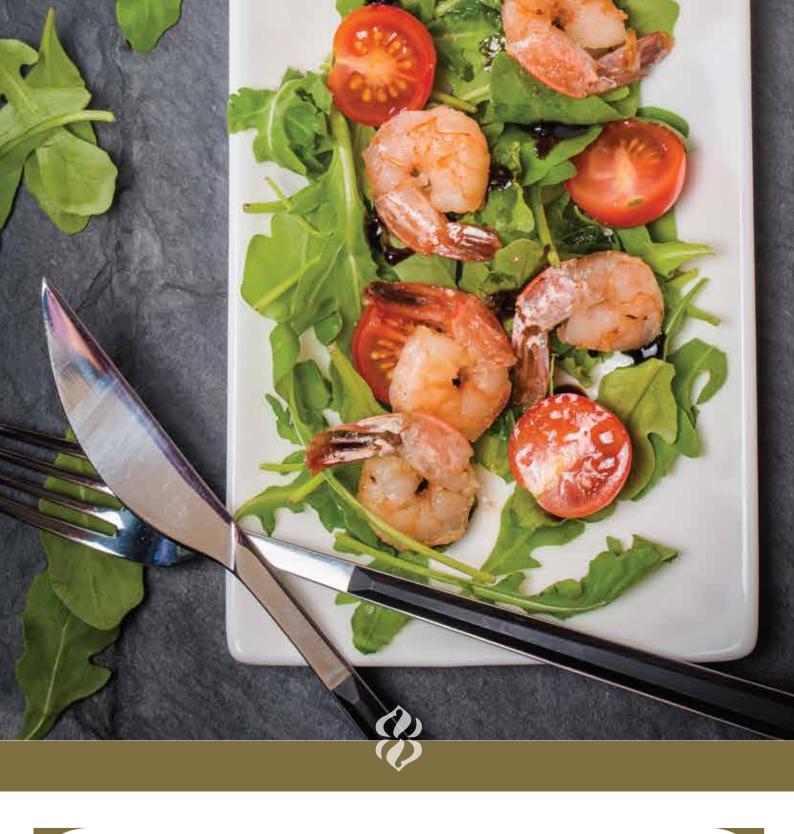
# WESTERN

Asparagus and Leek Quiche
Barbecued Mushroom
Cajun Spiced Potato Wedges
Roasted Fiery Potatoes
Onion and Cheese Quiche
Spinach and Corn Vol-au-Vent

Vegetables Nuggets
Wild Mushroom Vol-au-Vent
Cottage Cheese and
Bell Pepper Skewers
Mushroom Arancini
Corn and Cheese Balls
Falafel with Garlic Yoghurt
Baby Potato Alio Olio

### PAN ASIAN

**Vegetable Spring Rolls** Salt and Pepper Vegetable **Crispy Vegetable in Chilli Garlic Cottage Cheese in** Szechuan Sauce **Crispy Cottage Cheese in Sweet Chilli** Crispy Vegetable in Kafir Lime Cauliflower Manchurian **Honey Chilli Potato** Golden Fried Young Corn **Kung Pao Potatoes Paneer Satav** Agedashi Tofu Vegetable Harumaki **Paneer in Crunchy Peanut Sauce** 



NON VEGETARIAN APPETIZERS:
PRAWN

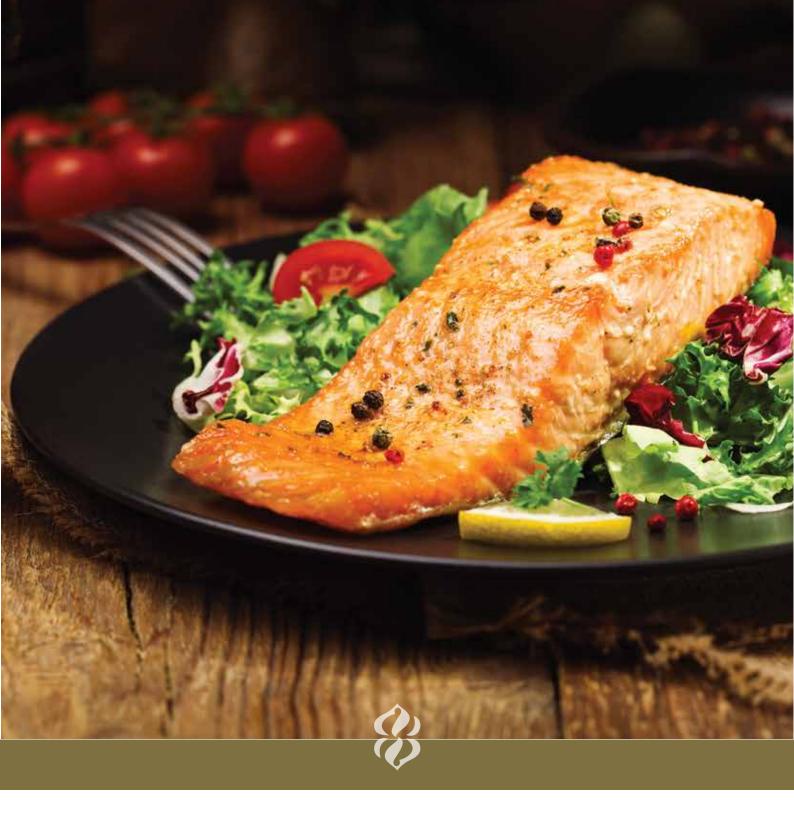
Achari Jheenga
Hare Masala ka Jheenga
Methi Jheenga
Surkh Jheenga
Sarson Jheenga
Jheenga Kebab Sailana

# **WESTERN**

Prawns with Avocado and Basil Cream in Tartlet
Bread Horns Filled with Smoked Salmon Mousse
Sea Food Puff
Sea Food Quiche
Beer Batter Prawns
Charmula Grilled Prawns
White Wine Garlic Butter Prawns
Poached Prawns with Alio Olio
Cols Prawn and Melon Skewers
Shrimp Bruschetta

# PAN ASIAN

Prawns Chilli Basil
Black Pepper Prawns
Singapore Prawns
Chilli Bean Prawns
Prawn Tempura
Thai Ginger Chilli Prawn
Thai Seafood Cake
Prawn Satay
Lemongrass Prawns



NON VEGETARIAN APPETIZERS: FISH

Amritsari Macchi
Ajwaini Macchi Tikka
Achari Macchi Tikka
Lahsooni Macchi Tikka
Lahori Tawa Macchi
Methi Macchi Tikka
Pudina Macchi Tikka
Sarson Macchi Tikka
Kerala Fish Poppers
Kasundi Fish Tikka
Fish Koliwada
Masala Fried Fish
Rawa Fried Fish
Fish Cafreal Bites
Macchi Sailana

# **WESTERN**

Fish Finger with Tartare
Fish Vol-au-Vent
Fish in Chilli Bean
Batter Fried Fish
Cajun Fish Fingers
Moroccan Spiced Fish Fingers
Fish Dumplings with Harissa Sauce
Fish Nuggets
Fish Peri Peri

# PAN ASIAN

Fish with Onion and Chilli
Stir Fry Fish in Chilli Garlic
Crispy Fish Tossed in Black Bean
Stir Fried Fish
Lemongrass Fish Cakes
Fish Tempura with Sweet Chilli Dip
Hot Basil Fish
Salt and Pepper Fish
Chilli Mustard Fish
Thai Fish Cake



NON VEGETARIAN APPETIZERS : CHICKEN

**Achari Murgh Tikka** Afghani Murgh Tikka **Bhatti da Murgh Tikka Bhuna Murgh Tikka** Hariyali Murgh Tikka Khade Masala ka Murgh Tikka Lahsooni Murgh Tikka Murgh Tikka Kali Mirch Methi Murgh Tikka Murg Malai Kebab Reshmi Kebab Saufiyani Murgh Tikka Tale hue Murgh Zaffrani Murgh Tikka Murah Tulsi Tikka Chicken Seekh Nimbooda Murgh Gilafi Seekh Murg Tikka Mirza Hasnoo Murg ki Chaamp Murgh ki Shammi Pankhi Kebab Murgh Kadak Seekh Kebab Chicken 65 Kerala Pepper Chicken Murgh ka Soola Murgh Chhapli Kebab

Crumb Fried Chicken Nuggets
Paprika Chicken Fingers
Chicken Sausage Mini Quiche
Chicken Vol-au-Vent
Spicy Barbeque Chicken Bites
Cajun Chicken Tortillas with
Mexican Salsa
Chicken and Corn Empanadas
with Salsa Fresco
Chicken Liver Pate on Toast

## PAN ASIAN

Drums of Heaven
Chicken Manchurian
Chilli Chicken (Dry)
Sichuan Chicken
Chicken Chilli Bean
Honey Chicken
Chicken Bao
Chicken Satay
Chicken Yaki Tori
Japenese Grilled Chicken
Meatballs
Lumpia Goreng
Chicken Teriyaki
Chicken in Crunchy Peanut Sauce

# WESTERN

Barbecued Chicken Winglets
Peri Peri Chicken Wings
Chicken Vol-au-Vent
Chicken Croquettes
Chicken Pesto Mini Puffs
Chicken Spring Roll



NON VEGETARIAN APPETIZERS:
LAMB

Boti Kebab
Baluchi Boti Kebab
Goolar Kebab
Mint Lamb Kebab
Shammi Kebab
Tawa Boti
Boti on Roti
Lahori Seekh
Galouti Kebab
Chhapli Kebab
Mutton Pepper Fry
Maans ka Soola
Mutton Kofta Sailana

# WESTERN

Lamb Quiche
Lamb Puffs

Greek Keftedes with Tzakiki
Swedish Meatballs
Lamb Kibbeh
Shish Kebab

Barbeque Lamb Meatballs
Minced Lamb Croquettes

# PAN ASIAN

Crispy Lamb Served with Sweet Chilli Sauce
Lamb Tossed in Sichuan Pepper Corn
Crispy Lamb in Garlic Pepper
Crispy Chilli Lamb
Crispy Lamb with Hot Garlic
Crispy Fried Sichuan Lamb
Lamb Satay
Kushi Katsu



# OUR SELECTION VEGETARIAN SALADS

**Assorted Lettuce with Dressing** 

Asparagus, Orange with Fresh Herbs

Cucumber and Dill Yoghurt with Pomegranate Salad

French Beans, Tomato and Olive Salad

**Greek Salad** 

**Grilled Vegetables with Basil Pesto and Kalamata** 

Marinated Mushroom with Garlic Thyme and Parsley

Moroccan Carrot, Zucchini with Ginger Mint Dressing

**Mix Sprout Salad** 

**Pasta Salad** 

Kidney Bean and Spinach with Tomato Salad

Roasted Potato, Rocket with Olive and Feta

Tempered Black Gram with Coconut

**Steam Vegetable with Coconut** 

and Yoghurt

**Tomato Mozzarella Salad** 

Tossed Green Salad with Vinaigrette Dressing

Thai Raw Papaya Salad

**Waldorf Salad** 

Thai Raw Mango Salad (Seasonal)

Kim Chi

Pickled Vegetables

(Sweet and Sour)

**Wakame Salad** 

**Caesar Salad** 

**Chilli Garlic Marinated Mushrooms** 

**Potato Salad with** 

**Lemon Caper and Olives** 

**Roasted Corn with Bell Peppers** 

**Three Bean Salad** 

**Cucumber in Dill Dressing** 

Spicy Glass Noodle Salad

Som Tom-Green Papaya Salad

**Spanish Rice Salad** 

Macaroni with Cheese Salad

**Panzanella** 

Babaganoush

Hummus

Tabuleh

Tzasiki

**Fattoush** 

**Chana Chaat** 

Chana, Moong aur Rajma ki Chaat

Tamatar aur Paneer ka Salad

Sirka Pyaaz Chaat

Fresh Fruit Chaat

**Dahi Papri Chaat** 

**Green Pea Chaat** 

**Sprouts Chaat** 

Dahi Bhalla

**Sev Poori Chaat** 

Indian Green Salad

**Pyaaz Laccha Chutney Salad** 

Aloo Anaar ki Chaat

Aloo aur Sev ki Chaat

Kachumber



# OUR SELECTION NON VEGETARIAN SALADS

# **SEAFOOD**

Seafood and Glass Noodle Salad

Grilled Fish, Steamed Vegetables with Caper Butter Dressing

Grilled Fish with Roasted Vegetable Salad

Thai Seafood Salad

Shrimp and Glass Noodle Salad

Yuzu Fish Salad

### **CHICKEN**

Thai Chicken and Rice Salad **Thai Chicken and Namprik** Chicken Tikka and Raw Papaya Salad Smoked Chicken and French Beans with Olives and Sour Cream Char Grilled Chicken on Arugula Potato Salad **Chicken Sausage with Bell Pepper and Cocktail Dressing Chicken Caesar Salad German Potato and Chicken Sausage Salad Chicken and Pineapple Salad** Chicken and Spring Onion with Garlic Mayonnaise Roast Chicken and Mushroom with Citrus Dressing Thai Chicken and Rice Salad Thai Chicken and Namprik Som Tam Salad **Grilled Chicken, Pasta with Basil Pesto Grilled Chicken with Arugula Salad Grilled Chicken and Sprout Salad** 

# LAMB

Roasted Lamb and Couscous Salad with Olives and Raisin
Roasted Lamb, Zucchini and Onion Salad
Lamb and Bell Pepper Salad
Larb Gai



**VEGETARIAN SOUPS** 

Tomato Rasam
Tamatar aur Dhaniya ka Shorba
Dal aur Tamatar ka Shorba
Kesari Subz Badam Shorba
Makkai aur Palak Shorba
Dahi Pudine ka Shorba

# WESTERN

Cream of Asparagus
Cream of Mushroom

Cinnamon Scented Pumpkin with Chilli Oil and Caramelized Walnut
Cream of Roasted Tomatoes
Cream of Broccoli
Fresh Vegetable Broth with Pesto
Green Pea and Mint Soup
Potato and Leek Chowder
Roasted Vegetable Soup
Wild Mushroom Broth with Fresh Herbs

# PAN ASIAN

Sweet Corn Soup

Lemon Coriander Soup

Hot and Sour Soup

Man Chow Soup

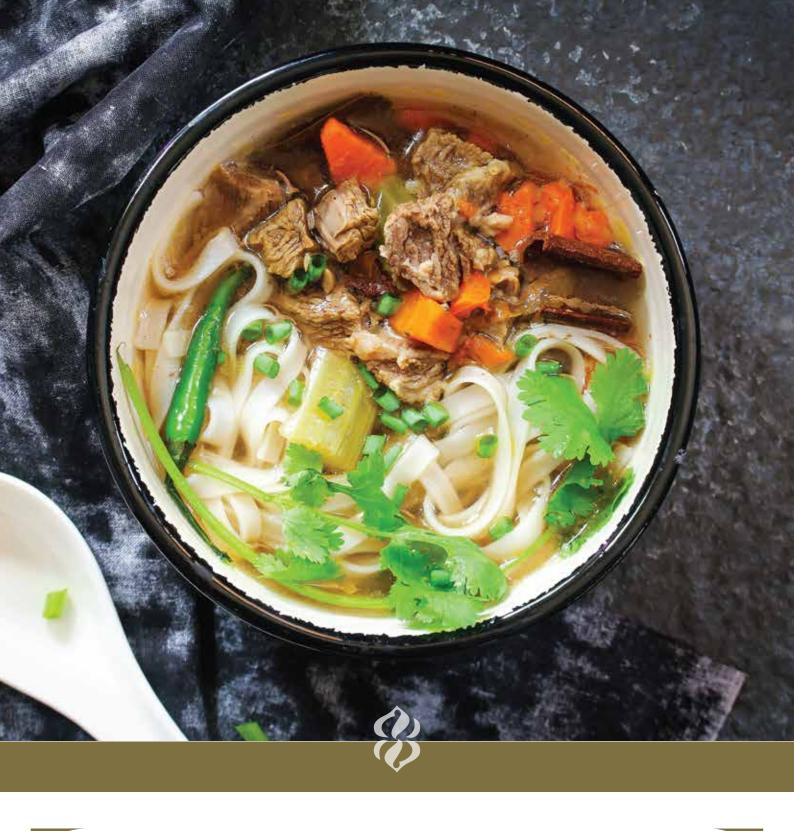
Vegetable Clear Soup

Tom Yum with Vegetables

Asian Noodle Vegetable Soup

Hearty Clear Vegetable Soup with Noodles

Vegetarian Miso Soup



# OUR SELECTION NON VEGETARIAN SOUPS

Kesari Murgh Badam Shorba
Murg Adraki Shorba
Mulligatawny with Chicken
Murg Adrak ka Shorba
Chicken Tomato Rasam
Gosht Shorba
Gosht Goli Shorba
Gosht Yakhni Shorba

# **WESTERN**

Seafood Broth

Zuppa Di Pesce (Fresh Fish Soup Flavoured with Thyme)
Chicken Bacon, Onion and Potato Soup
Chicken and Vegetable Broth with Leeks
Chicken Broth with Barley
Cream of Chicken
Fennel Scented Chicken and Pumpkin Soup
Chicken Clear Soup
Lemongrass and Coriander Flavoured Chicken Soup
Chicken Minestrone
Puree of Spinach and Green Peas with Bacon

# PAN ASIAN

Tom Yum
Asian Noodle Soup
Thai Coconut Soup
Man Chow Soup
Hot and Sour Soup
Sweet Corn
Non Vegetarian Miso Soup

Choice of Meats Chicken / Lamb / Fish



**VEGETARIAN MAIN COURSE** 

**Achari Paneer Korma Kadhai Paneer** Paneer Lababdar Paneer Butter Masala Paneer Shimla Mirch **Paneer Bhujia Paneer Korma** Palak Paneer Paneer Tamatar Chaman **Paneer Hara Pyaz Paneer Khatta Pyaz** Paneer Makhani Paneer Makkhan Palak Shahi Paneer Paneer Kali Mirch **Paneer Pasanda Dum ka Paneer** Paneer Palak Paneer Methi Malai Paneer Tawa Masala **Peshawari Paneer Chana Paneer** Khumani aur Paneer ke Kofte Malai Kofta **Paneer Chettinad Mixed Vegetable Curry Subz Miloni Subz Shahi Korma** Subz Jalfrezi Adraki Gobhi Mattar Gobhi Anardana Gobhi Musallam **Khumbh Hara Pyaz** Kesari Khumbh Malai **Bhindi Do Pyaza** Gatte ki Subzi Rattan Kalia Paneer

Khumbh Makkai Mattar **Khumbh Palak Amchoori Bhindi Bhindi Masala Gatta Curry** Kadhi Pakora Avial Aloo Udaigiri **Aloo Pepper Fry Aloo Coconut Fry Cabbage Thoran** Mirch aur Baingan Salan **Vegetable Gassi** Navratna Korma **Subz Kofta Curry** Jeera Aloo Hing Wale Aloo Methi Aloo Bhindi Aloo Jeera **Aloo Kalimirch** Aloo Methi Aloo Palak **Aloo Mattar Tamatar** Aloo Shimlamirch Aloo Gobhi Aloo Phalli **Chutneywala Aloo Dum Aloo Kashmiri** Tilwale Aloo **Vegetable Poriyal** Vegetable Korma Taley Aloo ka Korma **Bagara Baingan** Baingan Bharta **Khumb Mutter Hara Pyaaz Mutter Makhana** Gobi Adraki Gobi Kaju Masala

Aloo ka Rajai Salan

# WESTERN

**Sautéed Parsley Potatoes** Mashed Potatoes with **Glazed Onions Garlic Mashed Potato Herb Mashed Potato Roasted Potato Wedges** with Rosemary **Aubergine Parmigiana** Ratatouille **Roasted Vegetables Lasagna Assorted Gratinated Vegetables** Cannelloni with Spinach and Corn **Grilled Cottage Cheese Steaks with** Saffron Cream Sauce and Asparagus **Gratinated Cauliflower** with Sautéed Spinach **Broccoli and Cauliflower with Swiss Cheese Fondue Baked Vegetables Chickpea and Vegetable Tagine Gratin Pumpkin with Herb and Cheese** Sautéed Vegetables **Oven Roasted Vegetables** with Fresh Herbs **Pan Seared Polenta** with Oven Roast Tomato **Spring Vegetables in Saffron Sauce Vegetables and Beans Stew** Vegetable Moussaka **Vegetable-au-Gratin Baby Potato in Four Cheese Sauce** 

**Baked Potato** 

Herbs Potato
Potato Gratin
Potato Lyonnaise
Sliced Potato Baked in Cheese

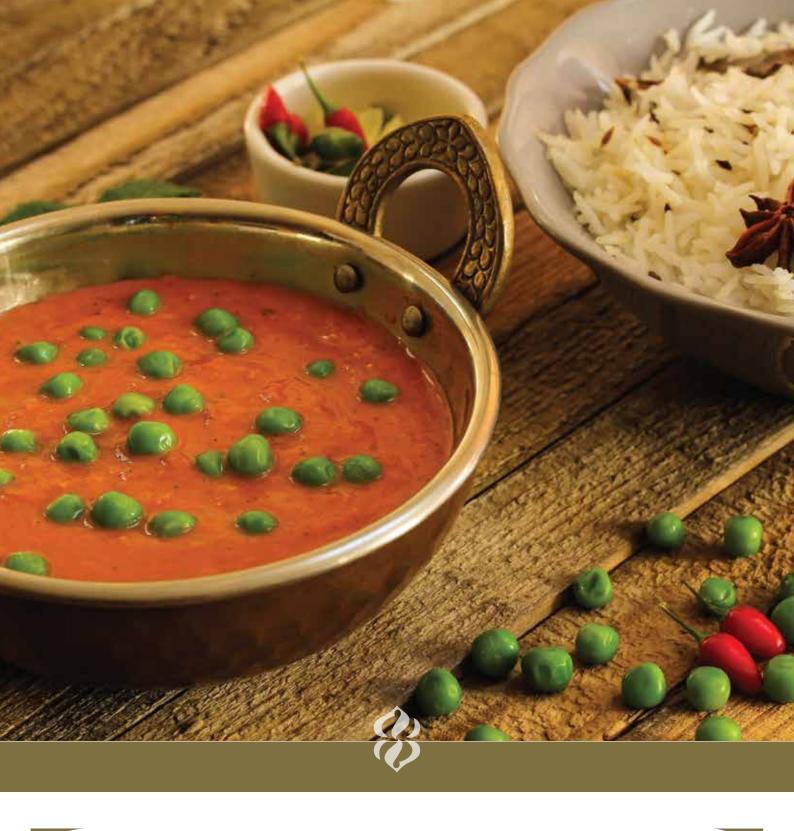
### PAN ASIAN

#### **Choice of Vegetables**

Tofu, Mushroom, Egg Plant,
Baby Corn, Bok Choy, Broccoli,
Chinese Cabbage,
Bell Pepper, Beans, Snow Pea

#### **Choice of Sauce**

**Black Bean Black Pepper Hot Garlic Ovster Garlic** Sichuan Chilli Bean Hunan Mild Garlic Chilli Basil **Thai Curry Sweet and Sour Honey Chilli** Manchurian Massaman Curry Garlic Sautéed White Garlic **Ginger Soya Gochujang Sauce** 



NO ONION NO GARLIC VEGETARIAN MAIN COURSE





NON VEGETARIAN MAIN COURSE:
PRAWN

**Goan Prawn Curry Methi Prawn Curry** Tawa Masala Prawn Andhra Prawn Curry **Malabar Prawn Curry** Raswale Prawn Malwani Prawn Curry Sarson Prawn Curry Prawn Malai Curry Prawn Balchao Prawn Makhani **Dahi Jhinga Curry** Prawn Pepper Kuzhambu Spicy Prawn Kerala Style **Prawns with Tamarind Leaves Prawns Caldin Prawns Korma Shrimp Coconut Pulao** Hare Pyaaz ka Jheenga **Prawn Mussallam** 

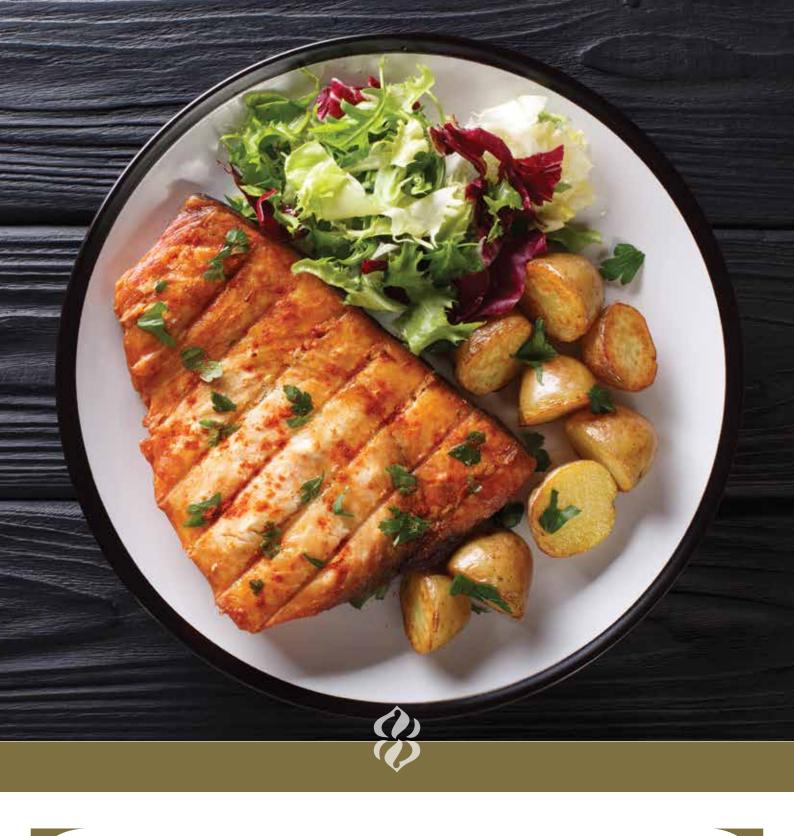
# **WESTERN**

Baked Prawns
Prawns Provencle
Grilled Prawns with Ratatouille
Grilled Prawns with
Pineapple and Pepper Salsa
Herb Crusted Prawns with
Lemon and Butter Sauce
Pan Fried Prawn in Caper Butter
Grilled Prawn with Olive Tapenade

Cajun Grilled Prawn
Baked Prawn with Tomato,
Oregano and Feta
Baked Coconut Prawn
Grilled Marinated Shrimp
Prawn in Cashew Coconut Curry
Shrimp Wellington

### PAN ASIAN

**Black Bean Prawns Black Pepper Prawns Hot n Sour Prawns Hot Garlic Prawns Oyster Garlic Prawns** Sichuan Prawns Chilli Bean Prawns **Hunan Prawns** Mild Garlic Prawns Chilli Basil Prawns **Thai Curry Prawns** Sweet n Sour Prawns **Honey Chilli Prawns Manchurian Prawns Prawns in Massaman Curry Garlic Sautéed Prawns Kung Pao Prawns** Prawns in Thai Chilli Sauce **Lemongrass Prawns** 



NON VEGETARIAN MAIN COURSE: FISH

**Macher Jhol** Ajwaini Macchi Curry Methi Macchi Curry Nadroo Macchi Pichola Fish Curry Tawa Masala Macchi Andhra Fish Curry **Goan Fish Curry Meen Moilee Malabar Fish Curry** Raswari Macchi Malwani Fish Curry **Sarson Machhli Curry** Machhli Tamatar Rassa **Nellor Chappalla Pulusu** Macchi ka Salan Doi Maach Hare Pyaaz ki Macchi

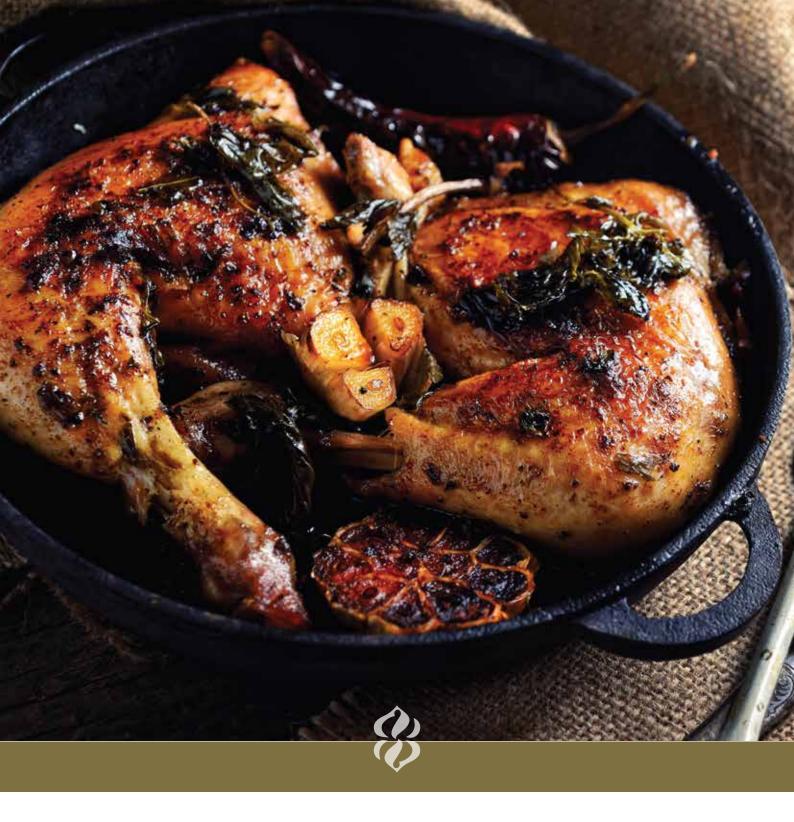
# WESTERN

Fisherman Stew
Fish Roulades with Pickle Sauce
Grill Fish with Ratatouille
Grilled Fish with Pineapple
and Pepper Salsa
Herb Crusted Fish with
Lemon and Butter Sauce
Pan Fried Fish in Caper Butter
Pan Seared Fish
with Vierge Sauce
Star Anise Poached Fish
with Garden Greens

Grilled Fish with Lemon
Butter Caper Sauce
Pan Fried Fish Fillet
in Spicy Tomato Salsa
Grilled Fish with Olive Tapenade
Tomato Baked Fish
with Pepper and Onion
Fried Fish with Tartare Sauce
Cajun Grilled Fish
Baked Fish with Tomato,
Oregano and Feta
Steamed Fish with
Ginger and Soya
Samek Meshwi

# PAN ASIAN

Black Bean Fish Black Pepper Fish **Hot n Sour Fish Hot Garlic Fish Oyster Garlic Fish** Sichuan Fish Chilli Bean Fish **Hunan Fish** Mild Garlic Fish Chilli Basil Fish Thai Curry Fish **Sweet n Sour Fish Honey Chilli Fish** Manchurian Fish Fish in Massaman Curry **Garlic Sautéed Fish Kung Pao Fish** Fish in Thai Chilli Sauce **Lemongrass Fish** 



# **OUR SELECTION**

NON VEGETARIAN MAIN COURSE: CHICKEN

#### **INDIAN**

Achari Murgh Korma Awadhi Murgh Korma Dum ka Murgh **Dahiwala Murgh** Kadhai Murgh Murgh Tikka Masala Murgh Makhani Murgh Lababdar **Methi Murgh** Murgh Makhana Palak **Murgh Hara Masala** Murgh Shahi Korma Saag Murgh Tariwala Kukkad **Dhabey da Kukkad** Lagan ka Murgh Zaffrani Murgh Korma **Kundan Murgh** Rarha Murgh Murgh Khada Masala Murgh ka Soyta Rogani Murgh Chicken Xacuti **Chicken Cafrial** Murgh Dhaniya Korma **Achari Murgh** Shikari Murgh Moge wala Kukkad

#### **WESTERN**

Breaded and Cheese
Escalope of Chicken
Barbequed Chicken Drumstick
Casserole of Chicken
Chicken Breast in Paprika Cream

**Chicken Breasts** in Grain Mustard Chicken Breasts and Fresh Herb Jus **Chicken with Garlic Butter Chicken Fricassee Chicken and Gumbo Stew** Moroccan Chicken with Citrus and Dates **Poached Chicken Breasts** with Steamed Greens **Pan Fried Chicken Breasts** with Caramelized Pears Pan Seared Chicken with Wild Mushroom **Roast Chicken with Pan Jus** 

#### PAN ASIAN

**Black Bean Chicken Black Pepper Chicken** Hot n Sour Chicken **Hot Garlic Chicken Oyster Garlic Chicken** Sichuan Chicken Chilli Bean Chicken **Hunan Chicken** Mild Garlic Chicken Chilli Basil Chicken Thai Curry Chicken Sweet n Sour Chicken **Honey Chilli Chicken Manchurian Chicken** Chicken in Massaman Curry **Garlic Sautéed Chicken Kung Pao Chicken** Chicken in Thai Chilli Sauce **Lemongrass Chicken** Chicken Katsu Curry



# **OUR SELECTION**

NON VEGETARIAN MAIN COURSE:
LAMB

#### **INDIAN**

**Aloo Tamatar Gosht** Achari Gosht Korma **Bhuna Gosht Dum ka Gosht Handi Gosht** Kosha Mangsho Railway Mutton Curry **Keema Chapein Keema Mattar** Keema Kaleji **Kadhai Gosht** Laal Maas **Mutton Korma** Nihari Gosht Rogan Josh Rara Gosht Saag Gosht **Gosht Gassi Mutton Coconut Fry Mutton Pepper Fry Mutton Kolhapuri Mutton Coconut Curry Mutton Nilgiri Korma Aloo Meat Shorbedar** Gosht Awadhi Korma **Gosht Beliram Mutton Vindaloo Mutton Kolhapuri Gosht Kofta Dalcha Gosht** Mattushahi Maans Korma Narender Shahi

#### **WESTERN**

Roasted Leg of Lamb with Red Wine and Mushroom Sauce Shepherd's Pie **Irish Stew Slow Coooked Lamb** with Root Vegetables Lamb Lasagna - Lamb Stew with Chickpea and Olives **Braised Lamb with Tomato and Olives** Lamb and 3 Beans Stew Lamb Bourguignon Lamb Moussaka with **Eggplant and Tomato** Roast Leg of Lamb in Dukkah **Crust on Vegetable Cous Cous** Lamb Meatball in **Spicy Tomato Sauce Lamb Tagine** 

#### PAN ASIAN

**Black Bean Lamb Black Pepper Lamb** Hot n Sour Lamb **Hot Garlic Lamb Oyster Garlic Lamb** Sichuan Lamb Chilli Bean Lamb **Hunan Lamb** Mild Garlic Lamb **Chilli Basil Lamb Thai Curry Lamb Sweet n Sour Lamb Honey Chilli Lamb Manchurian Lamb Lamb in Massaman Curry Garlic Sautéed Lamb** Kung Pao Lamb Lamb in Thai Chilli Sauce **Thai Lamb Shank Curry** 



# **OUR SELECTION**

RICE PREPARATION: INDIAN

#### INDIAN - VEGETARIAN

Awadhi Subz Biryani Nizami Tarkari Biryani Subz Dum Pulao Subz Mawe ki Birvani Kesari Subz Dum Pulao Mawe aur Makhane ka Pulao Mattar Pulao Makkai aur Mirch ka Pulao Jeera Onion Pulao **Lemon Rice** Khumbh Pulao Kabuli Biryani **Motia Pulao** Saada Chawal Subz ki Taheri Gobhi aur Mattar ki Taheri Kashmiri Pulao Jodhpuri Pulao Gatte ka Pulao Kashmiri Pulao **Vegetable Biryani** Kabuli Pulao

- INDIAN NON VEGETARIAN

Prawn Biryani
Awadhi Murgh Biryani
Kacchi Mirch aur Murgh ki Biryani
Murgh aur Mawe ki Biryani
Yakhni Murgh Pulao
Kesari Murgh Pulao
Murgh Dum Pulao
Awadhi Mutton Biryani
Hyderabadi Gosht Biryani

Gosht Reshmi Biryani

Gosht Dum Pulao Keema Pulao Kesari Mutton Pulao Yakhni Gosht Pulao

#### WESTERN

Vegetable Pilaf
Saffron Pilaf
Garlic Butter Rice
American Fried Rice
Cinnamon Butter Fried Rice
Coconut Rice
Persian Style Rice

Choice of Meat
Chicken / Lamb / Fish / Egg

#### PAN ASIAN

**Fried Rice** 

Burnt Garlic Fried Rice
Ginger and Coriander Fried Rice
Singapore Vegetable Fried Rice
Sichuan Fried Rice
Three Peppers Fried Rice
Hong Kong Fried Rice
Soya Chilli Fried Rice
Thai Fried Rice
Pineapple Fried Rice
Malaysian Vegetable Fried Rice
Ginger and Basil Fried Rice
Lemak Rice
Lemongrass and Chilli Fried Rice

CHOICE OF MEAT

Chicken / Lamb / Fish / Egg



# OUR SELECTION NOODLE PREPARATION

Singapore Noodle
Vegetable Hakka Noodle
Sichuan Noodle
Sesame Chilli Noodle
Chilli Garlic Noodle
Chilli Coriander Noodle
Hong Kong Style Noodle
Spinach and Garlic Noodle
Malaysian Style Noodle
Phad Thai
Ginger and Basil Noodle

CHOICE OF MEAT

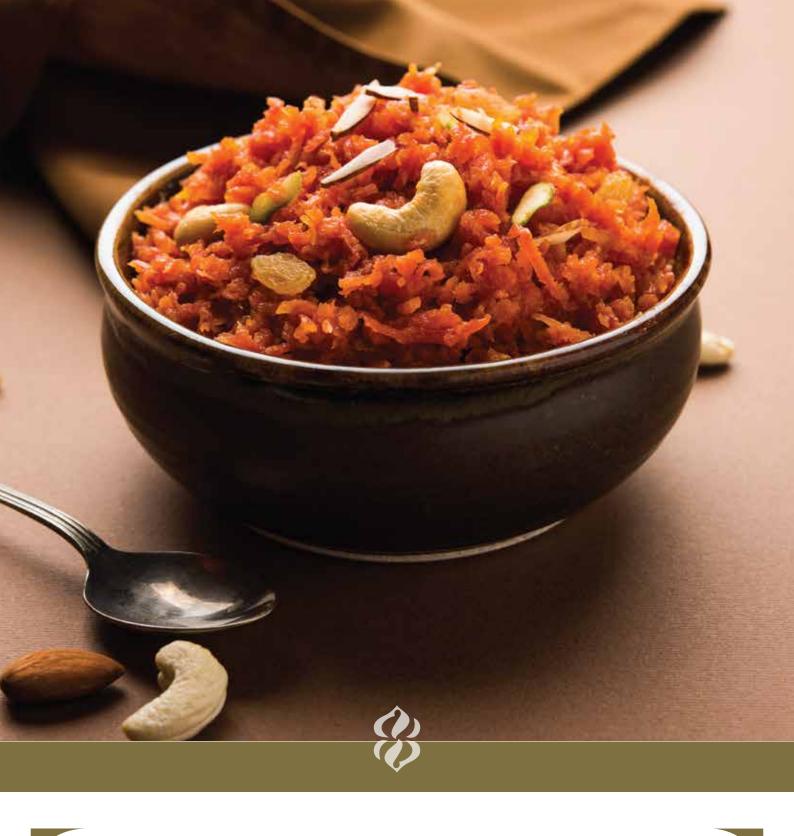
Chicken / Lamb / Fish / Egg



# **OUR SELECTION**

ACCOMPANIMENTS: RAITA

**Burani Raita** Chutneywala Raita **Curd Rice** Jeera Raita Kheera aur Pudina Raita **Plain Curd Pudina Raita Pineapple Raita** Tadka Raita **Vegetable Raita Pineapple Raita Boondi Pudine ka Raita Kachumber Raita Onion and Tomato Raita** Anar ka Raita **Plain Raita Aloo Pudina Raita Chakunder Raita** Palak ka Raita Punjabi Dahi Bhalla



# **OUR SELECTION**

DESSERTS: INDIAN

#### **BURFI**

Besan Burfi Mohan Thal Chocolate Burfi Kesar Burfi Pinapple Burfi Malai Burfi Kesar Peda

#### **CHENNA**

Rasgulla
Chum Chum
Malai Chum Chum
Rasmalai
Chenna Payesh
Malai Sandwich
Angoori Rabri
Kamla Bhog
Rajbhog

#### **KHEER**

Kesari Kheer Gulab ki Kheer with Gulkand Gajar ki Kheer Samiya Kheer Sabudana Kheer Pal Payesam Sweet Pongal Kesari Pheerni

### **FAVOURITES**

Balu Shahi Gujia Jalebi Rabri Jangri Chandra Kala Shrikhand Sandesh Seeta Bhog

#### HALWA

Gajar ka Halwa
Doodhi Halwa
Beetroot Halwa
Moong Dal Halwa
Sooji ka Halwa
Sheera
Mirchi ka Halwa
Aate ka Halwa

#### **KHOYA**

Gulab Jamun
Chocolate Gulab Jamun
Gulkand Gulab Jamun
Shahi Jamun
Zauq-e-Shahi
Malpua Rabri
Langcha
Kala Jamun

### **LADOO**

Besan ke Ladoo
Nariyal Ladoo
Mewe ke Ladoo
Boondi Ladoo
Till ke Ladoo
Moti Chur ke Ladoo
Nariyal aur Gur ke Ladoo



# **OUR SELECTION**

DESSERTS:
INTERNATIONAL

# **GÂTEAUX**

Tropical Fruit Gâteaux
Black Forest Gâteaux
Strawberry Gâteaux
Baked Cheese Cake
Chocolate Almond Gâteaux
Opera
Swiss Reubli Torte (Carrot Cake)

#### **PUDDINGS**

Bread n Butter Pudding
Sticky Toffee Date Pudding
Chocolate Nut Pudding

#### TARTS AND PIES

Honey Walnut Tart
Chocolate Brownies
Apple and Cherry Pie
Chocolate Orange Tart
Chocolate Espresso Tart
Linzer Tart
Glazed Lemon Tart
Sour Cherry Crumble
Blueberry and Frangipane Tart
Fresh Fruit Flan

#### **MOUSSE CAKE**

Mango Cheese Cake
Strawberry Cheese Cake
Tiramisu
Chocolate Temptation
Honey Comb Nougat Bavarians
White Chocolate Cranberry
Cheese Cake
Lemon Cheese Cake
Exotic Fruit Cheese Cake

#### **CUSTARD BASED**

Vanilla Crème Brulee Chocolate Crème Brulee Pear Crème Brulee

#### PAN ASIAN DESSERTS

Honey Noodle with Ice Cream
Date Pancake
Chocolate Spring Roll
Banana Toffee

#### **WESTERN FAVOURITES**

**Chocolate Truffle Cake Chocolate Walnut Brownie Chocolate Cherry Gâteaux Chocolate Mud Cake Chocolate Mud Pudding Black Forest Cake** Chocolate Hazelnut Cake White Chocolate Walnut Cake **Chocolate Raspberry Tart** Mini Financiers Fresh Fruit Cheese Cake **Lemon Meringue Tart Pineapple Struddle Fruit Tarts Baked Fruit Crumble Omali Truffle Pudding Assorted Soufflé Caramel Custard** 

#### LIVE DESSERTS

Brownie Station
Crêpe Station
Falooda Counter
Churros Counter
Pancake Counter
Jalebi with Rabri
Malpua with Rabri
Badam Doodh

Crème Brulée Mixed Berry Pavlova

**Coconut Cake** 

**Chocolate Nougat Torte** 

**Lemon Meringue Pie** 

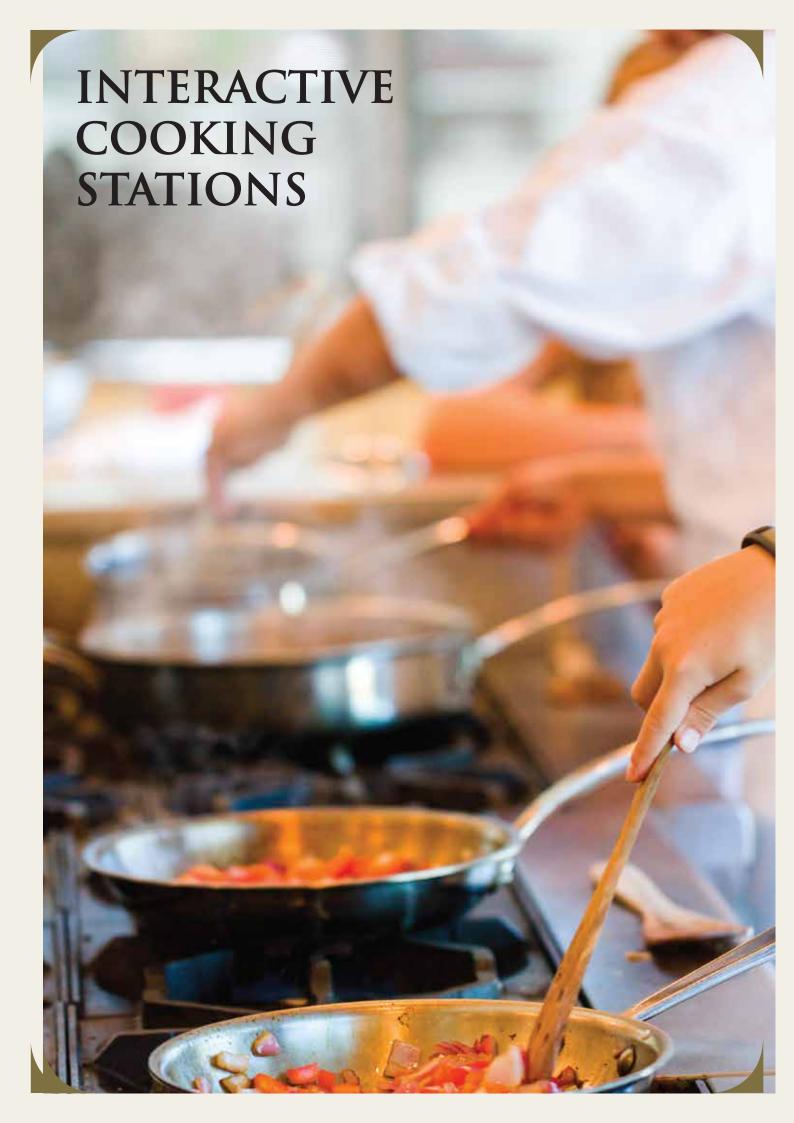
Lemongrass Crème Brulee

**Chocolate Devil Fudge Cake** 

**Opera Cake** 

Apple Crumble with English Custard
Cherry Clafoutis with Grillotines
Chocolate Chip and Coffee Cheesecake
Chocolate Fudge Pudding with Toffee Caramel Sauce
Exotic Fruit Pavlova with Double Cream
Lemon and Blueberry Cheesecake
New York Cheesecake

**Crumble of the Day** 



# WESTERN CUISINE COUNTERS

#### ITALIAN

#### **PASTA**

Choice of Pasta (Any Two) - Penne / Farfalle / Spaghetti / Ravioli
Choice of Sauces (Any Two) - Tomato / Cheese & Cream / Vegetable Bolognaise /
Mushroom Ragout / Pesto

Choice of Vegetable (Any Six) - Broccoli, Zucchini, Mushroom, Peppers, Peas, Corn, Spinach, Cauliflower, Roasted Aubergine, Carrot, Asparagus, Balsamic Roasted Vegetables, Cherry Tomato

Choice of Condiment - Grated Cheese, Chilli Flakes, Crushed Peppers, Chopped Garlic, Chopped Onion, Black Olives, Green Olives, Gherkins, Jalapeno, Capers, Chilli Oil, Oregano, Thyme, Olive Oil, Nutmeg Powder, Cream

#### **PIZZA**

Thick Crust / Thin Crust Pizza
Assorted Toppings/Herbs (Veg / Non Veg)



#### MIDDLE EAST

#### **ARABIC**

Choice Of Bread (Any Two) - Pita, Khuboos, Crispy Pita, Garlic Bread
Mezze (Any Three) - Hummus, Mutabal, Tabouleh, Fattoush, Dolma (Stuffed
Wine Leaves), Baba Ganoush, Labneh, Cabbage Dolmas, Flavoured Fresh Mozzarella,
Fried Cauliflower, Fried Eggplant Salad

Condiments - Taratur, Garlic and Hung Curd Sauce, Wine Poached Olives,
Stuffed Olives, Mediterranean Pickled Vegetable, Cornichons, Roast Pepper Coulis
Falafel - Fava Beans and Chick Peas Bullets in Small Pita Pockets,
with Pickled Vegetables and Hummus

**Shawarma:** Chicken / Paneer, with Pita and Pickles

\*Separate rates for Entire Arabic Counter and/or Shawarma only

#### **MEXICAN**

Choice of Bread (Select Any Two) - Tortilla, Nacho, Taco, Enchiladas

Choice of Fillings (Select Any Four) - Chunky Avocado, Spicy Kidney Bean Mix,
Refrito Beans, Smoked Vegetables, Cheese, Caramelized Corn, Spinach and

Jalapeno Salsa, Pan-fried Peppers, Chilli Soya Corn, Barbequed Cottage Cheese

Choice of Salsa (Select Any Two) - Pineapple Salsa, Tomato & Cilantro Salsa,
Papaya Salsa, Guacamole, Sour Cream

### **BRAZILIAN**

Barbequed Vegetables in Coffee Marination

Curry De Batat – Potato Dumpling in Brazilian Curry

Arose – Brazilian Rice Preparation

#### WESTERN GRILL

Choice of Meat (Select Any Two) - Kingfish, Prawn, Squid, Chicken, Lamb
Choice of Sauce (Select Any Three)- Lemon Basil and Garlic, Tawa Fry, Pepper Fry,
Rechade, Peri Peri

#### **SWISS**

**Fondue** - Herb, Garlic, Emmenthal and Gruyere Fondue, Sun Dried Tomato and English Cheese Fondue

**Condiments** - Crusty Bread, Jalapeno, Cauliflower, Broccoli, Cherry Tomato, Olives, Pickled Onions, Baby Potatoes, Mustard and Bread Sticks

Formage A Raclette - Live

#### **FRENCH**

#### **Crêpe Station**

Ragout - Ratatouille with Feta / Chicken with Gruyere and Cheddar
Sauce - Tomato and Blue Cheese
Vol-au-Vent of Veg/ Non Veg

#### **SPANISH**

Nacho Chips with Guacamole and Salsa Borracha - Fresh Salsa

Guesadillas - Vegetable or Corn

Tostadas / Tacos / Chile Relleno - Jalapenos Stuffed with Cheese, Crisp Fried

Papa's Fritas - Fried Potatoes Served with Salsa

# PAN ASIAN CUISINE COUNTERS

#### **THAI**

(Select Any Three)

Phad Thai, Malaysian Noodles
Thai Red Curry Chicken / Prawn
Thai Green Curry Veg / Non Veg
Massaman Potato
Stir Fried Vegetables with Galangal and Lemon Grass

#### **BURMESE**

#### KHOUSUEY STATION

Khousuey Veg / Non Veg Curry
Rice & Noodle (Burnt Garlic / Sichuan / Chilli Basil)

#### **GRAVY SECTION**

Bean Curd / Chicken in Chilli Garlic Sauce Salt and Pepper Chicken / Fish / Mushroom

\*khousuey and/or with gravy charges would be different

### **INDONESIAN**

(Select Any Three)

#### **Satay**

Paneer / Baby Potatoes / Mushrooms / Babycorn / Chicken / Zucchini / Peppers
Skewered on Wooden Sticks, Marinated in our Signature Mixes, Grilled Live,
Served with a Selection of Sauces - Peanut Sauce / Honey Chilli Sauce / Sichuan Sauce
Mee Goreng (Noodle - Vegetarian / Non Vegetarian)
Nasi Goreng (Rice - Vegetarian / Non Vegetarian)
Rendang Curry (Chicken / Lamb)

#### **CHINESE**

#### RICE & NOODLE BAR

Stir Fried Pok Choy, Snow Peas, Lotus Stem and Shitake Mushroom, and Tofu Tossed in Coriander Celery, Soya Sauce
Chilli Chicken / Fish / Tofu-Paneer / Potato
String Beans in Black Bean Sauce
Burnt Ginger and Basil Fried Rice

DIM SUM (VEGETARIAN/NON VEGETARIAN)

#### **VIETNAMESE**

(Select Any Three)

Pho Noodles with Traditional Condiments
Sautéed Noodles, Mushroom, Cabbage, Bok Choy
Braised Vegetables, Bean Curd, Coconut Milk
Wok Fresh Bamboo Shoot, Spring Onion, Soy Sauce
Rice and Noodle (Burnt Garlic/Sichuan/Chilli Basil)

#### MONGOLIAN

Fried Noodles / Soft Noodles
Two Types of Sauces
Braised Vegetables, Bean Curd
Peanut / Seasame

### **JAPANESE**

Sauces: Teriyaki / Plum Pineapple Sauce / Wasabi Sauce
Flat Noodles / Soft Noodles
Sushi
(Prawn, Salmon and Tuna)
or
Nori Maki

Philadelphia Cheese and Asparagus / Avocado / Radish / Carrot / Cucumber



#### **KOREAN**

Choice of Grilled Meat and Vegetables Tossed in a Special Sauce and Served with Oriental Savoury Crisps, Steamed Buns and Kimchi **Vegetarian:** Paneer, Tofu, Zucchini, Mushroom, Eggplant

Non Vegetarian: Succulent Chicken, Sliced Lamb

# REGIONAL INDIAN CUISINE COUNTERS

# **PUNJABI**

(Select Any Two)

Sarson ka Saag with Makki ki Roti
Pindi Chhole with Bhatura / Kulcha

Subz Tak-a-Tak - Stuffed Bellpepper, Tomato, Vegetarian / Non Vegetarian Kofta
with Onion Tomato Gravy / Makhani Gravy

Accompanied By: Parantha - Mutter / Paneer / Muli / Aloo / Gobi, with Dahi, Achar, Chutney

# **GUJARATI**

(Select Any Three)

Bateta Poha
Masala Khichdi
Tawa Oondhiyu
Tuver na Dana with Patra
Sev Tamater ki Sabji
Khajur Ni Puran Poli
Turia Patra
Phulka / Puri
Dahi Set in Small Mitti Watkis

Raiwala Marcha, Lassan na Chutney, Methi nu Masalu, Fresh Mango Pickle

Farsaan: Vegetable Handvo, Stuffed Khandvi, Assorted Dhokla, Dahi Wada, Kachori



#### **SOUTH INDIAN**

GRAVY (Select Any Two)

Pessarattu with Avail

Karikodi Kai Kari - Mix Vegetable Curry Flavoured with Black Pepper and Coconut

Enaikatrikai - Brinjal in Coconut Curry

#### **STAPLES**

(Select Any One)

Idli (Chilli / Rawa / Kanchipuram / Podi) With Sambhar & Chutneys
Appam with Stew (Chicken / Mutton / Vegetarian)
Dosa (Sada / Onion / Cheese) with Sambhar & Chutneys
Uttapam (Sada / Onion / Cheese) with Sambhar & Chutneys

#### **HYDERABADI**

(Select Any Three)

Mutton-Kaleji-Gurda / Subz ka Kheema with Parantha
Mirch aur Makhana ka Salan
Bagara Baingan
Dum Subz Biryani with Mint Raita
Tomato and Cashewnut Curry

### **GOAN**

(Select Any Three)

Chicken / Fish / Paneer Peri Peri
Sorrak
Cabbage Foogath
Soya and Aloo / Chicken / Lamb Vindaloo
Mix Vegetable / Chicken Xacuti

#### **MAHARASHTRIAN**

(Select Any Three)

Dahi Misal / Usal- Served with Pav

Wada Pav

Batata Wada Served Hot, Sandwiched with Lassan Chutney, Green Chutney

and Mithi Chutney in Pao

Masala Bhaat- with Tindli, Brinjals or Mixed Vegetables

Aloo chi Patal Bhaji
Bharli Wangi
Bharli Tondli
Stuffed Parwal
Batata chi Bhaji
Doodhi che Kofte
Bhaji, Aloo Vadi, Kothimbir Vadi
Bhakar - Made Live Served with Makhan, Lassan Chutney & Mirchi Thecha with Pithla / Puran Poli

#### **BENGALI**

(Select Any Three)

Beguni - Brinjal Pakora
Aloo Posto - Potatoes in Poppy Seed Curry
Sorse Bata Maachh
Kosha Mangsho
Chanar Dalna / Aloo Dum
Radhaballavi
Fulkopir Tarkari - Mustard Flavoured Home Style Vegetable

# **KASHMIRI**

(Select Any Three)

Tujji Chicken / Lahabi Kabab / Nadru Shammi Rista / Goshtaba / Rogan Josh / Yakhni Gosht Chaaman Kaliya / Ruvangan Tchaaman Palak Nadir / Kashmiri Dum Olav Modur Pulao / Tsman Pulao

# **RAJASTHANI**

(Select Any Two)

#### **FARSAAN**

Pyaz ki Kachori / Moong Dal Wada / Jodhpuri Mirchi Bada / Raj Kachori / Kanji Bada / Kalmi Wada

#### DAL, BATI, CHURMA

Masala / Sattu / Plain / Mewa Bajre / Dry Fruit / Jaripalla Served with Panchmel ki Dal

#### SABJI

(Select Any Two)

Jodhpuri Gatta
Ker Sangri ki Subji,
Papad Mangodi Sogri ki Sabji Dahi Wali,
Muli Kachari ki Sabji
Panchmele ki Sabji
Bajre ka Khichada, Amalawani with Desi Makhan and Ghee

#### ASSORTED ROTI

(Select Any Two)

Roti (Phulka)

Dal ki Puri (Saboot)

Tikadia

Bajre ki Roti with Desi Makhan and Gur

### **SINDHI**

(Select Any Three)

**Chana Samosa** 

**Dal Pakwaan** 

Sindhi Kadhi

Sai Bhaji

**Bhugal Chawal** 

Aloo Tuk

**Bhee Pakora** 

Mirchi Pakora

**Bhindi Lasooni** 

Pyaz Wala Koki with Bharwaan Mirchi Achaar and Dahi

#### **PARSI**

(Select Any Three)

Salli Boti
Dhansak
Chicken Farcha
Patra ni Macchi
Persian Pulao
Lagan ni Salli
Rice and Toor Dal Khichri



#### AWADHI DAAWAT

(Select Any Three)

Dhingri Dolma
Paneer Pasanda
Makkai Makhane Mutter Malai
Mutton Korma
Murg Musallam
Murg Lohari
Kadhai Prawns
Dal Khuskh Awadhi
Saadey Basmati Chawal
Dum Subz Biryani

Served with Kachumber and Mint Raita Paratha / Naan / Roti



(Select Any Three)

Payaa
Haleem

(Both Above Served with Birishta, Lime Wedges, Green Lasoon and
Chopped Green Onions, Pudina)
Nalli Nihari
Dabba Ghost
Baida Roti / Baida Kheema Roti
Dal Ghost
Bohri Mutton Biryani
Baingan Masala Bhagare

# **MISCELLANEOUS COUNTERS**

#### INDIAN WRAPS COUNTER

#### **Choice of Bread (Select Any Two)**

Phulka, Beetroot Roomali, Mango Roomali, Masala Roomali, Tawa Parantha, Lachha Parantha, Pudina and Ajwaini Parantha, etc.

#### **Choice of Fillings (Select Any Two)**

Chicken Tikka / Mutton Sukkha, Paneer Tikka Masala, Corn Jalfrezi, Mix Subz Khurchan, Aloo Hara Masala, Smoked Onion and Fresh Coconut Salad, Soya Rechaud, Sookhe Aloo, etc.

#### **Choice of Toppings / Sauces (Select Any Three)**

Hot and Sweet Tomato Chutney, Peanut and Till Chutney, Pineapple Chutney, Spicy Red Chilli and Garlic Chutney, Sweet Mango Chutney, Pudina Chutney, etc.

#### CHAAT COUNTER

(Select Any Four)

#### **Mumbai Chaat**

Pani Puri, Bhel Puri, Sev Batata Puri, Ragda Pattice, Dahi Puri

#### **Delhi Chaat**

Tawa Samosa Chaat, Shakkarkandi ki Chaat, Chhole Kulche, Aloo Tikki, Dahi Gujjia

#### Banaras ki Chaat

Raj Kachori, Patila Matter Chaat, Tawa Makai aur Imli ki Chaat

#### **Agra Chaat**

Khasta Puri Dahi Chaat, Muradabadi Dal Chaat, Patila Chaat,
Chilla (Paneer / Mutter / Cheese / Coriander)
Tikki (Aloo / Paneer / Mutter / Kele ki Tikki), Aloo / Kele ki Tokri

#### Other Chaat Items

Dahi Bhalla, Kaju Makhana Chaat, Palak Patte ki Chaat, Dahi Rajbhog, Kanji Wada, Iced Bhel, Mung Chilla, Mung Let, Paneer Anda, Paneer Tikki, Besan Chilla

# BHAJIA AND PAKORA COUNTER

#### **Choice of Batter (Select Any Two)**

Plain Batter, Ajwain Batter, Masala Batter, Chilli Rich Batter, Kuta Dhania Batter, Sichuan Spiced Batter, Chettinad Masala Batter

#### **Choice of Filling (Select Any Four)**

Bharwan Chilli, Paneer, Aloo, Shimla Mirch, Baingan, Palak, Onion

# PONKH BAR

(Fresh Ponkh Comes on the Same Morning From Surat)

Ponkh Bhel - Ponkh Served with Three Varieties of Sev (Black Pepper, Red Chilli and Regular)

Shakkarphutana and Fresh Green Garlic Chutney

Ponkh Pattice / Ponkh Bhajiya

#### CORN BAR

Corn Bhel
Corn Tikki
Mexican Roasted Corn Salad
Steamed Corn on the Cob
Roasted Corn on the Cob

# SANDWICHES / SUBWAY BAR

(Select Any Four)

Mumbai Style Grilled Sandwich
Panini with Mozzarella, Tomato and Pesto Spread
Lettuce, Tomato, Cucumber with Olive Oil - Balsamic Drizzle on Crusty Multigrain
Crostini with Cheese and Sautéed Corn
Asparagus Rolls - Famous Kolkata Flury's Style
Open Caprese with a Garlic Herb Dressing
Roasted Corn in Oatmeal Mini Loaves
Served with Tomato Ketchup, Three To Four Varieties of Mustard

#### STUFFED BHATURE CHHOLEY

Accompanied with Rassey Missey Chholey and Special Kale Masale ki Aloo Bhaji Achaars of Gobi, Gajar, etc.

### AMRITSAR KE CHHOLEY AUR KULCHEY

Bharwaan Amritsari Kulcha Choice of Aloo, Gobi and Paneer With Rassey Missey Chholey Imli ki Chutney

# AGRA PARANTHA BAR

Varieties of Parantha Stuffed (Select Any Two)

Aloo/Paneer/Gobi/Onion

Subji to Serve

Aloo ki Rassewalli Subji Petha ki Subji

**Accompanied with** 

Curd/Pickle/Lachha Onion

# LASSI / CHAAS COUNTER

Masala Chaas/ Sweet Lassi/ Salted Lassi / Seasonal Fresh Fruit Lassi

### **DESSERTS**

### TAWA MITHAI STATION

Varieties of Mithai Such as

Gulab Jamun, Rasgulla, Dry Fruit Mithai, Angoori Petha, Kala Jamun, Boondi

Dry Fruits, Served on a Tawa with Rabdi

#### TAWA SEERA

Badaam, Pista and Akhrot ka Seeras Served on a Tawa with Rabdi, if so Desired

#### MOLTEN CHOCOLATE / CHOCOLATE FONDANT

A Flourless Chocolate Soufflé Made Live in Little Ceramic Dishes, with a Gooey Molten Chocolate Centre

#### **CREPE STATION**

Thin, Lacy Crepes Made Live
Strawberries and Cream, Nutella, Banana, Honey and Toasted Hazelnuts

#### **SCONES**

Warm Plain or Raisin Scones Served with
Fresh Strawberries / Whipped Cream / Chunky Orange Marmalade

#### **ICE-STONE MACHINE**

Assorted Varieties of Ice Cream Served Chopped and Mixed with Assortments Such as:
Gems, Kit Kat, Chocolate Chips, Jujubes, Sprinkles, Chikki, Cashew Nuts, Perk,
Chopped Chocolate - White & Dark, Almonds, Raisins, Walnuts, Macaroons, Chocolate Chip
Cookies, Oreo Cookies, Glace Cherries, Tutti-Frutti, Wafer Biscuits
Sauces - Chocolate Fudge, Strawberry, Mint, Vanilla, Caramel, Butterscotch,
Baileys, Hazelnut, etc.

Also Regular & Sugar-Free Ice Creams Served in Cups or Waffle Cones

### FRUIT FLAMBÉ

Fruits of Your Choice Added to a Hot Pan in Conjunction with Alcohol to Create a Burst of Flames, Giving the Fruits an Exquisite Taste

#### KANPUR COUNTER

Kanpur ki Jhaag and Kanpur ki Tillewali Kulfi

# FRESH FRUIT COUNTER

#### KASHMIRI KAHVA STATION

Authentic Kashmiri Kahva Served Around in Samovar, in Small Tea Cups,
Garnished with Saffron and Fine Slivers of Badaam-Pista

#### AGRA KI DOODHI

Live Kesar Doodh Topped with Chopped Dry Fruits and Served in Mitti Kullads

# PAAN & MUKHWAS COUNTER

**Including Gundi Paan** 



# HIGH TEA MENU

### **CHOCOLATE & BREAD BAR**

Chocolate Fountain with Variety of Condiments
(Fresh Fruits, Marshmellow, Assorted Cookies, Churros, Ice Cream Wafers,
Grissini, Vanilla Ice Cream, Palmiers, Choux Buns)
Fresh Fruit, Chocolate Canapé with Whipped Cream

**Choice Dry Cakes:** 

**Carrot and Ginger Cake** 

**English Fruit Cake** 

**Hot Snacks - Live:** 

Samosa with Mint / Tamarind Chutney

**Bread Pakora** 

**Dhokla with Fried Chilli** 

**Burfi Platter** 

**Paprika Cheese Straws** 

#### **TOUR INDIA**

Coolers

Lassi Counter (Sweet, Salted, Badaam Pista, Zafrani and Nawabi)

Chaas (Masala, Pudina)

Flavoured Milk (Saffron, Rose)

**Hot Snacks - Live:** 

Samosa with Mint / Tamarind Chutney

**Dhokla with Fried Chilli** 

Pessarattu (Moong Dal Dosa with Assorted Chutney)

Chhole aur Aloo Tikki with Sonth and Pudina Chutney

Mithai:

Assorted Sandesh Platter (Classic Plain, Saffron, Rose and Pista)

Balushahi

Milk Cake

Kaju aur Badam ka Sheera

Namkeen:

Namak Para

Khasta Kachori aur Ghar ka Achaar

Poha

Rawa Idli with Vegetable Korma

#### ALL PUFFED UP

Enjoy a Wide Array of Puffs to Get That Puffed Feeling. We Have Choices Galore for Both Vegetarian And Non Vegetarians. What's More, Guest with a Sweet Tooth Would Love Indulging in The Fig and Banana Puff with Nougat

Vegetable Curry Puffs
Vegetable Manchurian Puffs
Vegetable Calzone
Chicken Puffs
Shrimp Puffs
Kheema Puffs
Fig and Banana Puff with Nougat
Tea / Coffee



#### ENGLISH HI TEA

We Bring to You The Traditional English Hi-Tea. Bite Into Thin Cucumber Sandwiches,
Scones, Chiffons Tarts and Round It Off with Some Earl Grey Tea.
Her Majesty will Surely Approve of it All

Thin Cucumber Sandwiches
Thin Mint Chutney Sandwiches
Victoria Sandwiches
Croque Monsieur
Lemon Chiffon Tarts
Scones
Earl Grey Tea/ Darjeeling Tea / Coffee



# IT'S FRUIT & VEGETABLE TIME

It is Neither as Healthy nor Mundane as the Name Suggests. We Have an Assortment of Fruits and Vegetable Tarts (Both Closed and Open) to Tantalize Your Taste Buds

Open Paneer Tartlets
Spinach and Cheese Tartlets
Ratatouille Tarts
Fruit Tartlets in Crème Anglais
Tea / Coffee

# STROLL THROUGH THE STREETS OF MUMBAI

Folks, You are Well Aware that Mumbai Streets Have So Much to Offer By Way of Culinary Delights, Don't You? Today, We Bring to You the Very Best from Mumbai's Streets.

Enjoy Vada Pao and Bhajjias from Shivaji Park, Pao Bhajji from Chow Patty and Nankhatai from Bhendi Bazaar, Khari Biscuit from Metro Cinema Area's Famous Irani restaurants and The Ubiquitous Cutting Chai.

You Will Surely End Up Saying "Yeh Hai Mumbai Meri Jaan"

Wada Pao
Fried Bhajjias
Pao Bhajji
Nankhatai / Khari Biscuit
Cutting Chai / Coffee



# COCKTAILS

# NON ALCOHOLIC COCKTAILS

**Mojito** (Muddled Mint with Lime and Caramalised Sugar, Topped with Lemonade)

**Shirley Temple** (Fresh Lime with Lemonade & with Rose Syrup)

Fruit Punch (Tetra Pack Juice Orange, Mango with Vanila Ice Cream, Rose Syrup Mixed)

Coffee Mocca (Coffee Syrup, Vanilla Ice Cream, Mixed with Coffew Powder)

**Peach Schnapps** (Peach Syrup, Fresh Lime, Topped with Lemonade)

**Cosmopolitan** (Cranberry Juice, Fresh Lime, Triple Sec Syrup)

**Lemon Ice Tea** (Black Tea, Fresh Lime, Sugar Syrup, Topped with Ice, Mint Leaves)

Margarita (Flavoured Syrup, Fresh Lime, Sugar Syrup)

Caipiroska (Muddled Mint with Lime and Caramalised Sugar, Topped with Lemonade)

**Cindrella** (Orange Juice with Rose Syrup Topped with Soda and Lemonade)

Pinacolada (Pine Apple Juice, Coconut Cream and Vanilla Ice Cream )

Orange Blossom (Orange Juice, Vanilla Ice Cream, Granadine Syrup, Soda / Orange Soda)

**Blue Lagoon** (Fresh Lime, Blue Curracao, Topped with Lemonade)

**Green Dragon** (Orange Juice, Fresh Lime, Blue Curração)

#### Kairi Panna

Masala Kokam (Kokam Syrup, Soda or Water)

# EXCLUSIVE NON ALCOHOLIC COCKTAILS

Mango Mint (Mango Juice, Mint Leaves, Lime Juice)

**Sparkling Berries** (Raspberry, Basil, Cranberry Juice)

Guava Masala (Guava Juice, Tabasco Sauce, Wasabi)

Curry Leaf Martini (Curry Leaves, Lime Juice, Sugar Syrup)

**Kafir Lime Crush** (Kafir Lime, Lime Juice, Triple Sec)

**Apple & Cucumber Cooler** (Apple and Cucumber, Lime Juice)

**Coconut Flavoured Mojito** 

# **IMPORTED**

FOREIGN SPIRITS	PRICE
JW Blue Label	26,995.00
Chivas (18 Year Old)	15,995.00
Cardhu (12 Year Old)	15,995.00
Glenmorangie (10 Year Old)	12,495.00
Talisker (10 Year Old)	10,995.00
The Glenlivet (12 Year Old)	10,995.00
Glenfiddich (12 Year Old)	10,995.00
JW Black Label (12 Year Old)	8,995.00
Chivas (12 Year Old)	8,995.00
JW Red Label	4,995.00
Ballantine's Finest	4,995.00
GIN	
Hendricks Gin	8,995.00
<b>Bombay Sapphire</b>	4,995.00
Gordon's Gin	4,495.00
COGNAC	
Hennessy VS	8,995.00
Hennessy V3	8,993.00
VODKA	
Grey Goose Vodka	9,995.00
Belvedere Vodka	9,495.00
Ciroc Vodka	8,995.00
Absolut Vodka	4,995.00
LIQUOD	
LIQUOR	
Jägermeister	7,995.00

# **INDIAN**

INDIAN WHISKEY	PRICE
Black Dog (12 Year Old)	4,995.00
Dewars White Label	4,495.00
Vat 69	3,695.00
Black & White	3,695.00
Teachers Highland	3,695.00
Antiquity Blue	2,395.00
Blenders Pride	2,395.00
William Lawson's	2,695.00
VODKA	
Smirnoff Vodka	2,395.00
Smirnoff Flavoured Vodka	2,395.00
GIN	
Greater Than Gin	2,245.00
Blue Ribband Gin	1,495.00
RUM	
Captain Morgan(Gold)	2,495.00
Captain Morgan(Black)	2,095.00
Bacardi Blanca	2,095.00
Bacardi Limon	2,095.00
Bacardi ORO-Gold	2,095.00
Bacardi Black	2,095.00
Old Monk	1,295.00

# WINE

SPARKLING WINE	PRICE
Moet & Chandon Ice	11,995.00
Veuve Clicquot Ponsardin	11,995.00
Moet & Chandon	9,995.00
Piccini Prosecco Doc Vino Spumante Extra Dry	4,495.00
Zonin Prosecco	3,495.00
Chandon Brut Rose	2,995.00
Sula Tropical Brut	2,495.00
Chandon Brut	2,495.00
RED WINE	BY BOTTLE
Malbec,Bodega Norton Collezione, Mendoza, Argentina	2,995.00
Montepulciano ,Sensi Vigne-e-Vini, Abruzzo, Italy	2,995.00
Shiraz,Wolf Blass Bilyara, South Australia	2,995.00
Cabernet Sauvignon-Syrah, Grover La Reserve, Nandi Hills-Bangalore, India	1,795.00
Merlot,Sula,Nashik, India	1,495.00
Sula Dindori RSV Shiraz	1,995.00
Grover Zampa Merlot	1,495.00
Sula Zinfandel (Rose Wine)	1,495.00
WHITE WINE	BY BOTTLE
Trebbiano-Malvasia, Villa Antinori,Toscana, Italy	3,495.00
Chardonnay, Beau Soleil, Colombard	2,995.00
Parellada-Garnacha Blanca, Torres Vina Sol, Catalunya, Spain	2,995.00
Riesling, Sula, Nashik, India	1,795.00
Chenin Blanc, Grover, Nandi Hills-Bangalore, India	1,495.00
<b>Grover Sauvignon Blanc</b>	1,495.00
Sula Chenin Blanc	1,495.00

Sula Sauvignon Blanc

1,900.00

BREEZERS	PRICE
Orange/Cranberry/Jamican Passion/ Blackberry/Blueberry/Lemon	200.00
BEER - IMPORTED	
Corona	500.00
Hoegaarden	500.00
Stella	450.00
BEER - DOMESTIC	
Moonshine Mead	345.00
White Owl Diablo	295.00
White Owl Spark	295.00
Simmba Wit	295.00
Budweiser	225.00
Beck's Ice	225.00
Bira 91	225.00
SOFT BEVERAGES	
Red-Bull	195.00
Diet product	175.00
Juice	175.00
Soft Drink	165.00

95.00

**Tonic Water** 

# LIQUOR PACKAGES

(Unlimited Service for Three Hours)

	DOMESTIC IMFL IMPORTED		COCKTAIL		
RATES	950 +	1,250 +	1,550 +	950 +	
Whiskey	Blenders Pride Antiquity	Teachers Black Dog	Black Label Red Label	Whiskey Sour Old Fashioned	
Vodka	Smirnoff	Smirnoff	Grey Goose	Cosmopolitan Cereal Killer Sour Tamarind Mojito	
White Rum	Bacardi	Bacardi	Bacardi	Mojito Bara Bere LIIT	
Dark Rum	Old Monk	Old Monk	Captain Morgan	Eastern Sunrise Mai Tai	
Gin	Blue Ribband	Greater Than	Gordon's	Negroni Pink Lady	
Wine	Domestic	Domestic	Imported	Frozen Sangria (Red/White) Flavoured Sangria	
Beer	Budweiser	Bira 91	Corona	Shandy	
Alco-bev	Breezer	Breezer	Breezer	Breezer	
Soft Beverages	Juices Diet Coke Tonic	Juices Diet Coke Tonic	Juices Diet Coke Tonic	Juices Diet Coke Tonic	

Government taxes as applicable. Prices are subject to change

# **TESTIMONIALS**

#### SEEMA GANERIWAL (MEMBER)

Outdoor catering: excellent food service very courteous staff. Loved it!

# PRASHANT THAKKAR (MEMBER)

A great experience. Something we would like to arrange often.

#### RAKESH GROVER (MEMBER)

Always an awesome experience to have a banquet at the club.

#### ANIL ARORA (MEMBER)

This is our 6<sup>th</sup> edition of awards & each year the experiencce gets better, keep it up!

#### UMESH CHADDHA (MEMBER)

The team was excellent. Morris & Norbel were brilliant.

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#### NATIONAL PAYMENT CORPORATION OF INDIA

We enjoy the club & are committed to party here.

# **CAPACITY**







		<u></u>						
VENUE	SQ FEET	HEIGHT	BOARDROOM	'U' SHAPE	THEATRE STYLE	CLASSROOM	INFORMAL	CLUSTER
SENATE	600	9'	20 persons	20 persons	35 persons	20 persons	75 (with terrace)	25 persons
SYMPHONY	900	9'	30 persons	32 persons	50 persons	24 persons	50 persons	35 persons
HARMONY	200	9' 4"	15 persons	15 persons	20 persons	15 persons	15 persons	16 persons
COLONIAL HALL	3500	20'	~	50 persons	175 persons	90 persons	250 persons	90 persons
BOARDROOM	185	~	8 persons	-		-		
MAHOGANY	1,400	9' 4"	36 persons	30 persons	80 persons	60 persons	125 (with terrace)	50 persons
COLONIAL COURTYARD	23,000	~	~	-	-		1,500 persons	600 persons

Garden View is also available to host your cocktail dinner, get-togethers and parties for 150 persons, between October and March







# FOR MAKING MEMORIES

# **Contact Us On**

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The Club

Mumbai

wwww.theclubmumbai.com