



CULINARY CHOICES

#Celebrate You

ARRIVAL

Street Style Finger - Comfort Foods

Gathering from both bride and groom side

PASS AROUND JUICES

Watermelon And Mint/Carrot And Orange/Tomato And Celery

PASS AROUND BITES

Vada Sliders/ Mini Keema Kachori

Pulled Kathal Tacos, Ranch Dressing

SANDWICHES

Bire De Meaux With Fig Chutney

Caprese In Pullmans Loaf

Smoked Salmon, Cream Cheese And Cucumber

Grilled Vegetables With Black Olive Pesto

DESSERT

Single Origin Chocolate Éclairs

Orange Scones With Devonshire Cream And House Made Marmalade

Carrot Cake With Butter Cream



LIVE DELHI 32 CHAAT

VARIETY OF GOL GUPPA

Sev Papadi Chaat/ Lachha Tokri/ Raj Kachori

Aloo Tikki/Dahi Bhalla

RAJASTHANI CHAAT STATION

Kota Kachori , Aloo Samosa, Shekhawati Dal Pakodi, Mirchi Wada,

Pyaz Ki Kachori, Daal Ki Kachori, Paan Patta, Palak Patta

Chandni Chok Ke Kathi Kebab

Mutton/ Chicken/ Paneer Kathi

Pudine Ki Chutney/ Tamatar Aur Lasun Ki Chutney/ Hari Mirch Ki Chutney

Laccha Pyaz

DESSERTS

Raj Bhog, Doodh Ke Laddu, Mawa Kachori , Phirni, Makkhan Wada,

Fruit Shrikhand, Kesar Baafi

Live Jalebi



SANGEET PARTY

LEBANESE AND INDIAN

(Awadh / Mughal)

ASSORTED COLD MEZZE

Hummus, Moutabel, Babaganoush,
Mohamra, Fatoush Salad, Labenh

ASSORTED OF HOT MEZZE

Lamb Kibbeh, fatayer, samboushik, Vegetable Samosa,
Cheese Spring Roll, Tahini Sauce
Above Served with Homemade Arabic Bread

PASS AROUND SNACKS

Vegetarian

Falafel with Tahini

Spinach and raisins boreks

Non Vegetarian

Chicken Roulade with Arabic Seven Spices and Pistachio

Lamb kebab with pickled chillies

HOT BUFFET AND GRILL

Lamb Ouzi

Traditional Labanese Rice, Cucumber Yogurt

Arabic Spice Whole Fish

SHAWARMA

Chicken/ Flat Bread/ Shatta Chillies/ Pickles

LIVE BARBEQUE

Murgh Tandoori , King Prawns, Lamb Chops, Persian Lamb Kofta,

Chicken Shish Tawook

LIVE "VEGETARIAN" BARBECUE

Halloumi Cheese, Mediterranean Vegetables,

Blistered Tomato, Soya Chaap, Paneer Tikka



SALADS

Tandoori Bhuni Sabji Ka Salad

Koshimbhir Salad

Ananaas Aur Mirch Ki Chaat

Murgh Tikka Chaat

Gazar Aur Mooli Ka Salad

Indian Green Salad

Papad / Pickle / Laccha Pyaz /

Nimboo / Chutney

MAULVIGAUNJ KE KEBAB

Mutton Ki Galouti/ Rajma Ki Galouti

Ulte Tawe Ke Parathe

TANDOOR “THE GREAT INDIAN BARBEQUE”

Murgh Malai Tikka/Macchi Tikka

Achari Paneer Tikka/ Tandoori Bharwaan Aloo

MAINS

Gosht Korma

Murgh E Awadh

Kadhai Jheenga

Subz Peshawari

Malai Paneer Pukhtaan

Dum Aloo

Dal E Oudh

Gosht Ki Biryani

Subz Biryani, Burani Raita

DESSERTS

Arabic Sweets

Kunafeh

Baklava

Date Cookies

Indian Desserts

Misti Doi

Gazar Ka Halwa

Daulat Ki Chaat – Live

Malai Ghevar

Gulab Jamun

Malai Chaap



HALDI

ASIAN AND INDIAN

(Punjabi)

SALADS

Asian

Oriental Greens with Dressing And Condiments

Cucumber And Peppers With Soy Ginger

Thai Glass Noodle Salad

Chicken Larb Gai

Indonesian Gado Gado Salad

Indian

Green Salad

Aloo Channa Chaat

Tandoori Phal

Chukandaar Ka Salad

Papad / Pickle / Laccha Pyaz /

Nimboo/ Chutney

PASS AROUND SNACKS

Asian

Vietnamese Rice Papper Roll

Dai Chi Chicken

Prawn Prik Thai

Tofu Somross

Indian

Aam Paneer on Tarts

Coin Keema Kulcha

Macchi Amratsari with Citrus Aioli

Kaju Aur Akrot ki Tikki



ASIAN LIVE

Chef Pema's Himalyan Thupka Station

Rich Noodle Broth with Choice of Chicken/Pork or Vegetables

Condiments and Accompliments

Steamed Lanzhou Station

Chicken / Pork/ Vegetables

Mongolian Stir Fried

Choices Of Seafood, Meats and Vegetables

Cooked with Array of Sauces



INDIAN LIVE

Atta Chicken

Pit Roasted overnight marinated Whole chicken

Condiments and Accompliments

Sardarjee Ke Chikkad Chole And Kulcha

Quintessential tempered chickpea perpetration

served with stuffed Indian bread

Sarson Ka Saag, Make Di Roti

Winter specialty of tempered mustard greens

served with churned butter and corn bread



MAINS

Asian

Honk Signature Gung Bao Chicken

Lamb Masamaan Curry

Stir Fried Fish In Ghanchow Sauce

Vegetable Mapu Tofu

Stir Fried Vegetables In Soy Garlic

Vegetable Bamee

Steamed Jasmine Rice

MAINS

Indian

Tari Da Kukaad

Amritsari Aloo Gosht

Ajwaini Macchi Curry

Paneer Butter Masala

Dal Makhani

Aloo Wadiyan

Jeera Muttar Pulao



DESSERTS

Kesari Malpua, Danedaar Rabri

Kala Jamun

Kesar Rasmalai

Chhena Payesh

Moong Dal Halwa

Thap Tim Grob - Live

Matcha Tea Pannacotta

Fried Noodles With Sesame And Coconut I/C

Sago And Mango Pudding

Thai Banana Cheese Cake

Coconut Flan



MEHNDI NIGHT DINNER

MEXICAN AND ITALIAN

SALADS

Mexican

Tijuana Caesar Salad Station

Dressings/Condiments/Accompliments

Chicken And Bacon Cobb Salad

Chilled Burrito Bowls

Corn and Avocado Salad

Italian

Organic Greens

Semi Dried Tomatoes With Fresh Mozzarella

Venice Street Salad

Sicilian Olive And Orange Salad

Panzanella Salad With Pickled Onions

PASS AROUND SNACKS

Mexican

Mini Chicken Chimichangas

Pulled Lamb Tacos

Cajun Spiced Prawns Skewers

Mushroom Tarts

Italian

Lava Stone Grilled Chicken Spiedini

Vegetable Arrancini

Batter Fried Fish With Citrus Aioli

Mini Lamb Calzones



MEXICAN LIVE

Quesadillas

Choices Of Meat/Chicken/Vegetables

Condiments and Accompliments

Pineapple Rice

Mexican Specialty Of Tepan Style Fried Rice

Nachos Bar

Choices Of Seafood, Meats And Vegetables

Topped With Cheese And Gratinated

ITALIAN LIVE

Risotto On Wheel

Vilionenano Rice Finished Inside Giant Parmesan
Wheel

Condiments and Accompliments

Fritto Misto

Array Of Meat, Seafood And Vegetables Batter Fried

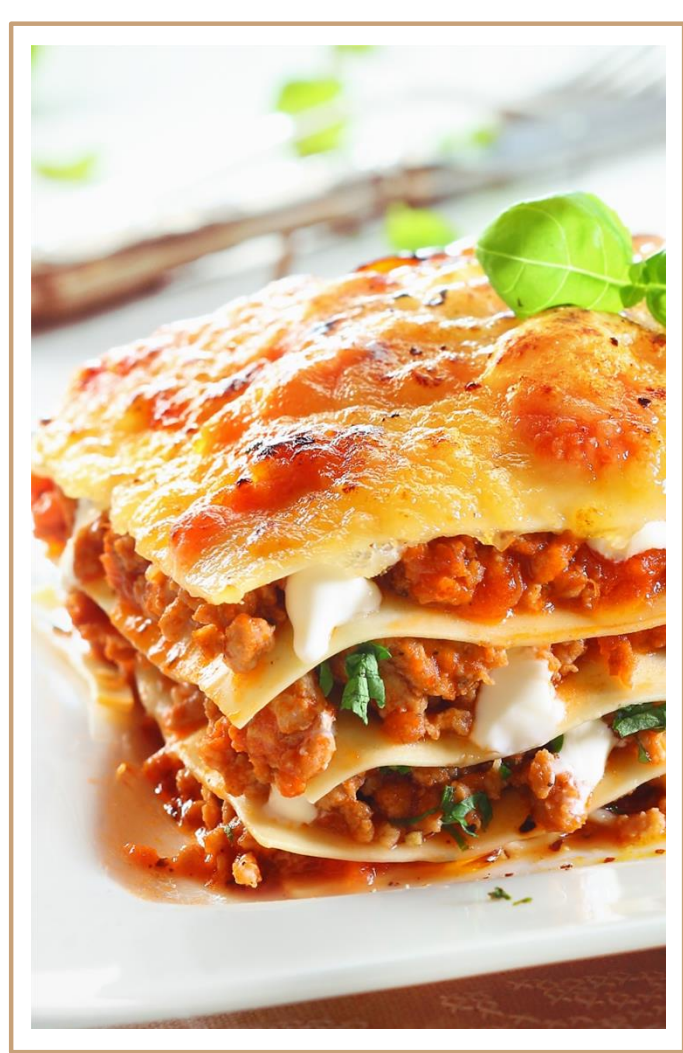
Served with Choices of Sauces

Artesian Pastas

Freshly Prepared Artesian Pastas Cooked

As Per Choices of Sauces and Condiments







MAINS

Mexican

Jerk Spiced Chicken

Sausage And Beans Stew

Tex Mex Style Prawn Stew

Birria Lamb Stew

Vegetable Casserole

Arroz Rojo- Mexican Rice



SOUPS

Mexican Chicken And Kidney Beans Broth

Corn Volute With Truffle Oil

MAINS

Italian

Pollo Ala Caccitore

Carbonade Of Lamb

Seafood Guazeatto

Ratatouille Lasagne

Oven Roasted Rosemary Potatoes

Risi E Bisi

DESSERTS

Pannacotta Pidmontese

Tiramisu Variations

Live - Chocolate Soufflé

Semifredo Al Torron

Moong Dal Halwa

Apple Pie

Rum Glazed Pineapple Cake

Churros - Live

Tres Leche Cake

Citrus Custard



BARAAT ARRIVAL

SNACKS ON ROTATIONS

Malabar Cashewnuts

Guac And Chips

Chicken Teriyaki Skewers

Yunan Style Lamb Skewers

Khandhari Paneer Ke Tinke

Prawns And Olive Pinchoes

Mini Vegetable Zenan Rolls

Marinated Vegetable Escabeche With Goat Cheese

Fish Satay Lilit With Peanut Sauce



PHERA RITUAL

VEGETARIAN SNACKS

Pick-me-up

Assorted dry fruit platters

Roasted stuffed Figs with Gorgonzola and chillies

Spanakopita Greek Style

Baked Roma Tomato, Courgette, Tartlettes

Baked Potato and Soya Keema Samosa

Pepper Mushroom Masala Potli.

Kadhai doodh in kullads



GRAND RECEPTION

(World Cuisine)

TRADITIONAL & PROGRESSIVE

APPETIZERS FROM AROUND

THE WORLD

Non Vegetarian Delicacies

Highway Murgh Tikka

Kasondi Jhinga

Mutton Boti, Pepper Tartlet

Lamb Seekh Kebab

Thai Chicken Satay

Chilly Parmesan Crusted Fish Skewers

Vegetarian Delicacies

Aam Papad Paneer Tikka

Bharwan Broccoli Tikki

Kolkata Vegetable Cutlet

Mopu Tofu Spring Rolls

Vegetable Fried Wonton

Cheese Jalapeno Fritters

SALAD BAR

Lettuce Varieties

Arugula, Romaine, Lollo Rosso, Radicchio, Iceberg

Grains And Sprouts

Millets, Barley, Quinoa And Sprouted Pulses

Crudités And Grilled Veggies

Cucumber, Zucchini, Cherry Tomato, Assorted Peppers, Tomato Wedges, Charred Corn, Broccoli Florets, Radish, Sweet Beetroot Wedges

Native Cheeses

Feta, Brie, Parmesan Shavings, Buffalo Mozzarella

Nuts And Seeds

Roasted Almonds, Walnut, Sunflower Seed, Sesame Seeds

Pickles

Gherkins, Jalapeno, Olives, Capers, Pickled Onions, Pickled Beetroot

Cold Press Oils And Aged Vinegars

Extra Virgin Olive Oil, Avocado Oil, Walnut Oil, Sesame Oil, Balsamic Vinegar, Red Wine Vinegar, White Wine Vinegar, Sherry Vinegar

House-churned Dressings

Lemon Mustard Vinaigrette Dressing, Balsamic Dressing, Thousand Island, Caesar Dressing

Indian Green Salad

Laccha Onion, Sirka Onions, Sliced Cucumber, Green Chillies, Carrot, Lemon Wedges



**FRESHLY TOSSED
COMPOUND SALAD**

Thai Minced Chicken “Larb Gai” Salad

Char Grilled Shrimp & Citrus Salad With Avocado

Nicoise Salad With Tuna

Raw Papaya “Som Tom” Salad

Grilled Asparagus, Mushrooms & Sundried Tomato Salad

Broccoli, Shitake And Baby Corn,

Truffle Sherry Vinaigrette

Baby Lettuce Salad With Parmesan

Cheese & Candied Orange Peel

**INTERNATIONAL SELECTION
OF CHEESES**

Selection Of International Cheeses

With Classical Accompaniments

Holland’s Edam

Swiss Emmenthal

Sharp English Cheddar

French Camembert

Danish Blue

Accompaniments

Grapes, Assorted Nuts, Dry Fruits,

Crackers, Lavash, Grissini

Prunes, Apricot, Quince Jelly

Apricot Jam And Apple-pear Chutney





Lava Grill

Southern American Style Mix Grill

Selection of Meats

Corn Fed Chicken /Australian Lamb Chops

Buckhurst Sausages, Nuremberg Sausages

Indian Sea Bass, Sea Tiger Prawns, King Fish

Vegetarian Options

Caramelized Onion Stuffed Basil Pesto Marinated Cottage Cheese Steak

Spinach and Cheddar Cheese Stuffed Potato Skin

Exotic Vegetables- Baby Zucchini, Asparagus, Peppers, Broccoli

Sauces & Marinates

Homemade Barbeque, Pepper Jus, Spicy Tomato Sauce, Lemon Garlic Butter Emulsion

Rosemary Garlic, Smoked Paprika & Honey, Lemon Mustard



Sushi Bar

Signature Sushi- Made To Order

Non Vegetarian

Truffle Salmon Roll

California Roll

Vegetarian

Cucumber Tenka Roll

Avocado Tempura Roll

Served with Classical Accompaniments Kikkoman Soya, Wasabi, Gari



SOUP STATION

Forest Mushroom And Chestnuts Veloute

Truffle Mascarpone, Porcini Cream Toast

Traditional Burmese Khow Suey

Served with Classic Accompaniments

Selection Of Freshly Baked Bread Rolls & Gourmet Butter



MARTABAAN COUNTER

Signature Pickling Style Jack Fruit/Chicken/Lamb

Served with Ajwaini Paratha

INDIAN REGIONAL DELIGHTS

Non Vegetarian

Dum Ka Murgh

Laal Maas

Macher Jhool

Vegetarian

Paneer Lababdar

Khubani Ke Kofte

Subjiyon Ka Takatak

Achari Lagan Ke Khumb

Dal & Rice

Dal Makhani

Highway Dal Tadka



Royal Steam Basmati Rice

Hyderabadi Biryani

Gosht Dum Biryani

Hyderabadi Style Dum Cooked Lamb Biryani

Soya Chap Biryani

Marinated Soya Chaap Cooked With Fragrant Rice In Dum

Mirchi Ka Salan

Tangy Sesame, Peanut & Coconut Gravy With Charred Chillies

EUROPEAN SELECTIONS

Grilled River Sole, Grain Mustard & Garlic

Lemon Butter Sauce & Cherry Tomato Compote

Pan Roasted Lamb Chops

Rosemary Merlot Jus & Green Beans & Wilted Spinach

Wild Mushroom Crepes

Basil Tomato Fondue, Garden Greens

Domino Dauphinoise Potatoes

Confit Garlic Emulsion

Mediterranean Vegetable Lasagna

Signature Woks

Hot Basil Stir Fried Chicken

Chengdu Lamb

Thai Vegetable Green Curry

Stir Fried Mushroom with Bamboo Shoots

Mapo Tofu

Singapore Vegetable Noodles

vegetable Fried Rice

Jasmine Rice

SWEET CRAVINGS

Indian Selection

Badam Halwa

Kashmiri Phirnee

Semiyam Kheer

Shahi Tukda

Live – Doodh Feni

European Selection

Deconstructed Lemon Chiffon Pie

Praline Tart

Chocolate & Raspberry Slice

Seasonal Fresh Fruit Gateaux

Classic French Opera

Strawberry Mille Feuille

Bitter Chocolate Slice



GELATO CART

French Vanilla Bean

Fresh Strawberry

Belgium Bitter Chocolate

Mango



LUXURY TEA / COFFEE SERVICE

Finest Tea And Coffee Collection

From Around The Globe

Artisianal Cookies

Classic Tea Cakes

Indian Confectionery



KOLKATA STYLE CHAI KI TAPRI

Malai Toast

Chowringhee Lane Bread Butter

Classic Nimkee

Rusks / Cream Rolls



LATE NIGHT PARTY

Maggie Masala
Kathi Roll- Chicken/Paneer
Railway Style Cutlets
Mini Chicken Burger
Fruit Truffle



ROOM AMENITIES

Personalized
Logo... Trending ## Wedding
Finest Indian Sweets
Seasonal Fruits



BREAKFAST SPECIAL

Sitaram Ke Chole Bhature
Meerut Wale Bedmi Aloo
Dal Pakwaan
Choupati Pav Bhajji
Indori Pohe Bhujija
Rajasthani Kadi Kachori
Mirchi vada
Pahalwaan Ke Parathe
Kadhai Doodh- Jalebi