



BANQUET SAMPLE MENU



CANAPÉS

Hara Bara Kabab

Classic vegetarian cutlet. Mix of green vegetables & fresh spinach

Ajwani Prawns

Fresh marinated prawns, carom seeds, spices

Chicken / Prawn Spring Rolls

Crispy rolls with chicken and vegetables, sweet chilli sauce

Samosas / Pakora / Shingara

Savoury pastries, vegetables or keema, mint chutney

Paneer Tikka

Tandoori cottage cheese cubes, light spices

Murgh Reshmi Kabab

Juicy chicken marinated in yogurt, cashews

Chicken Tikka Skewers

Marinated chicken cooked to perfection

Prawn Butterfly

Crispy golden prawn tempura with sweet chilli dip

Thai Calamari

Wok tossed calamari in ginger and green peppercorn sauce

Chicken Satay Stick

Char-grilled chicken thigh topped with peanut satay sauce

Thai Fish Cakes

Fish paste, long beans, red curry paste and kaffir lime

STARTERS

Tomato Salad

Tomato, cucumber, coriander, chilli, onions, lemon dressing

Kachumbar Salad

Fresh garden greens, cucumber, onion, tomato, chilli, coriander leaves, fresh lemon

Maharaja Salad

Mixed fruit salad, yoghurt, honey.

Chicken Cashew Nut Salad

Chicken, cashew nut, garlic, sweet chilli



Greek Salad

Tomatoes, cucumbers, onion, feta, olives, olive oil & oregano

Grilled Fish Salad

Grilled fish, corn, chilli, coriander, curry vinaigrette

Tandoori Paneer Salad

Marinated cottage cheese, tomato, chilli, coriander,

Chicken Tikka Chaat

Tandoori marinated chicken

Murgh Malai

Chicken, cheese yoghurt, mint, spices

Beef Jali Kabab

Seasoned patty, coriander, breadcrumbs in egg coating

Papri Chaat

Potato, crispy bread, tamarind, onion, chilli, coriander chutney

Pav Chaat Anarkoli

Light and refreshing salad

Salad of fruit, pomegranate, mint, chilli, chaat masala

Prawn Tikka Salad

Tandoori marinated prawns, onion, chilli, tomato, coriander, cooked in a traditional tandoor

Chingri Miri-Miri

Marinated prawn salad, peppers, corn, garden vegetables

Kacha Amm Ar Murgh

Spicy grilled chicken mango salad, coriander leaves

Spicy Grilled Beef Salad / Spicy Papaya Salad

Thai style spicy salad in tamarind & lime sauce .

Bengali Vegetables Salad or Green Salad

Assorted fresh and crispy vegetables, carrot, radish, peppers, tomato, cucumber, lemon dressing

Traditional Condiments

Boondi raita, cucumber raita, beet raita, mango chutney, Aloo Bukhara chutney, lemon pickle, mixed vegetable pickle, pappadums, fresh salad leaves, lacha pyaz, cherry tomatoes, cucumber, chilli, lemon, olives

Dressings

Cocktail sauce, thousand island, ranch, curry vinaigrette

SOUP STATION

Spicy Thai Soup (thick or clear) / Tom Yum

Seafood or chicken, coriander, Indian spices

Chicken Corn Soup

Chinese corn soup, egg, shredded chicken

Cream of Mushroom / Cream of Chicken

Cream, mushroom, onions, milk (chicken optional)

LIVE STATION

Chaat / Chotpoti Counter

Tasty Traditional street food - chat, pani puri, bhel puri, samosa chat

Momo / Dim Sum / Gyoza Station

Traditional Asian dumplings served in steamer baskets, condiments

Kheema Pao

Minced mutton, green peas, traditional condiments, soft bun

Dosa Station

Rice flour and lentil crepes Chef's varieties include:

Potato, chicken, masala dosa, cheese, paneer, with sambar, tomato, coconut chutney

Pasta Station

A selection of pastas and sauces that will suite every taste,

mushrooms, sundried tomatoes, sweet corn, chicken/ turkey, cheese, pesto, chilli flakes, oregano

Noodle Station

Classic Asian noodles prepared in a wok, selection of sauces and condiments

ACCOMPANIMENTS

Bread Basket

Selection of freshly baked breads: bread roll with butter, roti, naan, butter naan, garlic naan, paratha, chapati,

Rice

Plain Rice, Pulau, Kabuli Pulau, Peas Pulau, Vegetable Pulau, Oriental Fried Rice

MAIN & SIDE COURSES

Kacchi Biryani

Mutton biryani, potatoes, mustard, aromatic spices, chillies

Hyderabadi Biryani

Chicken or mutton dum biryani Hyderabadi style

Chicken Roast

Chicken leg roasted in spices, fried onions

Chicken / Mutton / Beef Rezala

Nawabi white korma, whole spices, cashew, & poppy seeds gravy

Bhuna

Choice of Fish, Chicken, Beef, King Prawn or Vegetable
Spicy tomatoes, onions, & sautéed spices. Slow cooked

Beef Mezban

Chittagonian on-the-bone flavoursome beef gravy

Dal Gosht

Mutton, tarka daal, traditional herbs and spices

Fish / Chicken / Vegetable Dopiazza

Mild, sweetness from the addition of caramelised onions

King Prawn Moilee

Jumbo prawns poached in coconut sauce, tempered with dried red chilli, mustard seeds, curry leaves

Aloo Methi / Chicken Methi

Potato, fenugreek leaves, traditional spices. Chicken also available.

Dal Makhni / Dal Butter Fry

Black dal, kidney beans, chana dal, slow cooked with cream and ghee

Palak Paneer

Garlic spinach purée, cottage cheese, traditional Indian spices

Paneer Tikka Masala / Chilli Paneer

Cottage cheese cooked with onion, tomato masala

Pav Bhaji Shobji

Dry mixed vegetables, onion, herbs and spices

Dum Aloo

Baby potatoes, rich spicy tomato sauce

Navratan Korma

Rich coconut milk korma with dry fruits and vegetables

Thai / Chinese Vegetable

Grilled vegetable in mushroom oyster sauce topped with garlic

Chicken / Prawn / Beef Chilli Onion

Spicy gravy, onions, garlic, chilli & soy

Hot & Sour Fish

Crispy fish/ prawn in sweet & sour sauce, bell peppers

Garlic Prawns / Fish

Prawns / fish cooked in tantalising fresh garlic sauce

Beef Chilli Ginger / Beef Ginger Mushroom

Stir-fry beef in delicious mushroom oyster ginger sauce

DESSERTS

Gulab Jamun

Mawa dumpling, cardamom syrup

Roshgulla

Milk curd dumpling, sweetened with syrup

Roshmalai

Creamy soft curd patties, saffron milk

Gajar Halwa

Carrot halwa, cardamoms, pistachios, almond flakes

Shahi Tukra

Traditional milk based bread pudding

Shemai

Vermicelli noodles, sweet cardamom milk

Firni

Cardamon flavoured rice pudding

Payesh / Kheer

Sweet milk and rice pudding, fruits, nuts

Zarda

Zafrani rice, raisins, cardamom, saffron, almonds

Kaju Barfi

Cashew, dried milk bar dessert

Mango Pudding

Refreshing mango pudding



Crème Caramel

Custard dessert with caramel sauce

Lemon / Fruit Tart

Pastry shell with a lemon custard or fruit filling

Lemon or Vanilla Pound Cake

Vanilla & jam cake or lemon zest cream cake

Chocolate Cake

Chocolate cake, layered with caramel, dark chocolate mousse

Crème Brûlée

Sweet custard topped with a layer of hardened caramelised sugar

Black Forest Gateaux

Chocolate cake with cherry filling

Chocolate Brownie

Decadent cocoa bar, chocolate chips

Cheesecake

Selection of cheesecake; mango, berries, chocolate, vanilla

Sliced Seasonal Fruits

Watermelon, honeydew, rock melon, pineapple, mixed berries, grapes

LIVE STATION**Ice Cream Station**

Choice of ice cream: chocolate, vanilla, strawberry

Toppings: chocolate sauce, caramel sauce, fruit sauce, toasted nuts, chocolate shavings, chocolate crunch pearls, sprinkles

Jilapi Station

Fried jilapi batter, rose water syrup

BEVERAGES

Fresh fruit juices, soft drinks, borhani, flavoured lassi, mineral water

Selection of tea, herbal infusion, coffee

