

GALA DINNER

MOCKTAILS

Sattva

Tomato juice flavored with worchester sauce, jalapenos and lemon

Moksha

Exotic combination of watermelon and blue berry juices

Maya

Strawberry drink with ginger ale and lemonade

Mojitio

Scented with fresh mint leaves

Gentle breeze

Cranberry juice & Pineapple juice

Gourmet fruit punch

Mixed fruit juice, grenadine syrup

AERATED WATER

Cola

Orange

Lemon

PRESERVED JUICES

Orange

Mango

Pineapple

Tomato

SOFT BEVERAGES

Jal jeera

Mineral water (200 ml)

CHAAT STATION

Gol gappe (Atta & Suji with 3 kinds of flavored water)

Served with 3 flavors of digestive water

Bhalla Papri

Topped with mint and saunth chutney

Aloo Tikki

Crispy fried and topped with minted chutney

Matar Patila with Kulcha

Topped with onion salad

Moong Dal ka Chilla

Stuffed and served with chutney

NON VEGETARIAN ROTATORY HORDOEUVRES

Indian

Murgh Aflatoon

spiced with black pepper

Fish Amrit sari

Mustard infused fish served with mint sauce

Oriental

Wok tossed honeyed chicken with chilies and sesame seeds
served with sambhal olek

Drum of heaven
Our old time hot favorite

International

Cajun chicken satay
Topsy chicken flavored with aged cajun spices

Meat Balls in BBQ sauce
Broiled noisettes of lamb tossed in BBQ Sauce

VEGETARIAN ROTATORY HORDOEUVRES

Indian

Paneer achari tikka
Spiced with aam ka achar masala and black pepper

Hare matar ki potali
Served with chutney

Oriental

Vegetable dragon roll
Oriental specialty rolls coated with sesame seeds

Golden fried baby corn
Young babycorn flavored with oriental spices and batter fired

International

Vermicilli Croquettes

Served with sauce piquant

Tarts filled with antipasto

Baked tarts filled with Italian anti pasto

SOUPS

Vegetable Sweet corn (veg & Non veg)

Served with mini rolls

Tamatar aur Dhaniyae ka Shorba

Fresh plumb red tomatoe broth infused with cilentro

SALAD MOSAIC

Relish with assorted dips

Assorted fresh vegetable crouettes with assorted dressing

Potato salad with mustrad and spinach

baked potato salad with mustard and wilted spinach

Roasted corn and pepper salad

char grilled corn with smoked olive poached peppers

Mixed garden greens

fresh garden green vegetables

Sprouted Beans salad

Young sprouted beans tossed with lemony vinnegrette

MAIN COURSE

Non vegetarian

Kacchi mirch ki murg

Made dum pukht style

Jungali Gosht

Lamb prepared in nomadic style and spiced with hari mirch



Paneer Lababdar

Cottage cheese cooked in rich tangy gravy

Diwani handi

Assorted vegetables spiced with crushed black peppercorns

Vegetable Gullars in Amritsari vadi ki gravy

Delicacy of punjab stewed in gravy spiced with spicy vadi

Methi malai matar

Green peas cooked with fresh fenugreek

Dal makhni

dum kae lentils cooked overnight and finished with butter and cream

Peas Pullao

A light preparation by tempering it with fresh peas

Assorted Breads

Tandoori roti

Nan

Namak mirch ki roti

Laccha parantha, Pudhina parantha

Raitas...

Dahi bhalla

Pineapple raita

**DELICACIES FROM PUNJAB**

From the land of mystic punjab famous for its robust and rich cuisine

Kukad Makhan wala

Made dhaba style

Sarson ka saag (Seasonal)

Served with gud shakkar and safed makkhan

Patiala di kadi pakodi

Famous for its simmering palak ki pakoris

Amritsari chole

Served with mooli aur piaz ki chutney

Amritsari kulchae

Stuffed with home made cheese, nuts and napped with desi ghee

ORIENTAL PAN-ASIAN

A fun filled japanese "inochi no dashi" which means broth of vigor is a spread of oriental bar-be-q with an indian & english vegetables with rice and noodles along with different sauces made a fresh by our are placed. The guest can pick and choose the combination to their liking and get it cooked in front of them by our professional chefs.

Tepanyaki live counter

Assorted vegetables

Babycorn, white mushrooms, black mushrooms, brocolli, cauliflower, carrot, beans sprout, green sweet peppers, red sweep, bell peppers, bok choy, Chinese cabbage

Sauce & Condiment

Light soya sauce, dark soya sauce, schezwan sauce, chili garlic



Diced chicken in Thai red curry

Chicken stewed in coconut and Thai red curry paste

Sauteed crispy vegetables in garlic sauce

Garden fried vegetables tossed with garlic and black pepper

Hakka style noodles

wok tossed with chili and garlic

Vegetable fried rice

Tossed with scallions



CONTINENTAL

Griddled Fish -Live

Grilled and served with lemon caper butter

Pasta fare- Live

Assorted pastas

Penne, fussilli, fettuccini

Vegetarian sauces

Sun-dried tomato, cream sauce, basil pesto

Condiments

Button mushrooms, broccoli, zucchini, yellow squash, sweet red bell pepper, sweet green bell pepper, sundried tomato, artichoke hearts, black pepper, garlic, onions, green olives, black olives, capers, parmesan cheese, cheddar cheese, olive oil, fresh basil, oregano, chili flakes

Assorted breads

Garlic, french, herb, ciabatta, foccacia, lavash



DESSERTS BAR

Indian sweets

Mini coin size jalebi with saffron -live

Allahbadi rabri

Stuffed gulab jamun

Gulab ki kheer with chandi ka vark

Continental

Hot chocolate gateaux

Strawberry Souffle

Lemon & Cheese Cake

Tiramisu

Assorted Ice creams