



CHEF SPECIAL NON VEG MENU

PASS AROUND SNACKS

VEGETARIAN (ANY 3)

Chutney Paneer Tikka • Paneer kesari Tikka • Paneer Chilli • Aloo Makai ki tikki • Hara bhara kebab • Hingori aloo • Palak aur anar dane ki shammi • Subz Seekh Kebab • Hare Pyaaz aur Makkai Kurkure • Corn and cheese balls • Spinach & ricotta Vol-Au-Vent • Cheese Stuffed crumb Fried Mushroom • Tilwale Aloo • Honey chilli Baby corn • Salt & Pepper Mushrooms • Dhaniya Pudina Tawa Aloo • Bhutta Amritsari • Palak aur Channe ki Shammi • Tandoori Mushrooms • Rajma aur Akhrot ki Tikki

NON VEGETARIAN

CHICKEN (ANY 2)

Murgh Tikka Kali Mirch • Achari Murgh Tikka • Tandoori Murgh ke Champ • Murgh Gilafi Sheekh Kebab • Quick Fried Chicken in Soy Ginger Sauce • Crispy Chicken in Hot Garlic • Chicken Shezwan • Murgh Malai Tikka • Kasturi Murgh Tikka • Murgh Reshmi Kabab • Corn & Chicken Vol au Vent • Chilli Chicken • Chicken Pepper Fry • Dakshini Murgh Tikka • Smoked Chicken and Black Olive Kabab • Thyme Crusted Chicken Fingers

MUTTON (ADD ON)

Gosht Seekh Kebab • Shammi Kebab • Gilafi Seekh Kabab • Shikampuri Kabab • Galoti Kabab on ultey tawe ka paratha • Lasooni Lamb Seekh Kabab

FISH (ANY 1)

Machli Amritsari • Machali Tikka Achari • Sarson machhli tikka • Herb crusted fish goujons with olive tartar • Rawa Fried Machli • Ajwaini Machli Tikka Specials (200 + taxes per person) • Prawn Till Tikka • Beer Batter Prawn

SOUPS

VEGETARIAN (ANY 1)

Tamatar Dhania Ka Shorba • Rasam (Tomato, Ginger, Pepper) • Oven Baked Green Tomato soup • Wild Mushroom Soup • Minestrone Soup • Veg Manchow Soup • Roasted Pepper & Tomato soup With Galic rosemary infused oil • Asian style veg clear soup • Vegetable Hot & sour soup • Vegetable Sweet corn Soup • Cream of Tomato

NON VEGETARIAN (ANY 1)

Paya Shorba • Cream of Chicken • Chicken Sausage and chilli soup • Lemongrass and Coriander Flavored Chicken Soup • Asian style chicken clear soup • Hot & sour chicken soup • Chicken Manchow Soup • Lamb & cilantro Broth • Sweet corn Chicken soup





CHEF SPECIAL NON VEG MENU

SALADS

VEGETARIAN (ANY 3)

Grilled vegetable with feta • Pasta salad with Crisp garden vegetables • Honey glazed beetroot and carrot with crumbled ricotta • Mustard and pepper rubbed potato with confit garlic • Grilled American corn and green pepper salad • Cucumber and Peanut Chaat with coriander dressing • Apple and Walnut Salad (Woldorf Salad) • Oven roast Eggplant and Rocket lettuce with Feta • Tomato and Bocconcini Salad with Fresh Basil, Olive Oil and Balsamic • Smoked aloo chaat • Sprout salad • Channa Chaat • Spinach and Lima bean salad • Dahi wada • Papdi chaat • Khaman Dhokla • Indian Salad Bar (Tomato wedges, Cucumber, Carrot slices, Latcha Onion)

NON VEGETARIAN

CHICKEN (ANY 1)

Tropical chicken salad with ginger cilantro vinaigrette • Asian chicken salad with sesame soy drizzles • Grilled chicken and oven dried tomatoes with Garlic vinaigrette • Sliced chicken, American corn, Green Beans with olive and caper dressing • Cajun spiced Roast chicken and bell pepper with black olive tapenade

MUTTON (ADD ON)

Pulled lamb with mint and couscous lemon dressing • Roast lamb, Beet and broad bean salad tossed with herb vinaigrette • Shredded lamb and Asian slaw with toasted sesame dressing

FISH / SEAFOOD (ADD ON)

Mediterranean seafood salad • Smoked Fish with wilted tomato and basil dressing • Thai Seafood Salad

MAINS

VEGETARIAN (ANY 2)

Paneer Lababdar/Paneer Makhani / Kadahi paneer/Saufiyani Paneer • Pindi chole • Rajma Moong Masala • Vegetable Jalfrezi / Kadhai Vegetable / Subz Miloni • Bhutta do pyazz • Aloo simla mirch / Dum aloo Kashmiri/Aloo Hara pyaz • Baingan aur mirch ka salan / Bagare Baigan • Bhindi aamchoori / Bhindi Masala • Gobhi Adraki • Dhingri mutter • Baked vegetable • Mushroom & Corn Fricasse • Spinach and ricotta lasagna / Vegetable Lasagne • Gratin potatoes with spinach, garlic, caramelized onion

NON VEGETARIAN

CHICKEN (ANY 2)

Murgh Makhani • Teen Mirch ka Murgh • Dhabhe ka kukkad • Murgh Avadhi Korma • Honey Roast chicken with thyme jus, flashed tomato • Barbeque chicken with caramelized pineapple • Paprika, garlic and lemon grilled chicken with Garlic jus • Quick fried Chicken in chilli coriander sauce • Thai Chicken curry (RED/GREEN)



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FISH (ADD ON)

Goan fish curry • Mahi Kaliyan • Machli tawa Masala • Baked fish with tomato, oregano and feta • Oven baked fish with rosemary cream and balsamic infused pearl onion • Pan seared fish with caper beurre blanc and Butter Tossed Chestnut

MUTTON (ADD ON)

Khade masale ka Gosht • Rara gosht • Gosht Rogan josh • Kheema mutter • Gosht ka Salan • Gosht saagwala • Sheppard's Pie - Lamb Mince with Gratinated Mashed Potato

DAL (ADD ON)

Dal Makhani • Langar Ki dal • Hara Moong dal Tadka • Yellow dal Tadka • Pakoda Kadi • Gujrati Kadi • Dal palak • Dal panchmel

RICE (ANY 1)

Hyderabadi Subz handi biryani • Kaju kismis ka pulao • Mutter Pulao • Choliya pulao • Jeera Pulao • Vegetable Pulao • Steam rice • Hyderabadi Gosht Biryani • Hyderabadi Murgh dum Biryani

ASSORTED INDIAN BREAD

Naan / Garlic Naan / Pudina Parantha /Lacha Paratha/Tandoori Roti / Missi Roti

DESSERT

MITHAI HOT (ANY 2)

Moong dal halwa • Gajjar ka halwa (Seasonal) / Doodhi ka halwa • Gulab jamun • Jalebi with rabdi • Gulab ki Kheer • Malpua with rabdi • Kala Jamun • Shahi Tukda

MITHAI COLD (ADD ON)

Chum chum • Rasmalai • Rasogulla • Shrikhand • Kesar phirni • Kalakand • Malai Kulfi • Raj bhog

WESTERN - EGGLESS (ADD ON)

Crunchy hazel nut cake • Seasonal fruit cake • Tiramisu • Apple and berry crumble • Chocolate cappuccino mousse • Old fashion slice • Mocha crumble • White chocolate berry mousse • Baked Yoghurt • Florida

WESTERN (ADD ON)

Lemon/ berry/mocha Cheese cake • Berry bavaroise • Chocolate Mud Pudding • Choco Nutty Pudding • Chocolate Mud cake • Caramel and chocolate cheese mouse • Tropical Fruit / Black forest • Banana caramel Mousse cake • Rum truffle log • Creme Brulee • Chocolate Walnut Brownie