

Wedding Non - Veg Menu

500Pax @ Rs 2000/-

Welcome Beverages

Mocktails

Gentle Breeze

Cranberry Juice & Pineapple Juice

Fruit Punch

Mixed Fruit Juice, Grenadine Syrup

Fools Mule

Ginger Ale, Lime Juice, Grenadine Syrup

Shirley Temple

Ginger Ale, Grenadine Syrup

Virgin Mojito

Fresh Mint, White Sugar, Lemon Chunks Muddled With
Crunchy Ice Flakes And Splashed With Sprite

Mango Julius

(Mango & Pineapple Juice Blanded With Vanilla Ice – Cream)

Hot Mocktails

(Rose & Cinnamon Flavours Mocktail Serve In Shots Glass)

Aerated Drink

Coke, Diet Coke, Coke Zero

Fanta



Sprite, Limca

Fresh Lime Soda/Water (Sweet/Salted)

Assorted Juices

Orange Juice

Mix Fruit

Cranberry Juice

Pine Apple Juice

Fresh Juice

Orange

Anaar

Pineapple

Shakes

(Strawberry / Chikoo / Mango / Chocolate)

Pre-Dining Area

Cold Tapas - Non-Vegetarian

Smoked Salmon

Lemon & Crème fraiche On Blinis

Chicken Liver Pate With Mango Chutney On Brioche Toast

Asparagus Wrapped Ham-

Marinated Prawns With Capers On Crostini

Calamari Salad On Pita Crisp

Mini Chilly Lamb Pie Cups

Cold Tapas - Vegetarian

Braised Japanese Cabbage Stuffed With Asparagus
Served With Ponzu Sauce

Olive's Water Chestnuts & Cornichons Skewers

Roasted Red Peppers And Feta Cheese Filled In Zucchini Cups

Gazpacho Shots

Bocconcini
(Served With Cherry Tomato)

International Cheese Board

Emmental

Gouda

Edam

Cheddar Smoked Cheese

Served With

California Grapes, Crackers And Olives

Live Tuscan Pizza Station

Italian Chicken Pizza

Pepperoni Pizza

Classic Margarita

Grand Exotic Veg

Served with

Oregano | Chilli Flakes | Olive Oil

Live Dim Sum Station

Veg. Steamed Momos

Dim Sums

Chicken | Fish

Spinach And Water Chestnut

Shiitake

Bok Choy And Tofu

Served With

Spicy Peanut Dip | Chili Garlic Dip | Soya And Coriander

Mexican Cuisine

Tacos

Nachos

Enchiladas De Queso

Quesadilla – Paneer Or Chicken

Refried Beans, Jalapeno, Lemon, Pickled Radish, Onion, Tomato, Corn, Cilantro, Avocado

Guacamole, Salsa Picante, Cheese Sauce, Chipotle, Pico De Galo
Mild Cheddar

Lucknowi Galouti Kebab

Mutton Galouti

Vegetables Galouti

Rajma Ki Galouti

Served With

Ulte Tawa Ka Paratha

Street Food of India (Any Seven)

Mastani Fruit Chaat

Masaledar Shakarkandi

Raj Kachori

Kanji Pakori

English Dry Fruit Chaat

Moonglet

Golgappa Ambala Type

Aloo Tikki (Stuffing Paneer, Dal, Mutter)

Moong Dal Chilla Paneer Wala

Palak Patte Ki Chaat

Pav Bhaji

Patiala Mutter Kulcha



Dahi Bhalla

Fresh Fruit Counter

5 Indian, 5 Imported & 2 Exotic
(Selected Varieties Of Minimum)

Snacks On Rotation

Non - Vegetarian

Prawns Salt N Pepper

Stir Fried Prawns Marinated In Aromatic Spices Tossed In Salt N Pepper

Panko Crumbed Fish Fingers

Fish Fingers Panko Crumbed & Served With Tartar Sauce

Fish Kebabs

(Served With Basil Chutney)

River Fish Cubes In Pink Green Schezwan & Black Pepper Corn Spiked Yogurt Marinade

Lamb Shikampuri Kebab

Shikampuri Kebab Of Hyderabad Is Also One Such Kebab Recipe Which Hails From The Royal Kitchens Of The Nizam. Originally, The Kebabs Of Hyderabad Cuisine Are Cooked On The Heated Stone. This Heated Stone Releases A Smoky Flavour When It Comes In Contact With The Meat And Spices. This Is What Gives The Kebabs Their Unique Taste.

Boti Kebab

Lamb Marinated In Yoghurt And Skewered, Then Well Cooked. Traditionally, Boti Kebab (Lamb) Is Cooked In A Clay Oven Called A Tandoor

Chicken Singapore

Marinated Chicken Cube Seasoned With Spices And Deep Fried

Murgh Hussaini Tikka

(Served With Mint Chutney)

Brown Cashew Nut Marinated Boneless Chicken Tikka Cooked On Charcoal

Seek Jugalbandi

Layer Of Chicken Mince And Mutton Mince Kebab Served With Mint Chutney
Spicy Keema Kaleji On Brioche

Chicken Tikka

Marinated Chicken Cube Flavored With Indian Aromatic Spices. Cooked In Clay Oven

Sizzling Twice Cooked Crispy Fragrant Chicken

Marinated Chicken Twice Cooked With Red Wine Vinegar, Burnt Garlic & Fragrant Chinese Spices

Chicken Satay

Served With
Home-Made Peanut Sauce

Vegetarian

Dudhiya Kebab

Tender Cubes Of Paneer Stuffed With Mashed Potatoes, Herbs, Nuts & Finished On Charcoal

5 Cheese Paneer Tikka

(Served With Cheese Fondue)

Kung Paopaneer

Cottage Cheese Cooked With Dry Chilies & Nuts

DahiKe Kebab

Shallow Fried Hung Yoghurt Patties Flavored With Cardamom

MatraBhel

Crispy Tarts Filled With Boiled White Peas And Finished With Churned Curd, Sweet Chutney,
Chopped Onion, Green Chili, Coriander & BesaniBhel

Anjeer Matter Ki Shammi

(Served With Mint Chutney)

Pan Fried Chatpate Green Peas Kebab Filled With Anjeer & Cheddar Cheese

Sesame And Pomegranate Potato With Kamrak

(Served With Yogurt Dip And Fruit Salad)

Barrels Of Potatoes Filled With Pomegranate & Kamrak Nuts And Coated With White Sesame Seeds,
Finished On Charcoal Grill

Thai Vegetable Spring Roll InChilli Garlic Dip

Crisp Fried Wontons With Sweet Chilli Sauce



Arancini

Risotto Balls Stuffed With Mozzarella Served With Spicy Tomato Sauce

Exotic Skewers

(Marinated Broccoli, Olive, Peppers And Mushrooms)

Soup Station

Khao Suey: - Live

Non-Veg / Veg

With All Accompaniments

(Boiled Egg, Shredded chicken, Boiled Potatoes, Onions Red, Crisp Brown Onion, Basil Leaves, Root Ginger, Raw Banana, Blanched Spinach, Green Onions, Chilli Oil, Lemon Wedge, Crispy Noodles, Boiled Rice, Mint Leaves, Curry Leaves, Grated Fresh Coconut, Cabbage)

Tomato Basil Soup

Cream Of Asparagus

Salad Station

Insalata Caprese

Fresh Bocconcini And Sliced Tomato Marinated With Basil Pesto And Modena Balsamic

Broccoli And Asparagus Mimosa With Pimento And Pine Nut

Fresh Broccoli & Asparagus Tossed Up In Olive Oil And Garnished With Nuts

Aloo Chana Chaat

Waldorf Salad

Apple & Walnut Based Salad

Fresh Garden Green Salad

Beans Sprouted Salad

Chana Sprouted Salad

Macaroni Salad

Cheese & Pineapple Salad

Kimchi Salad

Russian Salad

Onion Laccha

Coleslaw Salad

Kachumber Salad

Baby Onions In Red Vinegar

Yogurt Station

Mix Vegetable

Burani

Pineapple

Mint

Accompaniments

Achaar

Aam Ka Zaika

Lemon Hot And Sweet

Lazeez Adrak Lachcha

Gajar Gobhi Shalgam Chatpata

Papad

Rice Papad



Disco Papad
Aloo Papad
Chane Ki Dal Ka Papad
Moong Dal Roasted Lal MirchPapad

Chutney

Garlic Chutney
Mint Chutney
Pyaz Ki Chutney
Anar Dana Ki Chutney

Main Course

Indian

Tak-A-Tak- Live

BATER TAWA MASALA

MUTTON TIKKA TAK A TAK

(Juicy chunks of lamb marinated in special Amritsar spices, flavored with rum & tossed in onion masala)

SharabimurghTak-A-Tak

Gurde, Kapoore, Kaleji, Magaz on Tawa

Anda & Keema Parantha

Masala Soya ChaapTak-A-Tak

Nutri Keema Tak-A-Tak

Mushroom Tak-A-Tak

Served With

Roomali Roti, Mint Chutney & Lachha Onion

In Chaffer

Nalli Nihari

Nihari Is A South Asian Curry Consisting Of Slow-Cooked Lamb Along With Bone Marrow

Lahori Gosht Karahi

Mutton Cooked In Spicy Tomato Based Gravy In A Concave Cooking Vessel, Finished With Ghee & Coriander Punjabi

Butter Chicken

Needs No Explanation; Except That; The World Is Going Crazy Over It!

Murgh Tikka Makhani

Murgh Korma

Mewa Aur Mawe Ka Paneer Tikka Lababdar

Paneer Cooked In Punjabi Style

Nargisi Kofta Curry

Kofta Curry Cooked In Awadhi Style

Assorted Veg Tawa (Live)

Kerala, Arbi, Baingan Cooked In Tomato Gravy

Lazeez Banarasi Aloo

Navratan Badam Korma

Broccoli Aur Soya Wadi Masala

Cooked In Awadhi Style

Gobi Pudina Adraki

Dal Makhni

Amritsari Chole Kulche

(Served With Pyaz & Mooli Ki Chutney)

Makke Di Roti Aur Sarson Da Saag

(Served With Makhan & Gur)

Punjabi Kadhi Pakora

Punjabi Rajma

Ghar Ki Rasoi

Arhar Ki Dal Tadkewali

Tawa Phulka

Aloo Methi

Gajar Mutter

Luft - E- Awadh

Nawabon Ki Pasand

The Greatest Kebab Maker Awadh Has Ever Known, Created A Delicacy In The Late 19th Century Known As "Shahih Shalawat Ke Kebab". The Uniqueness Of This Kebab Is The Masala Which Incorporates 60 Spices In The Making.

Vegetarian/ Non- Vegetarian Galouti

(Served With Ulte Tawe Ka Paratha)

Mince Of Mutton Grinded To A Fine Paste With Exotic Spices, Smoked With Cloves And Desi, Cooked On A Mahi Tawa Live

Mahi Qaliya Dum Pukht

Marbles Of Fish Cooked In Mustard Oil Gravy, Enhanced With Fenugreek Seeds & Served With A Garnish Of Fresh Coriander And Julienne Of Ginger Soaked In Lemon Juice

Murgh Khushk Purdah

A Resplendent Boneless Chicken, Cured In Star Anise Scented Marinade, Grilled In A Tandoor. Dum Cooked With An Assortment Of Vegetables & Sprinkling Of Mace Under Purdah Of Puff Pastry

Dum Ki Raan

Leg Of Lamb Marinated In Dark Rum, Stuffed With Onions, Cheese And Mint, Smearred With Freshly Grounded Secret Masalas. Cooked Dum Style In Its Own Juices, Carved Live

Qasar -E- Pukhtan

Paneer Cubes Sautéed In Fresh Tomato Puree,
Finished With Fenugreek & Cream

Dum Ki Kumbh

Done In A Classic North Frontier Ways- Button Mushrooms Slow Cooked In An Aromatic, Infused With Fennel & Dry Ginger

GoshtDegi Biryani

Finest Basmati Rice, Layered With An Aromatic Mutton Masala Marination, Cooked On Dum With Casing Of Indian Filo Bread

SubzDegh Biryani

Finest Basmati Rice, Layered With An Aromatic Mixture Of Vegetables & Its Masala Marination, Cooked On Dum With Casing Of Indian Filo Bread

Burani Raita

Smoothened Curd Infused With Sautéed Garlic & Indian Paprika

Hyderabad KeGharane Se

Mutton Badami Korma

Flavored Mutton Delicacy From Hyderabad Finished In Almonds Gravy

Hyderabad Murgh Tomato

Cuts Of Chicken Marinated And Cooked With Tomato With Indian Spices

Dum Ka Paneer

Cottage Cheese Delicacy Finished In Yogurt Cashew Nut Gravy & Cooked On Dum

Mirch Ka Salan

Hyderabad Delicacy Everybody Favorites

Bagara Baingan

Baby Brinjal Cooked In Special Made Peanut Gravy

KaccheGosht Ki Biryani
(Served WithBurani Raita & Kachumber Salad)

Rice And Biryani Station

Kashmiri Pulao

Awadhi Gosht Dum Biryani

ZafraniTarkari Biryani

Indian Breads

Ajwain Ka Lachcha Paratha

MethiMakhani Naan

Rogani Roti

Pizza Naan

Makhani Roti

Methi Ki Roti

Mirchi Ka Lachcha Paratha,

Missi Roti,

Tandoori Roti

Meerut Ke Tandoor Se

Bakarkhani

Sheermal

Khandari



Biscuit Roti

Pizza Naan

International

Lebanese

Chicken Shawarma (Live)

Piccata Of Chicken Marinated In Arabic Spices And Cooked In Shawarma

Cottage Cheese Shawarma

Pita Bread

Hummus

Fattoush Salad

Falafel

Babaganoush

Moutabal

Tzatziki

Thai Buffet

Fish In Mild Thai Yellow Curry

Spicy Chicken In Thai Red Curry

Exotic Vegetables In Thai Green Curry


GET YOUR MENU. IN
Celebrate Flavor. Celebrate life

Fire Of Suko Thai

Stir Fried Vegetables With Red Chilies, Onions & Fresh Peppercorns

Phad Thai

Jasmine Rice

Oriental

Stir Fried Chicken In Schezwan

Stir Fried Vegetable In Black Bean Sauce

Manchurian in Hot Garlic Sauce

Veg Fried Rice

Veg Hakka Noodles

Italian Station

Pasta

(Penne, Fuseli, Orecchiette & Linguini)

Sauces

(Pomodoro, Ratatouille, Cheese Fondue)

Condiments

(Grated Parmesan, Basil, Olives, Sun Dried Tomatoes)

Accompaniments

Ciabatta, Multigrain Rolls, Garlic Bread

French Sticks, Rye Bread

Oregano Focaccia

Cream Cheese & Crushed Pepper

Smoked pepper with olive drizzle
Parsley Butter

Continental

Grilled Chicken In Red Wine Sauce

Grilled Fish In Lemon Caper Sauce

**Spinach Stuffed Cottage Cheese Steak
(With Pesto Sauce)**

Grilled Vegetables

Mashed Potatoes

Desserts

FRUIT FLAMBÉ STATION

(Assorted dried nuts and fruits with honey, marinated fresh and tinned fruits,
flambéed with brandy)

Western

Orange Tiramisu

Blueberry Cheese Cake

Chocolate And Nut Rolls Crème Brule

Hot Chocolate Mud Cake

Red Velvet Cake

Assorted Mousse

Fresh Fruit Gateaux Pastry Size

Blueberry Cheese Cake

Warm Apple Tart

Apple Lasagna

Churros (Live)

Caramel

Chocolate Sauce

Indian

Moong Dal Halwa

Carrot Halwa (Seasonal)

Nano Jalebi Served With Lachedar Rabri

Bharwan Gulab Jamun

Mango Chennapayesh

Coffee Rasmalai

Gur Ka Rasgulla

Strawberry Bengali Rasgulla

Sugar Free Sweets

Coconut Phirni In Kasora

Lemon Cheese Cake

Rose Petal Rice Kheer



Assorted Ice Cream

Vanilla

Strawberry

Chocolate

Assorted Tillakulfi

Paan

Anar

Kesar Pista

Mango Kulfa

Assorted Tea/Coffee Station

Assorted Tea

Masala Tea

Assam Tea

Green & Earl Grey Tea

Green Tea

Coffee

Cappuccino

Espresso

Americano

Latte

Iced Blended Cold Coffee



Pushkar Tea

Kashmiri Kahwa seasonal

(A Traditional Kashmiri Kahwa)

ASSEMBLY POINT

Mineral Water Bottle-250 Ml
Assorted Soft Drinks
Assorted Juices
Assorted Tea
Coffee

Grilled Snacks

Paneer Tikka
Stuffed Sesame Potato
Veg Kebab
Malai Soya Chhap

Indian Snack

Cocktail Potli Samosa
Assorted Mix Pakora
(Paneer, Aloo, Pyaz, methi)

Dessert

Bite Size Chocolate Burfi

PHERA MENU

Mineral Water Bottle-250 ml
Assorted Soft Drinks
Assorted Juices

Dry Sweets

Kaju Burfi Bite Size
Chocolate Burfi Bite Size
Chenaa Murki

Dry Fruits

Roasted Badam
Roasted Kaju

Hot Station

Coffee
Rajasthani Tea

Sweet & salted Assorted Cookies

