

Non-Vegetarian Starters / Canapés

Murg Tikka

Boneless cubes of chicken delicately marinated in a traditional tikka marinade

Murg Tawe Wala

Boneless thigh of chicken, marinated with chef's secret recipe and cooked on tawa

Murg Hiriyali

Boneless chicken marinated in fresh spinach and coriander

Rashmi Kebab

Mince chicken cooked with fresh coriander, and exotic herbs, Finished in clay oven

Tandoori Chicken Wings

Chicken Wings delicately marinated in a traditional tikka marinade

Murg Malai Kebab

Breast of chicken in a mild and exotic marinade, finished in the tandoor

Desi Chilli Chicken

Sautéed Chicken tossed with homemade schezwan sauce, green peppers and onions

Gilafi Seekh Kebab

Baby lamb mince kebabs cooked with fresh coriander and mixed papers, and exotic herbs, finished in the clay oven

Machli Amritsari

Fresh fillet of fish (coley), marinated in spices and a hint of wild marjoram,
Coated in a crisp batter, served with lemon

Mahi Tikka Ajwaini *

Scottish Salmon cooked to perfection in the clay oven, Flavored with carom seeds

Tandoori Masala Chops *

Succulent lamb chops marinated in a yogurt and chilli garlic paste

Lahsuni Jheenga*

Jumbo prawn, cheese, Indian spice

Bhatti ke Pudhina Chops*

Tender lamb cutlets with ginger, dried mint, and peppercorns; chilli yoghurt dip

***At Extra Cost**

Vegetarian Starters / Canapés

Subz Mewa ki Sheekh

Vegetable, cottage cheese skewers, spice

Kesari Paneer Tikka

Cottage cheese, carom seed, cream, saffron

Matar Aloo Tikki

Potato & pea fritters, mildly spiced

Punjabi Aloo Tikki & Channa

Potato fritters, mildly spiced served with chick peas

Gobi Manchurian

Fresh cauliflower coated and tossed with a mouthwatering indo-Chinese marinade

Honey & Chilli Gobi Manchurian

Fresh cauliflower coated and tossed with honey and chili

Bhatti Wala Paneer Tikka

Chef's special spice flavored char grilled cottage cheese

Harabara Kebab

Mixed Veg and spinach kebabs

Palak Patta Chaat

Crispy fried spinach leaves with chick Peas, yoghurt in a tangy sauce

Achari Jaituni Khumb

Roasted mushroom with pickled spices and tangy olive past

Purani Dilli Ki Chaat

A cool & refreshing combination of crisp semolina & wheat biscuits-covered in chilled yoghurt, chutneys, ginger & hot spices

Peas Patties

Potatoes fritters, spiced and filled with fresh green peas

Tandoori Paneer Tikka

Cottage cheese marinated in yogurt based mixture

Chilli Paneer

Sautéed chilly paneer (cottage cheese) with green peppers and onions

Pesto Dhaniya Paneer Tikka

Cottage cheese marinated in pesto based mixture

***At Extra Cost**

Vegetarian Starters / Canapés

Pyaz aur Palak Bhajia

Onion and spinach bhajia

Aloo Bhajia

Potato bhajia

Assorted Vegetable Bhajia

Vegetable and chilli bhajia

Paneer Ke Gole

Spicy Paneer Balls in Coriander & Chilly Ginger

Mogo Chips

Cassava chips

Chilli Mogo

Chilli cassava chips

Samosa (Cocktail)

Potato pastry parcel

Vegetable pastry parcel

Paneer (cottage cheese) pastry parcel

Spring Roll (Cocktail)

Paneer (cottage cheese) spring roll

Mix vegetables spring roll

Noodles Spring roll

Paneer Tikka (Tandoori) Aloo & Paneer Kati rolls

Potato & cheese wraps

Puchka Bhel

Gol guppas stuffed with bhel puri mix in imli (tamarind)

Punajbi Samosa Chaat (hot)

Potato & pea cocktail pastry parcel Served with chick peas, yogurt fresh onion & coriander

Peas Kachori

Gujarati styled starter with masala pea filling

***At Extra Cost**

Main Course Vegetarian Dishes

Bhindi do Pyaza

Okra cooked in a traditional Punjabi recipe with cumin and onions

Bhangan Bharta Amritsari

Roasted baby aubergine puree with coriander & ginger

Punjabi Channa Masala

Whole chickpea cooked in a Punjabi tomato-onion masala

Bomaby Aloo Sabji

New potatoes cooked in a ginger sauce with whole cumin, tossed in an Iron Kadhai

Gobi Matar

Cauliflower & peas cooked in green chilli & roasted cumin

Karahi Paneer

Fresh homemade cheese tossed with mixed peppers, onions & tomatoes

Punjabi Kadhi

Punjabi Kadhi cooked with vegetable pakora and methi seeds

Khumb do Pyaza

Fresh button mushrooms cooked with red and green onions
Lady finger, onion, tomato gravy

Matar Methi Malai

A delicious dish with pureed spinach cooked with peas and green fenugreek leaves

Butter Paneer

Fresh homemade cheese cooked in a fine garlic butter & cream sauce

Saag Aloo

Spinach & Potatoes cooked in ginger and chilly

Saag Paneer

Spinach & cottage cheese, flavored with nutmeg & ginger

Tinda Masala

Round gourd in tomato and onion masala

***At Extra Cost**

Punjabi Matar Paneer

Paneer dices with green peas in a rich tomato and creamy gravy, flavoured with fenugreek and garam masala.

Vegetable Kofta Curry

Vegetable dumpling cooked in nuts based sauce

Navratan Korma

A traditional dish cooked from the nine different vegetables, fruit and nuts

Subz Kofta Curry

Mix vegetable dumpling, spiced gravy

Zeera Aloo

Potatoes cooked with green chilies, coriander & roasted cumin

DAAL

Punjabi Tarka Daal

Yellow lentils finished with a tempering of cumin, onion and chilies

Daal Makhani

Black Urad lentils cooked in a copper vessel, reduced in a tomato and ginger sauce, finished with butter & cream

Daal Palak

Yellow lentils with baby Spinach

Dhabey wali Daal

Black lentils and red Kidney beans cooked overnight on Clay oven and finished with butter & cream

***At Extra Cost**

Non-Vegetarian Main Course Dishes

Karahi Chicken

Boneless Chicken tossed with mixed peppers, onions & tomatoes

Murg Tikka Makhni

Boneless cubes of chicken delicately marinated in a traditional tikka marinade, broiled in the tandoor, and cooked in a red delhi mirch and tomato gravy

Murg Methiwala

Chicken cooked in a zesty fenugreek and dry masala combination

Dhaba Murg

Chicken cooked in onion & tomato curry in domestic style

Chicken do Pyaza

Chicken cooked in a dry style, with sautéed onions, and peppers

Saag Chicken

Spinach with succulent pieces of chicken in a latpatta style

Adhraki Gosht

Fine baby lamb marinated in ginger and coriander, seasoned with onions and cooked dry on a slow fire, garnished with julienne of capsicum, and ginger

Lamb Roganjosh

Spicy traditional Lamb Curry

Tariwala Gosht

Home style mutton curry

Rahra Gosht Punjabi

Tender lamb cooked with minced lamb in chopped tomato, onion gravy

Bhuna Ghost

A North Indian specialty, dry lamb masala

Saag Gosht

Delicate pieces of lamb cooked with fresh spinach and grated nutmeg imbued with garlic flavoured reduced sauce

*** At Extra Cost**

Keema Curry

Minced lamb cooked in herbs and spices.

Martabaan Ka Meat

Lamb cooked with pickled chillies in an earthen pot

Naryal Wali Machli *

Fresh Salmon Sautéed with herbs & spices, simmered in coconut milk sauce

Jhinga Curry *

Delicate prawns sautéed with garlic, and seeped in a light coconut sauce

Biryanis/Rice and Naan Breads

Hydrabadi Kache Gosht Ki Biryani

Succulent lamb pieces & Himalayan basmati, flavored with cinnamon, Cardamom & exotic spices

Murg Biryani

Tender chicken pieces & Himalayan basmati, flavored with masalas & exotic spices

Jhinga Biryani *

A refined prawn Biryani, seeped with saffron and spices

Sabz Biryani

An authentic vegetable biryani, cooked in light saffron oil, with raisins, cashews and rare Kashmiri spices

Mushroom Pulao

Delicate Saffron Pulao made from long grain Himalayan Basmati and Fresh mushroom

Vegetable Pulao

Mixed veg Pulao made from long grain Himalayan Basmati

Matar aur Jeera Pulao

Peas and whole cumin seed Pulao made from long grain Himalayan Basmati

Butter Naan

Naan dough cooked to perfection in the clay oven, brushed with melted butter

Mirchi Wala Partha

Lacha parantha topped with red chilli & baked in clay oven

Missi Roti

Whole-wheat dough prepared with a fenugreek coating, cooked in the Tandoor

*** At Extra Cost**

Bharwan Kulcha

Filling of onion, potato, cheese, cottage cheese

Puri

Fried puri

Tandoori Roti

Unleavened whole wheat dough, cooked in the clay oven

Choice of Condiments & Salads

Mint chutney

Fresh Mint and coriander chutney

Imli chutney

Tamarind chutney

Mixed pickles

Chili mixed pickles

Mango chutney

Sweet & sour mango chutney

Indian Kachumber Salad

Indian style salad with cucumber, onions, tomato & lemon juice and spices

Punjabi Salad

Fresh garden vegetables and greens with cherry tomatoes

ACCOMPANIMENTS

Cucumber Raita

Yoghurt with cucumber and chaat masala

Dhai Bhalla

Lentil balls with yoghurt and chaat masala

Boondi Raita

Tiny balls of ground flour in yoghurt and chaat masala

Mixed Raita

Yoghurt with grated carrots, cucumber, onions and chaat masala

***At Extra Cost**

LIVE FOOD STALLS

Pani Puri Station* (gol guppa)

Papdi Chaat Station*

Pao Bhaji Station*
(Mixed vegetable curry with bread)

Bombay Frankie Rolls Station*
(Mixed grilled vegetables in a wrap)

Palak Patta Chaat Station*
(Gujrati style pakora with baby spinach)

Gujrati Kachori Station*

Dosa Station*

Wada Pao Station*
(Fried ground flour balls served with two types of chutney)

Haka Noodles Station*
(Chinese style noodles)

Punjabi Aloo Choley Station*

Biryani Station*

Bhajia Station*

Mogo Chips Station*

Tava Aloo Tikki Station*

Kulcha Station*

*** At Extra Cost**

Desserts

Gajjar Ka Halwa

Delicate carrot and milk halva

Bharwan Gulab Jamun

Deep fried cottage cheese dumpling, pistachio

Homemade Indian Kulfi

Homemade Indian ice cream, Fig, Mango, Badam, Rose, Malai & Pista

Shrikhand

Hung yoghurt flavoured with Indian mango or elachi

Fruit Split

Assorted fruits with scoops of ice-cream laced with yummy chocolate sauce and nuts

Moong Dal Halwa

Delicate Moong Daal and milk halva

Shahi Rasamalai/Rasmalai

Soft poached homemade cheese dumplings in a light milk syrup flavoured with saffron

Fresh fruit Salad aur Fruit Skewers

Assorted seasonal fruits

Punjabi Langar Ki Kheer

Rice pudding with traditional Indian flavourings

Zarda

Sweet flavoured Rice with yellow colouring and dry nuts

Matka Wali Kulfi (on the stick) *

Homemade Indian ice cream, Fig, Mango, Badam, Rose, Malai & Pista

Live Jalebi Station*

*** At Extra Cost**