

BANQUET MENUS - LUNCH / DINNER

Deluxe (Vegetarian) (RS. 350/- +TAXES)

One soup
One Salad
Two Vegetarian Dishes
One Dal Variety
One Rice or Noodles
One Roti Variety
One Curd
One Dessert
One Ice Cream

Superior (Vegetarian) (RS. 375/- + TAXES)

One Soup
Two Salads
One Paneer Speciality
Two Vegetarian Dishes
One Dal Variety
One Rice or Noodles
Two Roti Varieties
One Curd
One Dessert
One Ice Cream

Standard (Non Vegetarian) (RS. 475/- +TAXES)

One Soup
Two Salads
Two Non Vegetarian Dishes
Two Vegetarian Dishes
One Paneer Speciality
One Dal Variety
One Rice or Noodles
Two Roti Varieties
One Curd
One Dessert
One Icecream

Deluxe (Non Vegetarian) (RS. 525/- + TAXES)

One Soup
Three Salads
Three Non Vegetarian Dishes
One Paneer Speciality
Three Vegetarian Dishes
One Dal Variety
One Rice or Noodles
Two Roti Varieties
One Curd
One Dessert
One Icecream

Superior (Non Vegetarian) (RS. 550/- + TAXES)

One Soup
Three Salads
Four Non Vegetarian Dishes
One Paneer Speciality
Four Vegetarian Dishes
One Dal Variety
One Rice or Noodles
Two Roti Varieties
One Curd
One Dessert
One Ice Cream

CONFERENCE PACKAGE (RS. 500/- + TAXES)

Package Includes
Mid Morning Tea / Coffee with Cookies
Buffet Lunch (Menu 'C')
Evening Tea / Coffee with Cookies
Conference Hall with Desired Seating
Podium with Mike Pads/Pen/Mints
Mineral Water Cord Mike

SESSION: 1st session 9 am to 6 pm, 2nd Session: 7.30 pm to 11.30 pm

MENU SELECTION

SOUPS

Cream of tomato
Cream of mushroom
Cream of vegetable
Mulligatawny Soup
Sweet Corn Vegetable Soup
Vegetable Clear Soup
Hot & Sour Vegetable Soup
Vegetable Noodle Soup
Vegetable Manchow Soup
Vegetable Talumein Soup
Lemon Corriander Soup
Tomato Shorba

SALADS

Garden Green Salad
Tossed Salad
Russian Salad
Hawaian Salad
Coleslaw Salad
Macaroni Salad
Green peas in Mayonnaise
Laccha Onions
Kachumber Salad
Aloo Chat
Channa Chaat
Khimchi Salad
Mix Sprouts
Mexican Coleslaw

FISH

★★ Live Marrel Fish
(Curry / Fried)
★ South Indian Fried Fish
Chepala Pulusu
Malabar Fish Curry
Goan Fish Curry
Fish Masala
Sliced fish in chilli sauce
Sweet and sour fish
Fish in Garlic Sauce
Fish in Szechwan Sauce
Chilli Fish
Ginger Fish
★ Tawa Fried Fish
Machi Maikalia
Macher Jhol

★★ Live Marrel Fish Rs. 40/- charges per person

★ Rs. 25/- extra charges per person

* Taxes and Service Charges as applicable

CHICKEN

Murg Achari
 Murg do Piazza
 Murg kali mirch
 Murg Kandhari
 Murg Makhani
 Murg Saagwala
 Kadai Murg
 Methi Murg
 Hyderabad Dum ka Murg
 Kodi Koora
 Chicken Nilgiri Korma
 Chicken Chettinad
 Murg Adraki
 Chicken Manchurian
 Chicken Hong Kong Style
 Chicken in hot garlic sauce
 Chicken Szechwan Style
 Chilli Chicken
 Lemon Chicken
 Chicken Biryani

MUTTON

Mutton Rezala
 Mutton Rogan Josh
 Kadhi Gosht
 Gosht do Piazza
 Mutton Bhuna Masala
 Mutton Korma
 Mutton Saag Wala
 Mutton Methi Masala
 Kali Mirch ka Gosht
 Gongura Mamsam
 Lamb in hot garlic sauce
 Mutton Biryani

PANEER / SPECIALITY

Paneer Butter Masala
 Kadai Paneer
 Paneer do piazza
 Paneer Jalfrezi
 Paneer Kali Mirch
 Palak Paneer
 Mutter Paneer
 Paneer Pasanda
 Methi Chaman
 Chilli Paneer
 Malai Kofta
 Mutter Mushroom
 Mushroom baby corn masala
 Palak Corn
 Navratan Korma
 Paneer tikka masala
 Nizam Sahi Handi

VEGETABLE

Vegetable Kandhari
 Kadai Vegetable
 Haryali Vegetable
 Vegetable Makhani
 Vegetable Chatpata
 Vegetable Jalfrezi
 Assorted Tawa Subzi
 Aloo Dum
 Aloo Jeera
 Aloo Capsicum
 Aloo Palak
 Aloo Gobi
 Aloo Mutter
 Bhendi Amritsari
 Bhindi do piazza
 Bhindi Masala
 Gobi Mutter
 Kadi Pakodi
 Soya Mutter
 Mirchi ka salan
 Bagara Bhaigan
 Gutti Vankaya
 Vankaya / Bhindi Pulusu
 Vegetable Korma (South Indian)
 Bhindi / Arbi / Dondakaya Fry
 Poriyal (Beans/Cabbage)
 Carrot / Beetroot / Mix
 Avail
 Vegetable Manchurian
 Gobi Manchurian
 Vegetable in Garlic sauce
 Szechwan vegetables
 Sweet and Sour Vegetables
 Ginger Vegetables
 Spaghetti Napolitaine
 Baked Vegetables
 Baked Cauliflower

DAL

Dal Makhani
 Yellow Dal Tadka
 Moong Dal Masala
 Palakoora Pappu
 Methi Dal
 Tomato Pappu
 Rajma Masala
 Dalcha
 Panchratan Dal
 Hyderabad Khatti Dal

ROTIES

Khasta Roti
 Tandoori Roti
 Plain Kulcha
 Naan
 Butter Naan
 Laccha Paratha
 Methi Paratha
 Pudina Paratha
 Missi Roti
 Roomali Roti
 Poori

RICE/NOODLES

Jeera Pulao
 Kashmiri Pulao
 Peas Pulao
 Subzi Biryani
 Vegetable Pulao
 Vegetable Fried Rice/Schezwan
 Lemon Rice
 Tomato Rice
 Tamarind Rice
 Kabuli Pulao
 Motia Pulao
 Vegetable Soft noodles

CURDS

Plain Curd
 Dahi Bhalla
 Dahi Pakodi

DESSERTS

Vanilla or Strawberry or Mango
 Ice Cream
 Gajar ka Halwa
 Gulab Jamun
 Kala Jamun
 Jalebi
 Moong Dal Halwa
 Shahi Tukda
 Double ka Meetha
 Rice Kheer
 Phirni
 Semiya Payasam
 Kaddu ka Kheer
 Fruit Trifle
 Caramel Custard
 Souffle/Mousse
 (Lemon/Mango/Chocolate/
 Pineapple)