

APPETIZERS

VEGETARIAN

BHAJIA

assorted vegetable fritters

VEGETABLE SAMOSA

fried triangular pastry pocket filled with potatoes & green peas

HARA BHARA KEBABS

pan fried spinach, toasted lentils and homemade cheese patty

CASHEWNUT ROLLS

potato croquettes coated with cashew nuts

TIL KABAB

sesame seed coated potato patty

ALOO SABUDANA TIKKI

tapioca coated deep fried potato patty

BHEL IN PHYLLO DOUGH CUPS

spiced rice krispies served in phyllo dough cups

VEGETABLE SHAMMI KABAB

fresh mixed vegetable and chickpea patty

TIRANGA PANEER PAKORA

cheese fritters filled with spicy mint chutney

PANEER CUTLETS

spiced cottage cheese patty

PANEER MASALA FINGERS

spiced cottage cheese fingers

PANEER METHI TIKKI

cottage cheese and fenugreek leaf patty

MASALA IDLI

cocktail size, thick, plain rice pancakes with authentic spices

MEDU VADA

crispy lentil doughnut

VEGETABLE SPRING ROLLS

savory filling of vegetables in paper-thin chinese pastry wrapper

VEGETABLE MANCHURIAN

batter fried cauliflower in a spicy blend of chinese herbs

GOLDEN FRIED BABY CORN

deep fried baby corn served with garlic sauce

STUFFED BREADED MUSHROOMS

bread mushrooms filled with a creamy sauce

FALAFEL

spiced ground chickpea served with humus

NON-VEGETARIAN

RESHMI KABAB

minced chicken on a cocktail skewer cooked in a clay oven

MASALA KALMI

spicy chicken wings lollypops

MURGH KESARI TIKKA

yogurt marinated chicken kabab cooked in a clay oven

MALAI KABAB

saffron flavored chicken kabab cooked in a clay oven

MURGH HARIYALI

chicken kabab coated with a blend of green herbs

MURGH ACHARI TIKKA

mango pickle flavored chicken kabab

MURGH KASTOORI KABAB

minced chicken kabab flavored with kashmiri spices

KADAK KABAB

minced chicken cooked in a clay oven and deep fried

CHICKEN 65

extra spicy south indian chicken kabab

CHILLI CHICKEN

chicken flavored with chinese chilli sauce

CHICKEN MANCHURIAN

batter fried chicken in a spicy blend of chinese herbs

MURGH LASOONI TIKKA

garlic flavored chicken kabab

MURGH KEEMA SAMOSA

fried triangular pastry filled with minced chicken

CHICKEN LOLIPOP

batter fried chicken wings

MAACHLI KOLIWADA

deep fried fish seasoned with authentic indian spices

TANDOORI SALMON

filets of salmon cooked in a clay oven

NOORANI KABAB

minced chicken & lamb cooked on a skewer in a clay oven

LAMB KEEMA SAMOSA

fried triangular pastry pocket filled with minced lamb

BOTI KABAB

lamb kabab marinated overnight in yogurt

SHEEKH KABAB

minced lamb cooked on a skewer in a clay oven

STATIONS

MEXICAN STATION

**BUILD YOUR OWN TACOS SOFT FLOUR
TORTILLAS, GRILLED CHICKEN, GRILLED
VEGGIES CHARRED PORTABELLA AND
TOMATO QUESADILLAS**
*GUACAMOLE, PICO DE GALLO, SALSA,
TORTILLA CHIPS, CILANTRO, CREMA, LIME
WEDGES*
CORN AND BLACK BEAN SALAD

MEDITERRANEAN STATION

**CHICKEN SHAWARMA
SLICED LAMB GYROS
FALAFEL BITES**
COUS COUS & TABOULI SALAD OR
DOLMAS (VEGETARIAN STUFFED GRAPE
LEAVES) SOFT POCKET PITA
*TOMATO, CUCUMBER, RED ONION, FETA
CHEESE, TZATZIKI SAUCE, ROASTED GARLIC
HUMMUS*

KEBAB STATION

**ACHARI MURGH TIKKA
BOTI KEBAB MASALA
TANDOORI MUSHROOMS
PANEER SHASHLIK MASALA**
*MINT CHUTNEY, TAMARIND CHUTNEY,
LACCHA PIYAZ*

INDIAN CHINESE STATION

**CHILI CHICKEN
GOBHI MANCHURIAN
HAKKA NOODLES
VEG SPRING ROLLS**
*CHILI GARLIC SAUCE, SOY SAUCE, CHILI
VINEGAR*

CHAAT STATION

**PAAPDI CHAAT
BHEL PURI
PAANI POORI
TIKKI CHOLLEY**

CARVING STATION

**ROAST LEG OF LAMB
CUMIN POTATOES
MINT JUS**

ANTIPASTI STATION

**HARD SALAMI, MORTADELLA, PROSCIUTTO
PROVOLONE, FRESH MOZZARELLA,
(ASSORTED CHEESE DISPLAY)
ROASTED BELL PEPPERS, MARINATED
OLIVES, ROASTED VEGETABLES, MARINATED
ARTICHOKE HEARTS SERVED WITH RUSTIC
BREADS AND OLIVE OIL.**

SUSHI AND SASHIMI STATION

ASSORTED SUSHI AND SASHIMI

SEAFOOD AND CEVICHE BAR

**CITRUS SHRIMPS, OCTOPUS SALAD, SPICY
CALAMARI**

MAIN COURSE

CHICKEN ENTREES

TIKKA MASALA

creamy grilled boneless chicken in a velvety sauce

CHETTINAD

chicken pieces with bones served in south indian gravymurgh
hyderabadi boneless chicken cubes served in spicy south indian
gravy

JALFREZI

boneless chicken with juliennes of tomatoes, onions, & bell
peppers

SAAG

boneless chicken cubes with spinach

METHI

boneless chicken cubes with fenugreek leaves

KHURCHAN

shredded chicken cooked with tomatoes & onions

KEEMA

minced chicken cooked in authentic indian spices

KADAI

chicken cooked with chunks of tomatoes, onions, & bell peppers

DHABHA

homemade style chicken in a light gravy

MAKHANI

chicken cooked in a rich tomato sauce with cream & butter

VINDALOO

potatoes & boneless chicken cubes in spicy gravy

TANDOORI

chicken marinated in yogurt and cooked in a clay oven

SHAHI KORMA

boneless chicken cubes cooked in creamy gravy

DO PIAZA

pearl onions served with boneless chicken cubes

BALTI

chicken cubes flavored with maharashtran spices

ACHARI

mango pickle flavored chicken cubes

KALI MIRCH

boneless chicken cubes served in cracked pepper gravy

DUM BADAM PASANDA

chicken cubes cooked in an almond based gravy

LAMB & GOAT

GOSHT NARGISI KOFTA

hard boiled eggs coated with lamb in thick gravy

GOSHT KEEMA MATTAR

minced lamb cooked with snow peas

GOSHT KHADA MASALA

boneless lamb cubes cooked with cracked pepper

GOSHT DO PIAZA

pearl onions served with boneless lamb cubes

GOSHT ACHARI

mango pickle flavored boneless lamb cubes

GOSHT BADAMI

boneless lamb cubes cooked in an almond based gravy

GOSHT KADAI

lamb cooked with chunks of tomatoes, onions, & bell peppers

GOSHT SAAG

boneless lamb cubes cooked with finely chopped spinach

GOSHT DAL

boneless lamb cubes cooked with lentils

GOSHT CHILLI MASALA

minced lamb and lamb with bones cooked together

HARA KEEMA MASALA

minced lamb flavored with a blend of green herbs

ROGAN JOSH

boneless lamb cooked with its own juices in light gravy

DUM KA GOSHT KORMA

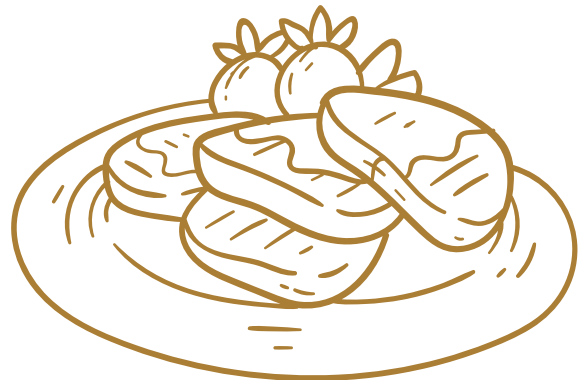
boneless lamb marinated in yogurt and cooked to perfection

BABY GOAT MASALA

baby goat pieces cooked in light gravy

PUNJABI RAARHA GOAT

Robust Punjabi masala



MAIN COURSE

PANEER

PANEER CAPSICUM MASALA

cottage cheese cubes cooked with green bell pepper

PANEER METHI

fenugreek leaves with cottage cheese cubes

PANEER BHUJIA WITH MATTAR

ground homemade cottage cheese with green peas

PANEER KAJU PHOOL MAKHANA

cashew nut & stone flower served with cottage cheese cubes

PANEER KALI MIRCH

cracked pepper flavored cottage cheese

PANEER KORMA

cottage cheese cooked with yogurt in creamy sauce

PANEER JALFREZI

juliennes of tomatoes, onions, & bell peppers with cottage cheese

PANEER MAKHANI

cottage cheese in rich tomato sauce with cream & butter

PALAK PANEER

spinach & cottage cheese cubes

PANEER SABZI TAK-A-TAK

mixed vegetable & cottage cheese cubes

ACHARI PANEER

mango pickle flavored cottage cheese

MALAI KOFTA

cottage cheese dumplings in creamy sauce

KADAI PANEER

cottage cheese with chunks of tomatoes, onions, & bell peppers

MATTAR PANEER

green peas & cottage cheese cubes

SHAM SAVERA

spinach & cottage cheese dumplings in butter based gravy

VEGETABLES

BAIGAN MIRCHI KA SAALAN

baby eggplant, sweet n sour peanut sesame sauce

METHI MALAI MATTAR

fenugreek leaves & green peas cooked in creamy sauce

MUSHROOM MATTAR

mushrooms & green peas cooked in a light sauce

VEGETABLE JALFREZI

juliennes of tomatoes, onions, & bell peppers with mixed vegetables

SARSON KA SAAG

thick curry made from ground mustard leaves

TAWA SUBZI

choice of two vegetables & 1 accompaniment (on a skillet)

VEGETABLE SABZI TAK-A-TAK

mixed vegetables served on a skillet

DUM ALOO KASHMIRI

scooped potatoes filled with dry fruits & nuts, in a creamy sauce

RYE ALOO

Mustard seeds and curry leaves tempered potatoes

METHI ALOO

fenugreek leaves flavored potatoes

ALOO DAHIWALA

potatoes cooked in a yogurt based gravy

PUNJABI KADI

gram flour dumplings roundels served in a yogurt curry

GOBHI ALOO MATTAR

cauliflower, potatoes, & green peas cooked on a slow flame

BHINDI MASALA

spiced okra cooked with onions

KURKURI BHINDI

okra lightly dipped in corn flour batter & crispy fried

BAINGAN BHARTHA

eggplant concasse cooked with green peas

ACHARI BAINGAN

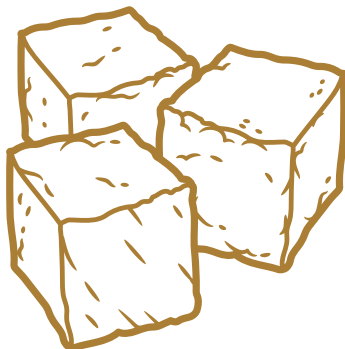
whole baby eggplant flavored with mango pickle

BHARWAN BAINGAN MASALA

whole baby eggplant slit four & stuffed with indian spices

GUJRATI KADI

a thin yogurt based gravy---gujrati style



MAIN COURSE

LENTILS

DAL MAHARANI

blend of five lentils cooked on a low flame

RAJMAH

red kidney beans cooked on a low flame

ALOO CHANNA

potatoes and spiced chickpeas

KALA CHANNA

black chickpeas

DAL MAKHANI

black lentils cooked in butter based gravy

CHANNA PINDI

spiced chickpeas & onions

DAL PALAK

split lentils with spinach

RICE

PATIALA PULLAO

rice with black chickpeas, green peas, & cubes of cottage cheese

SAFFRON JEERA PEAS PULLAO

saffron rice with cumin seeds and green peas

CHAMMAN PULLAO

rice with cubes of cottage cheese topped with onions

KASHMIRI PULLAO

rice with dry fruits and nuts

SAFFRON PULLAO

saffron rice

VEGETABLE PULLAO

rice cooked with mixed vegetables

TIRANGA PULLAO

saffron rice with green peas & carrots

PEAS PULLAO

rice with green peas

BREADS

(SELECT ANY ONE ITEM)

ASSORTED BREADS

assorted tandoori breads (naan, lachha paratha)

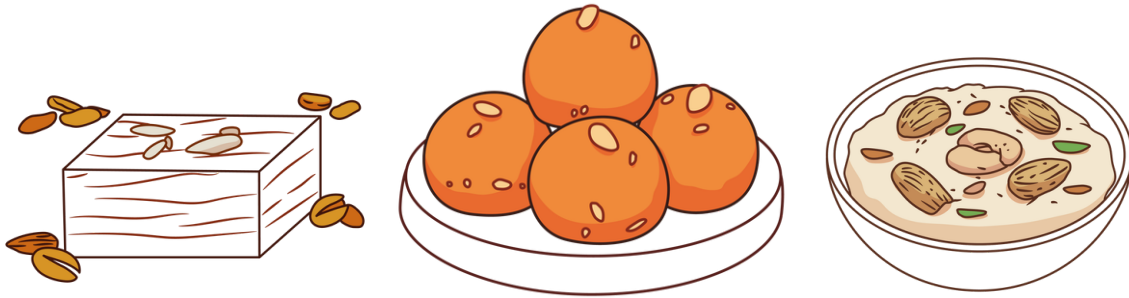
TAWA ROTIS

assorted handmade breads (paratha, phulkas)

MAKKI KI ROTI

flat corn bread

DESSERTS



ICE-CREAM

choice of two ice-creams (mango, vanilla, kesar/pista, etc.)

KULFI

flavored indian ice-cream made from concentrated milk

FRESH FRUIT SALAD

assorted seasonal fruit salad

MOONG DAL HALWA

lentil cooked with sweetened milk & served warm

BADAM HALWA

ground almonds cooked in milk & sweetened syrup & served warm

DOODHI HALWA

green pumpkin cooked with sweetened milk & served warm

GAJJAR HALWA

freshly grated carrots cooked with sweetened milk & served warm

RASMALAI

creamed cheese patty served in condensed milk rasgulla roundels of creamed cheese in sweetened syrup

CHEENA KHEER

mini roundels of creamed cheese served in condensed milk

GULAB JAMUN

deep-fried roundel of cottage cheese & flour in sweetened syrup