

Indian Menu

Canapés (Non-Veg)

- Bite-sized Burgers
- Kali Mirch Ke Tukre
- Gilafi Sheekh Kebab
- Gole Kebab
- Shammi Kebab
- Lamb Cocktail Samosa

Starters (Non-Veg)

- Chicken Lollipop
- Thai Sesame Chicken
- Peri Peri Tikka
- Masala Lamb Chops
- Lamb Tikka
- Botl Kebab
- Tandoori Murgh
- Chicken Tikka
- Chicken Achari Tikka
- Pudina Tikka
- Murgh Malai Tikka
- Lassooni Murgh Tikka
- Achari Murgh
- Badhami Murgh Tikka
- Tangri Kebab
- Kandhari Chicken
- Reshmi Kebab

Main Course (Non-Veg)

- Tarr Rogan Josh
- Butter Chicken
- Aloo Gosht Shank
- Shahi Lamb Korma
- Lamb Rogan Josh
- Lamb Do Pyaaza
- Lamb Jalfrezi
- Bhuna Lamb
- Karahi Lamb (Semi-dry)
- Saag Gosht
- Methi Gosht
- Murgh Tikka Makhani
- Chicken Korma
- Murgh Mirch Masala
- Karahi Chicken
- Punjabi Chicken Curry
- Chicken Jalfrezi
- Saag Murgh Methi
- Chicken Do Pyaaza (Dry)

Breads

- Onion & Capsicum Kulcha
- Plain Naan Or Butter Naan
- Garlic Naan
- Dhania Naan
- Laccha Paratha
- Bhatara
- Onion Kulcha
- Puri

Accompaniments

- Bhukhara Chutney
- Mixed Green Salad
- Khachumbar Salad
- Punjabi Salad

Canapés (Seafood)

- Lassooni Prawns
- Fish & Chips Cone
- Tandoori King Prawn
- Prawn Koliwada
- Fish Koliwada

Starters (Seafood)

- Fish Amritsari
- Salmon Tikka
- Salmon Ke Shole

Main Course (Seafood)

- Fish Amritsari
- Salmon Tikka
- Salmon Ke Shole

Rice (Non-Veg)

- Lamb Hyderbadi Biryani
- Lamb Pilau
- Murgh Biryani
- Murgh Pilau

Raita (Fresh Yoghurt)

- Plain Raita
- Cucumber Raita
- Boondi Raita
- Pomegranate Raita
- Pineapple & Grape Raita
- Dhal Bhalle

Canapés (Veg)

- Chattpatte Mushrooms
- Vegetable Moneybags
- Paneer Ke Gole
- Puchka Bhel
- Paneer Shaslik
- Aloo Pudina Tikki
- Aloo Tikki
- Vada Pav
- Cocktail Pav Bhaji
- Kurkuri Mushroom
- Cocktail Samosa
- Cocktail Paneer Samosa
- Cocktail Vegetable Spring Rolls

Starters (Veg)

- Chilli Paneer
- Gobi Manchurian
- Aloo Papdi Chaat
- Tandoori Paneer Shaslik
- Paneer Koliwada
- Hara Bhara Kebab
- Bageche Ke Kebab
- Vegetable Cutlets
- Samosa Chaat
- Punjabi Samosa
- Mogo Chips
- Chilli Mogo (Dry)
- Garlic Mogo

Main Course (Veg)

- Paneer Bhurji
- Pindi Chole
- Patiyala Shahi Bengan
- Saag Methi
- Vegetable Manchurian
- Vegetable Jalfrezi
- Satrangi Dal
- Paneer Makhani
- Matar Paneer
- Saag Paneer
- Karahi Paneer
- Aloo Chole
- Aloo Bengan
- Sarson Ka Saag
- Saag Aloo
- Jeera Aloo
- Aloo Gobi Capsicum
- Methi Chaman
- Malai Kofta
- Vegetable Kofta Curry
- Mixed Vegetable Curry
- Bhindi Masala
- Bhindi Do Pyaza
- Bhindi Kurkuri
- Rajma Ki Dal
- Dal Makhani
- Tadka Dal

Rice (Veg)

- Kesari Pilau
- Vegetable Biryani
- Mixed Vegetable Pilau
- Matar Jeera Pilau
- Jeera Pilau
- Elaichi Pilau
- Pilau Rice
- Sadha Chawal

Dessert

- Gajar Halwa Crumble
- Angoori Rasmalai
- Gajar Halwa
- Gulab Jamun
- Kala Jamun
- Kheer
- Firni
- Doodhpak
- Falooda
- Rasgula
- Rasmalai
- Rasmalai Keshri
- Moong Dal Halwa
- Jalebi
- Shreekand
- Ice-cream
- Sorbet
- Kulfi
- Seasonal Fruits
- Spicy Poached Fruit
- Cheesecake
- Chocolate Brownie