



Kritika Wedding- N- Entertainment Pvt. Ltd.

MARRIAGES, CORPORATE EVENTS, THEME PARTIES, CONFERENCES, ANNUAL FUNCTION

FOOD –OUR GROUP OF CATERING PANE

Global Gourmet/Ranch/Flavoured Kitchen/N.C.Art.

Group of Companies

Wedding Rose™ - A Wedding Planner

Khantwal's Mini Birthday.Com

1B Marriage & Event Consultant

Academy of Wedding Planner

Khantwal: 9810261007

Visit us: www.theweddingrose.com

MENU SELECTOR

VEGETARIAN SNACKS (INDIAN)

Paneer

Paneer Tikka Kandahaari

(Cubes of paneer imbued with ajwain, wrapped in royal cumin and Saffron-enriched multiform Batter and glazed golden in the tandoor)

Tikke Gulnahr

(Fresh mint and coriander flavored tandoori cottage cheese tikka)

Bhatti Da Paneer

(Picatta of Paneer, reserved overnight in a non-yoghurt marinade that is a veritable symphony of exotic spices)

Paneer ke Sooley

(Piccatta of paneer, smoked with cardamom seeds, wrapped in a Green peppercorn-enriched multigrain batter and glazed golden in the tandoor)

Chandni Seekhen

(Delicately prepared seekh kebabs of cottage cheese and dry fruits)

Paneer Gulafi

(Delicately prepared seekh kebabs of cottage cheese and vegetables)

Sunfiya Paneer

Paneer Makhmali Tikka

Paneer Broccoli Kebab

Potato

Aloo Nazakat Motiyan

Kurkure Aloo

Angaari Aloo Bhojpuri

(A Mixture of spiced potatoes and khoya, filled in scooped potatoes served dry roasted in tandoor with Mint chutney)

Vegetables

Tandoori Chaat

(Paneer, Pineapple, potatoes, Sweet potatoes, mushrooms and bell peppers, roasted in the tandoor, Tossed in balsamic vinegar and served on a bed of crisp corn 'n' mango salad)

Lahori Seekh Chollia teh Khumbwali

(Lahore, Paris of the East, home to the most creative chefs in the Land of the Five Rivers, crafted this seekh kebab of green gram, Mushrooms and almonds grilled in the tandoor)

Dahi Ke Kebab

(A Shallow Fried patties Stuffed with Hang curd & Cheese Served with Mint)

Dilnaz Ke Tikke

(A fine Preparation of green peas boiled in the milk added with Indian herbs and spice And shallow fried patties)

Hariyali Kebab

Hara Bhara Kebab

(A Shallow Fried Pattied preparation of Green Peas with Mint Chutney)

Subz Kakoori Kebab

Kathal Ke Tikke

Kale Motia Ke Kebab

Tandoori Chilly Mushroom

Bhutteyan Ke Kebab

Marinated Gobhi

Fresh Fruit Counter

INDIAN FRUITS-4

Water Melon

Pineapple

Grapes

Chickoo

Sharda Guava

Pear (Naag)

Kiwi

Papaya

Anar

Jamun

Banana

Leetchi

IMPORTED FRUITS -4

Sharda

Apple

Grapes

Kiwi

Musk Melon

Rambutan

Continental & Oriental

Deluxe Veg Cold Canopies

Assorted Cheese with crackers

Celery and carrots with hung curd dip

Crocchette Patate & Funghi

(Mashed Potato mixed with Mushrooms and Parsley Rolled in Home Made Bread Crumbs & Deep Fried)

Crocchette Spinach & Ricotta

(Mashed Potato Mixed with Spinach and ricotta Cheese, Rolled in Breadcrumbs and Deep Fried)

Shashlik with Broccoli & Pimentos

(Preparation of Exotic Blanched Vegetables on Sate Stick Marinated With Plum Sauce)

Double fried Mushroom

(Crumb fried double mushroom stuffed with cheese)

Mushroom Caps Stuffed With Cheese

(Button Mushrooms Tossed Stuffed with cheese)

Sesame Seeds on Toast

Veg. Salt & Pepper

Golden Fried Young Corns

Baby corn Fritters

Sunshine Broccoli
Singapore Cauliflower
Crumb Fried Mushroom Caps
Mushroom Vol-Au-Vents
Vegetable Tempuras
Crispy Honey Potatoes with Chilly Flakes
Crispy Lotus Stem with Chilly Flakes
Chilly Black Bean Cottage Cheese
Hummus and Pita bread
(Pureed chickpeas with sesame oil, lemon juice and a touch of garlic)
Falafel
(Ground chickpeas and broad beans, mixed with spices and fried)
Babaghnoush
(Roasted eggplant dip)
Tabouleh / Fattoush / Tahini / Garlic Mayonnaise

SOUP STATION

(Any Two)

Indian Veg

Tamater Dhaniya Ka Shorba
Shorba Haryali
Dal Pudina Ke Shorba
Dahi Shorba

Continental & Oriental

Tomato Soup a 'L' Estragon
Lemon Coriander Soup
Cream of Almandine
Veg Minestrone Soup
California Broccoli & Mushroom
Thomkha (Thai Soup)
Scotch broth
Choice of Cream Soup (Mushroom, Vegetable, Broccoli or Spinach)
Fresh Carrot and Celery Soup
Red Beans and Pasta soup

Salad bar

Mozzarella and Tomatoes with oregano
Green Salad – Onion, cucumber and tomato roundels with our special chaat masala
Peppered mustard potatoes with Crushed Black Pepper
Kim chi Salad
Pomodoro with onion, basil oregano and extra virgin olive oil
Insalata cefalu - Mushroom, green beans with Italian cheese and extra virgin olive oil
Greek Salad – Iceberg lettuce, cherry tomatoes, cucumber, feta cheese, olives & capers tossed in olive oil
Fattoush Salad – a Lettuce salad with diced cucumber, tomatoes, onion, mint crotons & dash of lemon juice
Som Tom Salad – Raw papaya salad with peanuts
Cottage Cheese, Pineapple, Capsicum in Thousand Island dressing
Baby Potato & lantil chaat
Tossed kachumber salad
Creamy pasta, caper, exotic mushroom & 7 veggies
Potato & dill Salad

Creamy Russian salad
Golden corn, cottage cheese & capsicum salad
Tandoori paneer salad
Waldrof salad
Apple, carrot & celery salad
Spiced chickpeas salad
Cheese and pineapple salad
Beetroot salad
Macaroni salad
Tomato and lettuce salad
Aloo ki chaat with tangy lemon dressing
Laccha Pyaz\vinagrette onions
Achar \ pappad \ chutney

Dressing

Green Goddess
French dressing
Thousand Island dressing
Mustard in olive oil dressing

Live Chaat Counter

Featuring chaats of various types from all over the country

Including:

Channa-Bhatura
Berhvi-Zeera Aloo
Aloo-Loochi

From the North

Aloo ki Tikki
(Potato 'n' Pea patties asafetida-tempered and spiced with a digestive masala)

Dahi Bhalla/Dahi Papadhee

Mongodi
Pakora-Chutney
Gol-Gappa
Papadwala

From the West

Dhokla/ Patra/ Bhel Poori

From the South

Mini dosa
(Plain, masala, butter)
Vada
(Plain, Dal)
Uttapam
(Plain, onion, tomato, mix)
Idly
(Served with Sambar varieties of chutneys)

Tawe Se – LIVE COUNTER

Vegetarian

Tarkari tak-a-tak

(A fine preparation of assorted seasonal vegetables with Indian spices on tawa)

Akbar Shahi Parathas – LIVE COUNTER

Featuring the famed Akbar Shahi Parathas from Brindavan Served straight from our 40 kg, 3-inch thick tawa that ensures the perfect dissipation of heat thereby ensuring a crisp and Delightful texture to the paratha the parathas are going to be served along with special chutney & assorted pickle

Methi matar / Paneer / Khoya (meetha) / Paratdaar (Layered) / Gobhi / Aloo and Special Anda Parathan

Amritsari Kulchas – LIVE COUNTER

Featuring Kulchas from Maqbool Road in Amritsar. Served with Pindi Choley, Piaz & Mooli ki Chutney

Fillings include:

Aloo / Gobhi / Mooli / Aloo-Pyaaz / Paneer

Mahi Tawa – LIVE COUNTER

The uniqueness of this kebab, akin to be hot pate, is the masala. It is said to incorporate 160 spices and, it is the family's claim, that their kebab is the only meaty delicacy on the planet, which can cure a minor stomach bug

Subz ke Galouti

(The First Family of Kebab pays tribute to the vegetarians with this tender mahi tawa- fried vegetable kebab)

Biryani Ki Kahani

In Persian, the word biryani means fired or roasted. In India culinairese it has come to mean rice Roasted with meat, spices and herbs The delicacy's greatest charm is that it is a great meal in itself.

And, such is its unique—and universal appeal—that it has become synonymous with joyous Celebrations and festivities in a culture where one never abruptly asks a question like when are Your wife or daughter-in-law expecting a baby, biryani offers the perfect overture to the curious.

All you have to ask is: “Biryani kab khilaiye ga” or
“When we can expect a biryani treat?”

Hyderabad is synonymous with biryani. The city is the Deccan alone boast's of 26 varieties of biryani.

To the people of this the cockpit of India, biryani is much more than an exotic rice delicacy—
It is a kusta or aphrodisiac. There is a saying here: “Jo istimal karta hai, woh Buddha nahin hota.”
Or, “A person who eats biryani does not age.”

Nizami Tarkari Biryani

(The colorful combination of garden fresh vegetables and Aromatic Basmati cooked on dum in sealed pots)

Moti Pulao

(Basmati steamed with peanut and vegetable 'pearls' wrapped in Silver-leaves, garnished with sand-roasted peanuts)

Subz Dum Biryani

(Basmati Rice Cooked On Dum to perfection with dices of an assortment of seasonal vegetables with Condiments & spices and a touch of saffron)

Kathal Ki Biryani

(The pluperfect Jackfruit with rice delicad, braised with a masala made rich with Abrak and a bint Of Gulgurbal, Combined with saffron bused Basmati rice and cooked under flaky puff pastry)

Subjion da Methi Polao

Chutni Pulao

Mattar Pulao
Bhune hue jeera pulao
Kashmiri Pulao

(A blend Of Basmati rice with fruits & raisins and nuts)

Patile ki karamat
The great Pan-Indian curries

Shahi Khumb

(The House delicacy of cultivated mushrooms cooked in fragrant gravy of royal Cumin and mushroom liquor)

Rattan Manjusha—Jaipur

(Creamy spinach kofta, stuffed with a delicately sweet 'n' tangy jumble of black, Oyster and button Mushrooms, sage and green chilies, simmered in flavorsome and full-bodied tomato gravy)

Khum Paalak

(Mushrooms and fresh spinach, cooked in cumin and garlic tempered tomato masala, redolent of Cinnamon and green cardamom)

Pudina Paneer—Hyderabad

(Batons of paneer, simmered in coconut milk gravy made tangy with tamarind, Tempered with red chilies and curry leaves and garnished with pickled ginger juliennes)

Paneer Kesar-E-Pukhtan

(A Fine preparation of cottage cheese cooked in a saffron rich korma gravy)

Shakhari Nazraane

(A delightful combination of tandoori mushrooms, capsicum, cauliflower and tomatoes)

Hyderabadi Mirchi Baingan Ka Salan

(Specialty of awadhi rich in combination of green chilies & baby Brinjal in peanut & desiccated coconut & Poppy Seeds)

Hing Dhaniya ke Chatpatte Aloo

(Another fine preparation of potatoes in asafoetida & coriander)

Aam Ras Ke Aloo

(Diced Potato in Tangy Tamarind Flavor)

Gobhi Laccha Adraki

(Indian Preparation of Cauliflower with Laccha Ginger)

Chooran ke Karele

(A bitter gourd delicacy – an acquired taste to be sure-stuffed with the scrapings and onions Bitter gourd is used in blood purifying Ayurvedic and Unani Medicines and tonics, hence its popularity. It is the secret of the healthy-and envied –Indian Skin)

Chutki Mattar Dilruba

(Seasonal Preparation of Green Peas with Dry Masala)

Chooliyan Shabnam

(Seasonal Preparation of Peas with Exotic Spices)

Makkai Shahzaadi

(Princess Corn, made sweet 'n' sour with a honey-shilajit majoon, and emerald spinach flirt in a kadhai While the quartet of musq-e-daanaa, kebaba, nutmeg and black cardamom plays a tantalizing serenade)

Masaledaar Kathal

(A Jackfruit Delicacy –an acquired with all Indian grounded herbs & spices)

Kurmuri Bhindi

Shahi Malai Kofta Curry

(Dumplings of cottage cheese simmered in saffron flavored gravy)

Kadi Pakodi

(Flour Dumplings in Yoghurt Gravy)

Shahi Rajma Masala

(Fine Preparation of Kidney Beans which is best In Lunch)

Punjabio Ka Special Sarson Ka Saag

Served with Gur/ Shakkar /Ghee

(The Punjabi farmer's winter meal of mustard leaves cooked in white butter has become a National favorite, Mustard leaves are pungent – but robust and delicious)

Tarkash –E- Tamanna

(Veg: A pastry quiver full o cupid arrows: juliennes of vegetables, pine nuts and a succulent asparagus tip
Tossed in a seductive combination of spices inspired by Lucknow’s famed Hakeem, Safder Nawab)

Chowk ki tikki

(Avadh’s favorite Pea ‘n’ Potato patties asafetida-tempered and spiced with a masala which is best
Described as digestive fire, purloined from the repertoire of the Late Vaidya Krishna Chandra Pant)

Saalan Taal Makhaana (If available)

(Taal Makaana or Lotus Puff is the rarest Indian ingredients-a ‘vegetables’ that is counted among the prized
dried fruits and nuts – is also a highly valued tonic. Our chefs cook them with raw bananas in saalan gravy
prepared with the aromatic Zarraqiish and garnished with silver coated dates)

Daal Saat Salaam—Hyderabad

(Hyderabad delicacy of seven lentils, tempered seven times with seven different ingredients, served with
crisp-fried leeks)

Dal Bukhara

(A delicacy made by a Bukhara a black lentil simmered on light slaw for overnight & cooked in tomato,
onion Paste & topped with Butter)

Dum ki Dhuli Urad

(Husked urad lentil, cooked on dum in milk with a bouquet garni of cloves, cinnamon, pepper, black
Cardamom and bay leaves garnished with crisp golden fried onions)

Moong E-Mohabbat

(A Kayastha gifted this mother of all karael or kadhi recipes to usvaidya; who wishes to remain unnamed:
Moong daal flour slow cooked with yoghurt infused with hakeem sahib’s Garam Masala)

Chhole Amritsari

(A White gram delicacy – cooked to perfection with garam masala)

Yellow Dal Tadka

(A Dry preparation of pulse, tossed in a tempered mixture of spices)

Breads Station

Serving assortment of breads including: -

Naan: - (Plain, Butter, Cheese, Masala)

Parathan: - (Laccha, Pudina, Mirchi Wala, Garlic)

Roti: - (Plain, Missi, Makkai, Roomali)

Rajasthan Se

Dal Batti Churma

(Preparation of flour, semolina, of dough & serve with dal, churma, gatta curry)

Bedmi Aloo

(A Rajasthani delicacy as a sweet of semolina & flour with powdered sugar & Garnished with Cardamom
powder & almonds)

Paneer Launglatta

(Preparation of Cottage Cheese with Dry Fruits & Tomato Gravy)

Gatta Curry

(Gram flour dumplings cooking in sharp cuminand-asafetida gravy)

Panchmela Ki Subzi

(An Assortment of Seasonal Vegetables tempered with Indian spices)

Sangar Ki Sabzi

(A Specialty of Rajasthani Delicacy Of sangar in exotic spices of bay leaves, asafetida, Kairya garnishes
with red chillies)

Sangar Ka Achar

Bikanear Papda

Phulka (Live)

Kashmir se

Ristaa

(Mutton minced on a stone sil, cooked the traditional way, perfected in our kitchen)

Gushtaba

(Mutton Minced on a stone sil, cooked with corn flour with flavoring of herbs)

Spicy Mutton Korma

(Mutton served in a tangy sauce of spices and herbs)

Daniwal Mutton Korma

(Tender cubes of mutton cooked in curd flavored with cardamom)

Gobhi Yakhni

(A rare delicacy of cauliflower florets laced with rich gravy)

Dum Aloo

(A diced of potatoes in Kashmiri style)

Nadru Masala

(Unique Preparation of Lotus Root in Yoghurt Gravy)

Kashmiri Pulao

(A blend Of Basmati rice with fruits & raisins and nuts)

Italian Section

Pasta Counter – LIVE COUNTER

Assortment of Pasta including, fettuccine, penne, angel hair and spaghetti

Served with a variety of sauces:

Basil Tomato Sauce

Carbonara (Bacon)

Arabiatta (spicy)

Neapolitan

Bolognese

Creamy Basil & Cheese Sauce

Alfredo Garlic & Virgin Olive oil with Cheese, Gorgonzola Sauce

Mushroom Sauce

Vegetable Special Sauce

Roasted Tomato & Fennel Sauce

Pesto Sauce

Condiments

Chopped Sun dried Tomatoes, Green & Black Olives, Chopped Chili, Coriander & Onions, Pine Seeds, Basil Puree, Parmesan Springs, Fresh Mint Leaves, Cherry Tomato, Wild Mushrooms, Button Mushrooms, Fresh Asparagus, and Artichoke hearts, Freshly Grounded Black Peppers, Fresh Garlic Brussels Sprouts

Freshly Baked Assorted Breads

French Rolls, Hard Rolls, Herb Mini Bread Sticks, Garlic & Cheese Toasted Bread, Cheese Straws, Multi grain Brown Bread, Focaccia, and Polenta

Mashed Potatoes with American Corns: (LIVE)

Potato Roast with Onions, Mushroom & Cheese with a Selection of vegetables
Broccoli Baby Corn, Mushroom & Asparagus

Garnishes: Cheese, Chilly Spring Onions, Mixed Herbs & Garlic Chips & Puff Pastry

Exotic Bread Display

(French Rolls, Hard Rolls, Herb Mini Bread Sticks, Garlic & Cheese Toasted Bread, Cheese Straws, Multi grain Brown Bread, Focccasia, and Polenta.)

European Grills

Zucchini stuffed with sun-dried tomato

(Zucchini stuffed with sun-dried tomato and flavored with mix herbs)

Cheese steaks

(Cottage cheese steaks stuffed with mushrooms flavored with marjoram)

Jacket potatoes

(Served with sour cream and chives)

Sauces for the vegetarian

(Saffron cream sauce and Roasted tomato and herb sauce)

Served with display of assorted breads

French Rolls, Hard Rolls, Herb Mini Bread Sticks, Garlic & Cheese Toasted Bread, Cheese Straws, Multi grain Brown Bread, Focccasia, and Polenta

Meetha

Crispy Jalebi

Rabari

Matka Kulfi

Pineapple Halwa

Mawwai Gajerala (Seasonal)

Moong Dal Halwa

Badam Ka Halwa

Sooji Badam Ka Halwa

Gulab E Jamun

Shahi Kheer

Kesar Rasmalai

Angoori Rasmalai

Elaichi Phirni

Kaseri Phirni

Tillawali Kulfi

Kadai Doodh

Continental Desserts

Mango Mousse

Tiramisu

Passion fruit mousse

Chocolate & Walnut Pudding

Lemon & Mint Soufflé

Crunchy caramel

Assorted French Pastries

Fresh Strawberry Bavariou

Blueberry Cheese Cake

Chocolate Mango Coconut Gateau

Corn Pudding

Kiwi Cheese Cake

Fresh Fruit Truffle

Passion Fruit Cake
White Forest Cake
Tiramisu
Death by Chocolate
Special Ice Cream Counter

Hot Station

Qehwa
Tea / Coffee Station

BARBEQUE SNACKS (INDIAN)

Non-Vegetarian

Prawns

Tandoori Jheenga

(Plump fresh prawns, refreshingly marinated in a citric blend of lemon juice, Ajwain and green cardamom, grilled golden in the tandoor)

Fish

Tandoori Pomfret

Fish Tikka Angara

(The best-known Indian delicacy is the tastiest way to barbeque fish. Whole fish marinated traditionally in saffron flavored spiced yoghurt, lemon and cream, broiled in tandoor)

Ajwaaini Macchli ke Tikke

(Delicately marinated chunks of sea bass in authentic herbs and sauces served bar- be- que in tan door)

Chicken

Kesari Murgh Angaar

(The 'King of Kebabs' and the best known Indian delicacy is the tastiest way to barbeque chicken whole chicken marinated traditionally in saffron flavored spiced yoghurt, lemon and cream, broiled in tandoor)

Bhunney Murgh ke Pasandey

(Escalope of chicken, steeped in a peppery marinade of sandalwood and rose petal-enriched yoghurt cheese and a hint of saffron, glazed on a charcoal grill)

Garlic Chooza Tikka

(Tandoori broiled chicken tikka finished in the flavor of garlic)

Murgh Tikka Kali Mirch

(Boneless chicken tikka flavored with black pepper)

Murgh Malai Tikka

(Tandoori chicken tikka marinated whole night with cream)

Murg Gulafi

Bhatti Da Murg

(Chicken tikka, reserved overnight in a non-yoghurt marinade that is a veritable Symphony of exotic spices)

Mutton

Mutton Gulafi Kebab

Makhmali Kakoori Kebab

(Drizzled with saffron, the Kakori, cooked on Skewers, with a combination of 32 spices, simply melt in the mouth)

Tikka Hussani

(Succulent pieces of boneless mutton boti kebab served boiled over charcoal fire)

Tikka Baluchi

(Boned cubes from the shoulder of kid, wrapped in marinade rich
In herbs and spices, grilled in the tandoor)

Raunaq-e-Seekh

(The traditional seekh of mince dons a colorful summer garb with singing flavors of coriander, Tomatoes, mint and spring onions, creating an extraordinary play of tastes)

Mutton Khandhari Tikka

(Cubes of mutton imbued with ajwain, wrapped in a royal cumin and Saffron-enriched multiform batter and glazed golden in the tandoor)

Adrek ke Panje

Patther ke Kebab

(The Finely minced kebab marinated with 106 spices cooked on stone)

CONTINENTAL & ORIENTAL SNACKS

Prawns

Kung Phat Kartheim Phrik - Thailand

(Stir fried prawns in chilly garlic sauce)

Prawn salt & Pepper

Shrimp Cocktail

Crisp Prawns with Corn Flaks

Mustard Honey Tiger Prawns

Crivetky Crisp Gold

(Golden Fried Prawns)

Fish

Fish Hakka in Cantonese Style

Mini Croissant with tuna and cheese melt

Fish Orly

(Batter Fried Fish Fingers Served With Tarter Sauce)

Spicy fish Finger With Tarter Sauce

Chicken

Chicken/Vegetable Sate with peanut sauce dip- Indonesia

(Sate sticks in vegetarian and non-vegetarian options)

Honey Glazed Chicken with Sesame Seeds

(Diced Chicken with Sesame Seeds & Tossed With Dash of Honey)

Chicken Red Chilly Parcels

Chicken and Paneer Shawarmas

(Tender meat/paneer marinated with our Mediterranean ingredients served with pita bread, tahini dip, tossed salad or hummus)

Dimsum – Pan Asian

(Assorted dim sum in vegetarian and non-vegetarian options including prawns, chicken and mutton)

Chicken Imperial

Chicken Wings with Dipping

Chicken Croquettes

Mutton

Moroccan Meat Balls with Wasabi Sauce

(Meatballs in Moroccan Style with Mild Herbs Served with Dip)

Angels on Horseback

(Pancake wrapped Sausages)

Lamb Sate with Chilly Sauce

Lamb Kibbeh

(Ground meat with crushed wheat, stuffed with meat, pine kernels and onions and then baked)

SOUP STATION

Shorbat Yakhni
Murgh Badami Shorba
Murg Shorba
Samundri Shorba
Jahangiri Shorba

Continental & Oriental

Lemon Coriander Soup with shredded chicken
Tom Kha Kai
Chicken Coconut Galangal Soup
Khao Suey Station (live)

Simmering Soup – Raw banana, leeks, celery, basil, carrots, snow peas, zucchini, Chinese cabbage, Bok- choy, crispy noodles, rice, boiled noodles, peas, bean curd, bell peppers, lemon, Lemongrass, lemon leaf, browned onion, browned garlic, red chilly flakes, Shrimps, chicken & meat dumplings

Non-vegetarian

Flambé Raan

(Our house Specialty – flambé right in front of your eyes with Sherry)

Kheema Chaamp

(Three-rib chops, Post roasted slowly in their juice with cloves, black cardamom And cinnamon, and then stir-fried on a griddle with spicy mince)

Lawrence Road Ke Tikka

(A fine preparation of mutton tikka/chicken tikkas on the tawa with Punjabi home made masala)

Barrah Kebab

(Ineffably aromatic and succulent baby lamb, cooked on charcoal and then wrapped in mince, cooked

With a compound of spices in Exotic Flavor)

Flambé Chicken Tikka

(The all-time favorite – flambé right in front of your eyes with Sherry)

Mahi Tawa – LIVE COUNTER

The uniqueness of this kebab, akin to be hot pate, is the masala. It is said to incorporate 160 spices and, it is the family's claim, that their kebab is the only meaty delicacy on the planet, which can cure a minor stomach bug

Shahi Gilawat Ke Kebab

(Mince of mutton grinded to a fine paste with exotic spices, smoked with cloves and deshi ghee.

Cooked in a parat)

(A kebab so soft that it literally melts in your mouth)

Ultey Tawey ka paratha

(Lakhnavi style paratha prepared on a thick inverted tawa, a traditional accompaniment to the kebabs)

Biryani Ki Kahani

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And, such is its unique—and universal appeal—that it has become synonymous with joyous Celebrations and festivities in a culture where one never abruptly asks a question like when are Your wife or daughter-in-law expecting a baby, biryani offers the perfect overture to the curious.

All you have to ask is: “Biryani kab khilaiye ga” or

“When we can expect a biryani treat?”

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To the people of this the cockpit of India, biryani is much more than an exotic rice delicacy—

It is a kusta or aphrodisiac. There is a saying here: “Jo istimal karta hai, woh Buddha nahin hota.”
Or, “A person who eats biryani does not age.”

Shikampur Pulao

(Rarely cooked combination of chicken breasts stuffed with pistachio, almonds and hazelnuts, prepared
With milk cake and a plethora of condiments without allowing those to get colored and basmati
Cooked in milk and yogurts)

Murgh Dum Biryani

Gosht Dum Biryani

Gosht Handi Biryani

Kacche Gosht ki Biryani

Whole Lamb Biryani (oozi)

Patile ki karamat

The great Pan-Indian curries

Tarkash –E- Tamanna

(**Non-Veg:** A Pastry quiver full of cupid arrows: rashers of kid pine nuts and succulent asparagus tip
Tossed in a seductive combination of spices inspired by Lucknow’s famed Hakeem, Safder Naweb)

Daura-E-Tafeeb

(Plump and long fresh water prawns, refreshingly marinated in a citric blend of lemon juice, pravaal
Pishti and ajwain, grilled golden on a charcoal grill)

Jhinga Nishad

(Ajwain elevates this prawn delicacy from the ordinary to a gourmet’s delight.
The ease of preparation makes it all the more attractive)

Jheenga Phuliharhi

(Tiger Prawns dipped in a multi-flour batter prepared with egg yolks, cinnamon, pepper, and green
cardamom

And fennel fried and gilded with a slice of cheddar)

Malika-e-Dariya

(Steaks of salmon matured in a richly spicy marinade of dill, fennel, ginger, honey and a trace of mustard
oil,

Roasted in the tandoor)

Mahi Mussallam

(The word Mussallam implies whatever is served saalim or intact. We serve trout marinated in lemon juice,
Cinnamon and turmeric, stuffed with a majoon or paste of shrimp and clams wrapped in an enticing Masala
prepared with the potent Naag Kesar, Nutmeg and rose petals, cooked on dum)

Meen Moiley - Kerala

(To prepare this extraordinary dish of Red Snapper, the fillets are simmered in
Subtle sauce prepared with three extracts of coconut curry leaf
And green chilies, and then finished with lemon juice)

Guroor-E-Khoobi

(Ayurveda describes all shellfish as veeryavardhak or apbrodisiacs and tonics. They combine to play a
Duet of power to double your pleasure, in this rare combination of crab and shrimp stir-fried with spring
Onion greens and tomatoes, tempered with a peppery masala of the exotic kebaba coupled with royal
Cumin and black cardamom and naag kesar)

Dum ki Bater

(A shade o the rich and cultured hues of game cooking is seen in this magnificent delicacy of fried quail)

Murgh Dhaniwal Khorma – Kashmir

(Pipettes of chicken, filled with orange segments, almonds, raisins, thin spring onions roundels and
Sage, roasted in covered terra-cotta pots, in a deeply flavorful gram flour roux-based saffron gravy)

Mardan Murgh Malaiwaala - Punjab

(This extraordinary dish was ‘created’ by the late Attar Singh Chawla. Every order of this delicacy of
Boned tikka of chicken is cooked only in milk and cream—no Butter, no ghee—individually and
Aromatized with Chawla’s Shahi Masala)

Bhuna Murg Mughlai

(The ‘King of Kebab’ Tandoori Murgh is the best-known Indian delicacy and the tastiest way to Barbecue
chicken)

Murgh Handi Lazeez
Murgh Faijabadi Korma

(A Creamy, gently spiced chicken kebab, flavored with mace)

Dum Ka Murg

(Dum ka Murg should be skewered and cooked in a moderately hot Tandoori or over a charcoal grill. Alternatively, make round patties heat enough oil on a Tawa and shallow fry until the murg cooked.)

Chicken Tikka Masala

(Chicken tikka, tandoor grilled and sautéed with onions and tomatoes, Tempered with mustard, Fenugreek and freshly pounded peppercorns)

Pistey Ka Saalan

(Breasts of chicken, filled with oysters and raisins, almonds, pistachio and all the other delight that Go into the making of Nishasta, the time-tested revitalizer, cooked in pistachio gravy Powered with the energizing pearl or Mukta Pishti and perfumed with arq Kewra)

Gosht ki Nihari- Lucknowi

(Kid chops, sautéed in mustard oil with garlic and simmered overnight with cardamom And mace in Light yoghurt gravy)

Lazeez Pasliyan

(A delicacy of single-rib lamb chops cooked in a thick, yoghurt-based gravy)

Kundan Kaliya

(All that glitters is real gold and setting the gold standard is this delicacy of boned shoulder of kid, Simmered in gravy enriched with dry fruits, curd and gilded with gold leaf)

Mughlai Masleदार Chaampan – Brown

(Weight watchers delight these cumin flavored lamb chops cook in their own fat. This is a Rare recipe-it does not list ghee, oil or butter as an ingredient)

Lehm-e-Murgban

(Maulahm or the essence of meat is manifest in this classic delicacy of shanks of kid braised in a Concentrated broth infused with haobaer and finished in intoxicating korma gravy of myriad Spices that provide a unique symphony of subtle flavors)

Bakre ke Nakhre

(Ineffably aromatic and succulent baby lamb, cooked on charcoal and then wrapped in mince, cooked With a compound of spices in Exotic Flavor)

Meat Belly Ram

(An integral part of every banquet 'created' by Lahore's Master Chef Belly Ram – the undisputed King of Punjabi cooking prior to Partition – was this lamb delicacy. We have tried to reproduce It to the best of our ability- in tribute)

Lagan Ki Boti

Burra Kebab

Gosht Nihari Korma

(This was originally a breakfast food. In days gone by, this rural light-gravy lamb delicacy was eaten in The wee hours of the morning before going to till the fields)

Chandi Kaliyan

(A Delicacy of cardamom-flavored lamb, which 'glows' like chandi or silver it has white Gravy)

Murgh Awadhi Korma

Oriental Station – Foods from all over ASIA

Larb Kai - Thailand

(Mined Chicken with Thai herbs – A favorite)

Kung Phat Kartheim Phrik - Thailand

(Stir fried prawns in chilly garlic sauce)

Crispy Konjee Lamb – Singapore

Chicken cashew nut (Phat Met Mamuang) - Thailand

(Cubes of chicken with chopped cashews in a special Thai sauce)

Diamond Cut Chicken Made in White Fu-Yung Sauce

Diced Chicken Authentically Made In Hot garlic Sauce

Crispy Konjee Lamb – Singapore

Kaeng Phat Phuk

(Stir Fried Vegetables Authentically Made In Thai Red Curry Sauce)

Phaneng Phak

(Deluxe Greens with a Black Mushroom, Lemon Grass in Green Thai Curry Sauce)

**Chinese Greens with a Black Mushroom, Lemon Grass, Broccoli,
Asparagus & (Holland Peas) in Oyster Sauce**

Corn Kernels with Green Peas and Fresh Mushroom in Black Bean Ponsu Sauce

Crispy Noodles Served with Sweet & Sour Deluxe Vegetables

Rainbow Fried Rice

Vegetable Hakka Noodles

Mongolian Bar-Be-Que

The Spread Contains Vegetables

Zucchini, carrot, oyster, mushroom, button mushroom, shiitake mushroom, noodles, rice, assorted peppers, bamboo shoot, coriander, snow peas, pok choy, chinese cabbage, spinach, beans, sprouts, cauliflower and broccoli.

Sauces : Ponsu sauce, Black beans sauce, Chilly garlic sauce, Teriyaki sauce

Continental Main Course

Prawns Glazed with Brandy and Mushroom Sauce with Cream

Prawns Sautéed in Garlic Butter with a White Wine Sauce

Grilled King Prawns with Rosemary Tangy Sauce & Sherry Wine

Sea Bass Yucateo

(Marinated Fish Fillet cooked in garlic red green Bell Pepper cumin crushed Sauce.)

Grilled Sole with Chilly Minted cucumber & salsa

(A combination of mint cucumber & salsa adds to flavor of the grilled sole tasty whole it,
This a filling Dish. Fish take marinated with ginger juice)

Pana Fish take

(Fish take salmon with lemon anchovy butter mixture & garnish with parsley butter)

Fish En Papillote

(Marinated sole fish flavor of garlic celery tomato olives mushroom sauce)

Sole Fillet with Garlic Flavored in Tomato Basil Flambé with Red Wine

**Grilled Salmon Steak Served on a Lemon Artichoke Slow, Sautéed Potato
And Tomato Salsa**

Flame Grilled Chicken with mustard mashed potatoes & Shallots Jus

Flambé Grilled Chicken with Mashed Potatoes and Fresh Butter Sautéed Vegetables

Lemon Grass Spring chicken with Balsamic Crushed Black Pepper Rosemary

Worcestershire Sauce

Grilled Chicken Steak with Mornay Cream Sauce or with Rosemary Sauce

Flambé with Red Wine

Grilled Chicken Breast Lazed with Jalapeno Cream Sauce, Fresh Boiled Vegetables.

Chicken Coq-Au-Vin

(Marinated Grilled Chicken picas cooked in garlic mushroom Thyme Sauce Flambé With
Burgundy wine & Cognac Brandy)

Cornish Hens

(Marinated Roasted Cornish hens (with bone) cooked in onion mushrooms almond sauce)

Braised Chicken

(Marinated grilled Chicken (Leg Pieces) Cooked in Garlic Tomato Soya sauce flambé with Worcestershire
red wine)

Spanish Chicken

(Skinned chicken picas cooked in green pepper tomato Mushroom Sauce flambé in Worcestershire red
wine)

Chicken Marengo

(Chicken Picas cooked in a garlic tomato mushroom thyme sauce flambé with white wine and cognac
Brandy)

Chicken Teriyaki

(Marinated Chunks of chicken & pineapple boiled served in a Soya honey sauce)

Hungarian Goulash

(Chunks of lamb onion garlic paprika & caraway seeds cooked in lamb stock & served with bed of flat noodles)

Lamb Chop Barbacoa

(Mexican style lamb chops grilled to a perfection & finished with a glaze of barbeque sauce)

Roasted Lamb Pepper & Wine Sauce

(Slices of roast lag of lamb served in chef's peppers & Wine Sauce)

Diced Lamb Mongolia

(Cubes of Lamb served in Dill Flavored Brown Glaze)

Carne As ado

(Marinated Grilled Lamb Chops served with salsa Verde (**Spicy**))

Lamb Cooked in Balsamic Vinegar with Black Mushroom and (Red/Yellow)

Bell Pepper Sauce

Boned Leg of Lamb Sautéed in Garlic Crushed Cooked in Black Olives Sautéed

Potato with Chilly Flaks

Spinach & Mushroom Cannelloni

Pirates Kidney Beans

(Chilly Beans Corn Corny with Parsley Buttered Carrot)

Garbanzo Beans

(Boiled garbanzo beans cooked in green pepper tomato basil & Tarragon Leaves Sauce)

Ratatouille

(Stir-fried eggplant, green pepper, tomatoes & zucchini with parsley Tomato Sauce)

Baked Broccoli Potatoes

Bouquet De Legumes

(Assorted Buttered Vegetables)

Parsley Potatoes

(Buttered Potato balls with Parsley Leaves)

Balsamic Bell Pepper

(Tossed Three Bell Pepper with Tomato Chilly Flakes)

Parsley rice

Mexican Section

Chicken Quesadillas

(Tortillas filled with chicken and cheese)

Nachos

(Crispy Tortilla nachos with cheese, jalapenos, re-fried beans and sour cream)

Burritos

(Wraps of chicken or vegetables with beans, sour cream, lettuce, onion, and salsa)

Chips and Salsa

Hot Tostada

A Mexican salad is called a tostada. Use a flour or corn tortilla piled high with beans or meat and topped up with shredded lettuce, tomatoes, cheese, guacamole, olives, sour cream and salsa

Choice of Tostadas

Corn tortilla crisp tostadas / White bread tostadas

Choice of Topping

Shredded chicken / Spicy lamb with pepper

Refried beans / Shredded exotic vegetables and chilies

Choice Of Cheeses

Mozzarella / Parmesan / Cheddar

Choice Of Sauces

Guacamole / Tomato salsa / Sour cream / Green tomato salsa / Cilantro and chilly salsa

Accompaniments

Crunchy lettuce / Fresh tomato / Olives / Green onion / Mustard paste

Lebanese Section

Chicken and Paneer Shawarmas

(Tender meat/paneer marinated with our Mediterranean ingredients served with pita bread, tahini dip, tossed salad or hummus)

Hummus and Pita bread

(Pureed chickpeas with sesame oil, lemon juice and a touch of garlic)

Lamb Kibbeh

(Ground meat with crushed wheat, stuffed with meat, pine kernels and onions and then baked)

Falafel

(Ground chickpeas and broad beans, mixed with spices and fried)

Babaghnoush

(Roasted eggplant dip)

Tabouleh

Fattoush

Tahini

Garlic Mayonnaise

Grilled Vegetable

European Grills

Herbed chicken

(Chicken marinated in fresh basil, parsley, oregano, thyme and rosemary with Fresh garlic and white wine-cooked on the grill)

Lamb Picatta

(Lamb picatta marinated in red wine, fresh rosemary and crushed black pepper)

Fennel flavored River sole Or Prawns

(River sole /prawn fillets marinated in fresh fennel, garlic and lemon juice)

Sauces for the non-vegetarian meats

(Red Wine pepper demi glaze and citrus butter sauce)