



platinum
MENU
NON-VEGETARIAN





Welcome Drinks

DRINKING WATER BOTTLES (200ML)

(Bisleri/Catch)

TAZGI

SOFT DRINKS

COCA-COLA

LEMON

SPRITE

FANTA

Special Mocktails

Shakes

(vanilla/banana/strawberry/mango)

Punch

(fruit punch/vanilla punch/mango punch)

VIRGIN MOJITO

VIRGIN MARY

BLUE LAGOON

MANGO PANNA

JAL JEERA

COCONUT WATER

THANDAI

FRESH LIME SODA/WATER

LASSI

CHHACH



Chatori Chaat Counter

(Select only six items. Any extra item cost will be @ 80/- per item)

GOL GAPPE

(with two to three types of water)

BHALLA PAPDI

ALOO TIKKI

(with stuffing of paneer, dal & matar)

MOONG DAL CHILLA PANEER WALA

PAV BHAJI

PATILA MATAR KULCHA

ENGLISH TAWA DRY FRUIT CHAAT

MORADABADI DAL

KANJI VADA

LOTAN KE CHOLEY

RAJ KACHORI

LACHHA TOKRI

PAAN PATTA CHAAT

BHEL PURI

South Indian - Live Counter

BUTTER PLAIN DOSA

BUTTER MASALA DOSA

PANEER MASALA DOSA

ONION RAWA DOSA

MIXED VEGETABLE UTTAPAM

IDLI

VADA

Saath mein:

SAMBHAR, COCONUT CHUTNEY, TOMATO CHUTNEY





Fresh Fruit Counter - Indian and Imported

(Selected varieties of minimum 5 Indian & 5 imported fruits. According to availability)

Indian Fruits

WATERMELON
DISCO PAPAYA
CHIKOO
MANGO (SEASONAL)
KANDHARI ANAR
DATES, LITCHI (SEASONAL)
RED GUAVA
CHERRY (SEASONAL)
JAMUN (SEASONAL)
MUSKMELON

Imported Fruits

THAI RAMBUTAN
THAI MINI ORANGE
THAI GUAVA
AUSTRALIAN GRAPES
FUJI APPLE
NEW ZEALAND KIWI
NEW ZEALAND PEAR

KINDLY NOTE:

We will personally select the fruit varieties and their confirmation will be discussed with the host. You can select your choice of fruits for an extra cost, three days prior to the function.



Appetizers - Pass Around

Non-Vegetarian

GOLDEN FRIED PRAWNS

(tempura batter fried golden prawns with chilli garlic sauce)

FISH CHETTINAD

(served with mint chutney)

LASUNI FISH TIKKA

(served with kasundi dip)

MURG TIKKA SZECHUAN

SMOKED CHICKEN

(tossed with bullet chilli & peanuts)

MUTTON KAKORI KEBAB

CHICKEN SNOWBALL

CHICKEN GYOZA

Vegetarian

BURRANI DAHI KE KEBAB

(stuffed with burnt garlic & ginger, served with kasundi dip)

PANEER TIKKA

(stuffed with hara pyaz & cheese. served with mint chutney)

CRISPY BABY POTATOES

(with sprout & lemon grass)

CIGAR ROLL

(with cheese, corn & spinach)

KHUMB MALAI

(with freshly grated parmesan)

BHARWAN TANDOORI ALOO

SOYA MALAI CHAAP



Peri Peri - Live Counter

PERI PERI CHICKEN
PERI PERI PRAWN
PERI PERI COTTAGE CHEESE
PERI PERI ASSORTED VEGETABLES

Live Dim Sum and Bao

CORN & SPINACH DIM SUM
BEETROOT CRYSTAL DIM SUM
TOFU & VERMICELLI DIM SUM
SHANGHAI CHICKEN DIM SUM
CHICKEN & CHIVES SIU MAI
PRAWN SIU MAI
TOFU BAO
CHICKEN BAO

Served with:

CORIANDER & CHILLI SAUCE
SRIRACHA & CILANTRO SAUCE
PICKLED GINGER & RED CHILLI SAUCE

Assorted Sushi Station

AVOCADO SUSHI
YASAI
BEETROOT & FETA CHEESE
CRUNCHY TUNA
PRAWN CALIFORNIAN ROLL
SPICY SALMON



Mexican Counter

NACHOS

TACOS

TORTILLAS

FAJITAS

(choice of salsa/sour cream/guacamole avocado dip)

Lebanese Counter

PITA POCKET

TORTILLA

LEBANESE PICKLE

LAVASH

(with hummus, baba ganoush, tahini dips)

Exotic Italian Feast

Fifteen combinations of toppings with sundried tomato chutney
& our chef's special herb tomato pizza sauce

(choice of cheeses: mozzarella, feta, ricotta & cheddar)

MARGHERITA

RICOTTA E SPINACI

FLORENCE

HEAVEN SEVEN





Salad and Raita

CAESAR SALAD

AMERICAN CORN & PEPPER SALAD

FRESH SEASONAL KUCHUMBER SALAD

HYDROPONIC SALAD

FRESH SPROUTED SALAD

(with lemon & olive oil dressing)

APPLE & WALNUT

FRESH GARDEN GREEN SALAD

*(seasonal fresh green salad cut live, sliced on a bed of ice
& served with a dressing of your choice)*

TOMATO & MOZZARELLA SALAD

GREEK SALAD

DAHI BHALLA WITH SAUNTH

MAKE YOUR OWN RAITA

(mixed veg., fruit, mustard aloo, burnt garlic & pineapple)

ASSORTED ROASTED PAPAD & ACHAR BAR



Main Course

Indian (Non. Vegetarian)

MUTTON NIHARI

MUTTON ON TAWA

(mutton cut, keema kaleji, gorda kapoor and brain with anda parantha)

CHICKEN TIKKA MASALA ON TAWA (LIVE COUNTER)

BUTTER CHICKEN BONELESS

Indian (Vegetarian)

LIVE COUNTERS

PANEER TIKKA MASALA ON TAWA

VEG. TAWA TAKA TAK

AMRITSARI CHOLE & KULCHA

SOYA CHAAP MASALA ON TAWA WITH ROOMALI ROTI

YELLOW DAL TADKA

PANEER DHANIYA ADRABI

NUTRI KEEMA ON TAWA

SARSON KA SAAG WITH MAKKI KI ROTI, WHITE BUTTER &
GUDH

ANJEER BHARE KOFTE / MALAI KOFTA

MUSHROOM HARA PIYAZ

CHAUNKI MATAR

DAL MAKHANI

JEERA PULAO

VEGETABLE BIRYANI

ASSORTED INDIAN BREADS



Coastal Indian Cuisine

APPAM

MALABARI PARANTHA

MUTTON VINDALOO

PRAWN MALABARI

FISH CHETTINAD

CHICKEN GHEE ROAST WITH BONE

VEG. STEW

PANEER CHETTINAD

PLAIN RICE

ASSORTED INDIAN BREADS





Main Course

International

THE GRILL

(grilled veggies with a choice of sauces & accompaniments)

BARBEQUE GRIDDLE

LAMB CHOPS

CHICKEN WITH HERBS

FISH

COTTAGE CHEESE STEAK

Sauces:

BARBEQUE, WHITE PARSLEY & MUSHROOM

INTERNATIONAL BREAD DISPLAY

Pan Asian Me-Bo

(make your own oriental meal in a bowl)

CHICKEN THAI RED CURRY

VEG. THAI GREEN CURRY

LONG BEANS TOSSED WITH DRY CHILLI & PEANUTS

CRISPY SPINACH

FILIPINO ADOBO

PAD THAI NOODLES

VEG. HAKKA NOODLES

SZECHUAN VEG. FRIED RICE

BURNT GARLIC STICKY RICE

Garnishes:

BURNT GARLIC, PEANUTS, GREEN CHILLI & ONIONS



Desserts

KING SIZE GULAB JAMUN
CRISPY THIN MINI JALEBI WITH COCONUT RABRI
MALAI MOHAN BHOG
GUDH KE SANDESH
MILK CAKE KHURCHAN
ASSORTED TILLI WALI KULFI
GOLRAS (A-2 PROTEIN MILK RASGULLA)
GAJAR KA HALWA
BAKED BOONDI
THANDAI KESAR PHIRNI
MISHTI DAHI
GOOEY PEANUT BUTTER BROWNIE
NARIYAL PANI MALAI MOUSSE
MANGO RASMALAI CHEESE CAKE
MATHURA PEDA BUTTERSCOTCH, CHOCOLATE MOUSSE CAKE

Hot Beverages

CAPPUCCINO
CAFÉ LATTE
ESPRESSO
CAFÉ FRAPPÉ

TEA JUNCTION
(with assorted cookies & sweet buns)
JASMINE, DARJEELING, EARL GREY, LEMON, MASALA TEA