



MENU



PICK AND CHOOSE

Create your personalized menus by selecting the items of your preference from each category. Menu can be served as buffet or family style.

BREAKFAST



MAIN DISH (pick 3)

Aloo Kulcha

Flat bread stuffed with spiced mashed potato with truffle, roasted in a clay oven

Chana Masala

Spiced chickpeas in a sour citrus cream sauce

Aloo Bhaji

Potato spiced with mustard and cumin

Plain Kulcha

Refined flour flat bread roasted in a clay oven

Vegetable Samosa

Spiced mixed vegetables stuffed in a flaky dough and deep fried

Pav Bhaji

Spicy curry of mixed vegetables cooked in special blend of spices, served with a soft buttered bun

Kathi Rolls

Kebab wrapped in paratha bread

Potato Samosa

Cubes of potato tempered with flavored spices and stuffed in flaky dough

Vegetable Pakora

Mixed vegetable fritters fried in chickpea flour batter

COMPLIMENTS (pick 4)

Raita

Yogurt mixed with raw vegetables, flavored and spiced

Tamarind Chutney

Tamarind purée flavoured with sugar cane and spices

Coriander Chutney

Indian savoury spice

Achar Tomato Chutney

Plum tomatoes flavored with tangy spices and vinegar

Yogurt Plain

Homemade natural yogurt

ENHANCE YOUR MENU

Additional Item Selection

\$3 USD per person/per item

Masala Chai

*Spiced milk tea
\$2 USD per person*

Seasonal Fruit Or Mango Lassi

\$2 USD per person

COCKTAIL PARTY



APPETIZERS (Pick 4)

Vegetable Samosa

Spiced mixed vegetables stuffed in a flaky dough and deep fried

Lamb Samosa

Spiced mince meat stuffed in flaky dough

Vegetable Pakora

Mixed vegetable fritters fried in chickpea flour batter

Aloo Tikki

Mashed truffled potatoes, pan grilled in ghee purée flavored with mild spices

Aloo Bonda

Deep fried savory stuffed potato with spices in chickpea flour batter

Hara Bhara Kabab

Kebabs marinated in mint and coriander

Vegetable Cutlets

A mash of spiced vegetables coated in batter

Seekh Kebab

Mince meat flavored with mint, raw mango and cardamom, barbequed in a clay pot

Chicken Tikka Masala

Tender boneless chicken marinated in yogurt and spices and barbecued in a clay pot

Paneer Pakora

Spiced cottage cheese fritters in chickpea flour batter

Kathi Rolls

Kebab wrapped in paratha bread

ENHANCE YOUR MENU

Additional Item Selections

\$2 USD per person/per item

VEGETABLE LUNCH



APPETIZERS (Pick 2)

Tomato Sorba

Tangy tomato soup made by slow cooking ripe tomatoes with coriander, celery, herbs and almond milk

Vegetable Pakora

Mixed vegetable fritters fried in chickpea flour batter

Vegetable Samosa

Spiced mixed vegetables stuffed in a flaky dough and deep fried

Vegetable Cutlets

A mash of spiced vegetables coated in batter)

Paneer Pakora

Spiced cottage cheese fritters in chickpea flour batter

MAIN DISH (Pick 4)

Dal Makani

Three types of lentils simmered in creamy gravy with tomato, onions and cumin

Mutter Paneer

Fresh green peas and diced cottage cheese cooked in spiced cashew tomato gravy

Vegetable Curry

Assorted spiced vegetables prepared in curry sauce

Chana Masala

Spiced chickpeas in a sour citrus cream sauce

Aloo Mutter

Baby potatoes cooked in tomato gravy with onions and green peas, garnished with fresh coriander

Vegetable Korma

Assorted vegetables cooked in a spicy tomato and cashew gravy

Tadka Dal

Yellow lentils simmered with garlic and onions

Aloo Gobi

Potato and cauliflower spiced with turmeric, roasted chili powder, mustard and cumin

Vegetable Jalfrezi

Fried assorted vegetables tossed in an onion and tomato sauce

Katchumbar

Salad of sliced plum tomatoes, cucumber and onions, spiced with chaat masala and lemon juice

Vegetable Biryani

Assorted vegetables dum cooked with basmati rice

Saag Paneer

Cottage cheese simmered in spinach, mint and coriander gravy

VEGETABLE LUNCH



RICES (Pick 1)

Jeera Rice

Indian long grain rice steamed with cumin and ghee purée, garnished with sundried coriander leaves

Basmati Rice

Indian long grain rice, steamed with cumin, peas and coriander

DESSERTS (Pick 2)

Gulab Jamun

Deep fried paneer in flavored sugar syrup

Kheer

Condensed milk or coconut milk pudding served with nuts

Gajar Ka Halwa

Carrots boiled in condensed milk or almond milk with sugar, butter and cardamom

Shahi Tukda

Indian bread pudding made with saffron syrup, cardamom and almonds

Coconut Burfi

Dessert bars made with condensed milk, coconut and cardamom

COMPLIMENTS (Pick 4)

Raita

Yogurt mixed with raw vegetables, flavored and spiced

Naan

Indian bread cooked in a clay oven or tandoor

Garlic Naan

Garlic flavoured indian bread cooked in a clay oven or tandoor

Tamarind Chutney

Tamarind purée flavoured with sugar cane and spices

Coriander Chutney

Indian savoury spice

Achar Tomato Chutney

Plum tomatoes flavored with tangy spices and vinegar

Includes coffee, tea, juices and water

ENHANCE YOUR VEGETABLE LUNCH

Additional Item Selections

\$3 USD per person/per item

Masala Chai

Spiced milk tea
\$2 USD per person

Seasonal Fruit or Mango Lassi

\$2 USD per person

DINNER

APPETIZERS (Pick 3)

Vegetable Samosa

Spiced mixed vegetables stuffed in a flaky dough and deep fried

Vegetable Pakora

Mixed vegetable fritters fried in chickpea flour batter

Lamb Samosa

Spiced mince meat stuffed in flaky dough

Aloo Tikki

Mashed truffled potatoes, pan grilled in puree ghee flavored with mild spices

Lamb Sorba

Slow-cooked soup of lamb shank, seasoned with cardamom, cloves, cinnamon, herbs & almond milk

Chicken Tikka Masala

Tender boneless chicken marinated in yogurt and spices and barbecued in a clay pot

Paneer Pakora

Spiced cottage cheese fritters in chickpea flour batter

Kathi Rolls

Kebab wrapped in paratha bread

MAIN DISH

Chana Masala

Spiced chick peas in a sour citrus cream sauce

Vegetable Curry

Assorted spiced vegetables prepared in curry sauce

Bombay Aloo

Baby potatoes cooked with garlic, cumin and mustard

Dal Makhani

Three types of lentils simmered in creamy gravy with tomato, onions and cumin

Chili Chicken

Indo-Chinese chicken simmered in a spicy and tangy tomato sauce with chili peppers

Shahi Paneer

Soft cottage cheese served in tomato cashew gravy

Lamb Kheema Peas

Fresh lamb minced meat, cooked in a spiced tomato gravy with onion and green peas, garnished with fresh coriander

Peas Pulao

Rice and cooked with green peas and garnished with fresh coriander

Katchumbar

Salad of sliced plum tomatoes, cucumber and onions, spiced with chaat masala and lemon juice

Chana Masala

Spiced chickpeas in a sour citrus cream sauce

Lamb Vindaloo

Tender lamb pieces cooked in a spicy curry with vinegar in goan Portuguese style

Chicken Tikka Masala

A minty chicken tikka simmered in a cashew tomato gravy

Vegetable Biryani

Assorted vegetables dum cooked with basmati rice

Saag Paneer

Cottage cheese simmered in spinach, mint and coriander gravy

DINNER



RICE (Pick 1)

Jeera Rice

Indian long grain rice steamed with cumin and ghee purée, garnished with sundried coriander leaves

Basmati Rice

Indian long grain rice, steamed with cumin, peas and coriander

DESSERTS

Gulab Jamun

Deep fried paneer in flavored sugar syrup

Gajar Ka Halwa

Carrots boiled in condensed milk or almond milk with sugar, butter and cardamom

Shahi Tukda

Indian bread pudding made with saffron syrup, cardamom and almonds

Coconut Burfi

Dessert bars made with condensed milk, coconut and cardamom

COMPLIMENTS (Pick 4)

Raita

Yogurt mixed with raw vegetables, flavored and spiced

Naan

Indian bread cooked in a clay oven or tandoor

Garlic Naan

Garlic flavoured indian bread cooked in a clay oven or tandoor

Tamarind Chutney

Tamarind purée flavoured with sugar cane and spices

Coriander Chutney

Indian savoury spice

Achar Tomato Chutney

Plum tomatoes flavored with tangy spices and vinegar

Includes international open bar

number of hours according wedding package

ENHANCE YOUR MENU

Additional Item Selection

\$3 USD per person/per item

Masala Chai

*Spiced milk tea
\$2 USD per person*

Seasonal Fruit or Mango Lassi

\$2 USD per person

INTERNATIONAL OPEN BAR



RUM

Bacardi
Coconut Rum
Havana Club
Appleton
Appleton Special

VODKA

Absolut
Stolichnaya
Smirnoff
Svedka
Svedka Clementine
Svedka Citron
Svedka Vanilla

TEQUILA

Herradura Blanco
Centenario Reposado
Jimador Blanco
Cuervo Especial
Don Julio Reposado

BEER

Coors Light
XX Lager
Sol

GIN

Tanqueray
Beefeater

BRANDY

Fundador

COGNAC

Martell V.S

WHISKEY

Jack Daniels
Jim Beam
Canadian Club
Johnny Walker Black Label
Johnny Walker Red Label
Ballantine Finest
J & B

CREAMS & SPIRITS

Sambuca
Blue Curacao
Peach Liqueur
Amaretto
Baileys Irish Cream
Vermouth Martini Rosso
Dry Martini
Sweet Martini
Orange Liqueur
Apple Liqueur
Watermelon Liqueur
Melon Liqueur
Coffee Liqueur
Mint Liqueur
Cherry Liqueur
Banana Liqueur
Liqueur 43
Kahlua

Brands of drinks are subject to change without notice, including mix drinks and house wine by the glass.

Additional International Open Bar \$9 USD per person/per hour

DELUXE OPEN BAR



RUM

Appleton
Appleton Special
Coconut Rum
Havana Club 7 Años
Flor De Caña

TEQUILA

Jimador White
Jimador Reposado
Cuervo Especial
Cuervo Reposado
Don Julio Blanco
Don Julio Reposado

WHISKEY

Jack Daniels
Johnny Walker Red Label
Johnny Walker Black Label
Chivas Regal
Buchanans
Crown Royal

GIN

Tanqueray
Beefeater
Bombay

VODKA

Absolut
Stolichnaya
Grey Goose
Svedka
Svedka Clementine
Svedka Citron
Svedka Vanilla
Smirnoff

BRANDY

Fundador
Torres 10

COGNAC

Martell
Hennessy

PORT

Ferreira

VERMOUTH

Dry Martini
Sweet Martini

SPIRITS

Sambuca
Blue Curacao
Peach Liqueur
Amaretto
Baileys Irish Cream
Orange Liqueur
Apple Liqueur
Watermelon Liqueur
Melon Liqueur
Coffee Liqueur
Mint Liqueur
Cherry Liqueur
Banana Liqueur
Liqueur 43
Kahlua
Cointreau
Jaegermeister
Anis Pastisse Ricard

BEER

Coors Light
Xx Lager
Sol

Brands of drinks are subject to change without notice, including mix drinks and house wine by the glass.

Additional International Open Bar \$12 USD per person/per hour.

For events which include alcohol, you can upgrade to the deluxe open bar for only \$18 USD per person.