

JAIN MENU

COLD BEVERAGES

Preserved Juices-REAL (orange, mixed fruit, tomato, pineapple)

Aerated Drinks- coke, fanta, limca, sprite

Fresh Lime Soda/ Water

Mocktails (6 types) made by juices and nonalcoholic syrups (Monin)

Example- Virgin Mojito, Virgin Mary, Blue Ice tea, Strawberry delight, etc.

Mineral water- 200 ml bottles

Glasses- Red wine Glasses, Hi ball, Whiskey Tumblers, Old fashioned, Zombie, Beer Goblets,

Roly Poly, Brandy Balloons etc

(for serving juices and Mocktails)

HOT BEVERAGES

Coffee

Tea Assortment

(green, regular & masala)

Kehwa

(served in glazed kullhars)

JAIN MENU

STARTERS

VEG SNACKS

Multani Paneer Tikka

Paneer Orley with Garlic Mayonnaise (eggless)

Kabab Platter: Dal&Dahi Kebab

Chilly Mushrooms

Cheese Cigars

Corn Rolls with Ketchup

Veg. Salt & Pepper

Tandoori Stuffed Aloo

Veg Seekh Kebab

Vermicelli rolls

SALADS

Fresh Garden Green Salad

Salsa Macaroni Salad

Russian Salad

Waldrof Salad (garnished with Almonds)

Carrot & Raisin Salad

JAIN MENU

Aachar/chutney/papad

CURD: Dahi Bhalla with Saunth Chutney

Tomato Onion Raita

CHAAT COUNTER

Paani Puri

Papri Chaat

Bharwan Aloo Tikki

Paneer wala Dal Ka Chila

Bombay Bhel

SOUP

Cream of Almond

Lemon Coriander

MAIN COURSE

Indian

Paneer Lababdar

Dal Bukhara

JAIN MENU

Malai Kofta Palak

Dum Aloo Kashmiri

Masala Mushroom Mutor Makhaney

Gobhi Dum Benarsi

DESI RASOI*

Assorted Vegetable Tawa

(Bhindi, kareyla, kamal kakdi, Stuffed Capsicum)

Rajmah galowti

with

Ultey tawe ka paratha

OR

Tadkey wali Peeli Daal (masala and lemon)

&

Tawey ki Roti

**The above mentioned section will all be live counters.*

RICE

JAIN MENU

Steamed rice

Vegetable Biryani

ASSORTED INDIAN BREADS

Includes All

Naan (Lehsuni, Makhani, Hari Mirch)

Parantha (Lacchedar, Pudina, Lal Mirch, Paneer)

Rotis (Masala, Khasta, Tandoori Roti)

ITALIAN

PASTA COUNTER

Live counter

❖ Bolognese - Florentine – Napolitano

Served with assorted breads includes three different types of pastas with three different type of sauces

Condiments: Chopped dry tomatoes, Black Olives, Chopped Chili, Coriander and Onions, Onion, Pine Seeds, Basil Puree, Parmesan Cheese

JAIN MENU

Garnishes: Cheese, Chilli spring Onions, Mixed herbs & Garlic Chips & Puff Pastry,
Cottage Cheese with Cream Herbs sauce

ORIENTAL COUNTER

VEGETERIAN

Chinese greens with cashew nuts & garlic sauce
(Chinese, cabbage, tofu, Pokchoy, asparagus, snow peas)

Zucchini, Red Yellow and Button Mushrooms in Hong Kong style.

STAPLES

Veg Hakka Noodles

Mixed Veg fried rice

DESSERT COUNTER

Kesari Gulab Jal Jalebi with Chilled Rabri

(Live counter)

Piping Hot Gulab Jamun

JAIN MENU

Vanila Icecream with Hot chocolate sauce.

Tilley wali Kulfi

(kesar pista and malai, strawberry)

Phirni in sakora

(Served in individual grazing portions as well)

Shahi Tukda

Team of specialist bartenders for mocktails & cocktails

Crockery, Cutlery, Glassware

Steward Uniforms: Bandh Gala, Safa, Black trousers, black shoes

All food strictly without eggs, onion and garlic.

For total transparency good can be cooked at Venue as well if space is provided.