

NON-VEGETARIAN MENU.GOLD LUNCH /DINNER

BEVERAGES AND COCKTAIL BAR (ACTUALS)

AERATED BEVERAGES & JUICES

COKE, DIET COKE, LIMCA, SPRITE, TETRAPACK JUICES, CLUB SODA

MOCKTAILS(ACTUALS)

LEMONADES, SMOOTIES, COLADAS, MOJITOS

COCKTAILS

MARTINIS, MOJITOS, SANGRIAS, MAI TAI, ICED TEAS, SHOOTERS

COFFEE AND TEA STATION (ACTUALS)

SELECTION OF TEA, COLD & HOT COFFEES WITH INFUSION OF FLAVOURS.

TEA:DARJEELING, EARL GREY, GREEN, JASMINE

HOT: CAPPUCCINO, AMERICANO, ESPRESSO

AT THE BAR

BUTTER CHICKEN BRUSCHETTA

LEBANESE CHICKEN CHAAT

BOMBAY BHEL

PEANUT MASALA CONES

LAHSOONI KALA CHANA TARTS

BEAN SPROUT CHAAT

BUTLER PASS AROUND SNACKS

SOLE FISH

BEER BATTERED FISH WITH SPICY TARTAR SAUCE

CAJUN SPICED FISH FINGERS

GRILLED SOLE OREGANO BASIL

MALI FISH

AWADHI SOLE KE ANGAARE

AFGHANI FISH TIKKA

AMRITSARI FRIED FISH WITH TARTAR SAUCE

CHICKEN AND MUTTON

MURGH KASTOORI TIKKA (MUSTARD AND FENUGREEK)

MURGH MALAI TIKKA WITH ELAICHI

CHICKEN TAI PAI WITH WILTED SPINACH

SLICED CHICKEN BLACKBEAN SAUCE

MUTTON BOTI TIKKA

KASHMIRI ANAAR KI SEEKH

GILAFI SEEKH AWADHI

VEGETARIAN

KARIPATTA PANEER TIKKA

AJWAINI PANEER TIKKA

BHARWAN PANEER TIKKA

LUKHNAWI DAHI PAPAD KE KEBAB

TANDOORI TEEKHA PINEAPPLE

TANDOORI MALAI BROCCOLLI

MUSHROOM TIKKA KALI MIRCH

GRILLED SOYA CHAAP

COTTAGE CHEESE AND BASIL CROQUETTES

MUSHROOM AND JALAPENO CIGARS

WATER CHESTNUT AND LOTUS STEM HONEY N CHILLI

VEGETABLES SALT'N'PEPPER

MAIN COURSE

SOUP STATION

CREAM OF WALNUTS AND MUSHROOMS

KASHMIRI SHORBA

SOUP STICKS, BUTTER, CONDIMENTS

SALADS SELECTION

CHICKEN HAWAIIAN SALAD WITH PINEAPPLES

LARB KAI (CHICKEN) WITH BASIL

COTTAGE CHEESE IN THOUSAND ISLAND DRESSING

WATERMELON, ROCKET AND FETA WITH PINENUTS

THREE BEAN SALAD WITH FRENCH DRESSING

PASTA SALAD WITH ROAST PEPPERS AND CORN

SOM TAM SALAD (RAW PAPAYA)

INDIAN GREEN SALAD (FINGERS, SERVED SEPARATELY)

CHICKPEAS WITH GINGER & TOMATOES

CRISPY KARELA SALAD WITH SAUNTH AND ONIONS

ALOO ANAAR CHAAT

ACCOMPANIMENTS

VINEGAR ONIONS, LACHHA ONION CHOPPED ROAST GARLIC, GINGER

JULIENNES GREEN CHILLIES, LEMON WEDGES

PICKLES

MANGO PICKLE, GREEN CHILLI PICKLE, RED CHILLI PICKLE, GARLIC PICKLE

SWEET AND SOUR LEMON PICKLE, GAJJAR GOBHI SHALGUM

KUNDE SE

ALOO PUDINA RAITA/ PINEAPPLE KALI MIRCH RAITA

MIXED RAITA WITH ROAST ZEERA/ DAHI BHALLAS WITH SAUNTH CHUTNEY

RICE COUNTER

BIRYANI SELECTIONS

MURGH KESARI BIRYANI

NAVRATTAN BIRYANI

YAKHANI GRAVY, BURRANI RAITA PAPAD, CHUTNEY

VEGETARIAN SPECIALITIES

PANEER LABABDAR

*(PANEER DICES IN A RICH TOMATO GRAVY WITH ONIONS & GREEN
CHILLIES)*

DAL BUKHARA

*(BLACK LENTILS TEMPERED WITH HEENG, ZEERA AND GREEN
CHILLIES FINISHED WITH BUTTER AND CREAM)*

KARAHI PANEER

*(DIAMONDS OF COTTAGE CHEESE TOSSED IN ONION, TOMATO AND
CAPSICUM MASALA FLAVOURED WITH GINGER AND CORIANDER
SEEDS)*

MUSHROOM CORN KHADA MASALA

*(BUTTON MUSHROOMS AND AMERICAN COR KERNELS TEMPERED
WITH CHOPPED ONION TOMATO MASALA AND KHADA MASALA)*

PANEER KOFTAS IN PALAK GRAVY

*(CRUMBLER PANEER DUMPLINGS SIMMERED IN RICH LAHSUN
INFUSED PALAK GRAVY TOPPED WITH CREAM)*

HING DHANIA KE CHATPATE ALOO

*(BABY POTATOES STIR FRIED PREDOMINANTLY FLAVOURED WITH
ASAFOETIDA AND POUNDED DRY CORIANDER SEEDS)*

BHARWAN HARI MIRCH KA SALAN

*(WHOLE LARGE ACHAARI GREEN CHILLIES STUFFED WITH TANGY ONION
MASALA COOKED IN A PEANUT FLAVOURED GRAVY)*

VEGETABLES TO ORDER IN A PAN

KHATTE MEETHE BAINGAN

ACHAARI ARBI

BHINDI DO PYAZA

BHARWAN KARELA

SOYA BEAN MASALA

ACCOMPANIMENTS

GREEN CHILLI, CORIANDER, ONION, TOMATO

SABUT DHANIA, LAUNG, CHILLI FLAKES, PEPPER

NON VEGETARIAN

ALL TIME FAVOURITES

MURGH KANDHARI

(CHICKEN BREAST, MARINATED WITH TANDOORI MASALA AND
COOKED ON A CHARCOAL GRILL AND FOLDED IN A RICH DRY FRUIT
GRAVY)

CHICKEN TIKKA BUTTER MASALA

(TANDOORI CHICKEN TIKKAS IN RICH TOMATO GRAVY)

METHI CHICKEN PUNJABI

(BONELESS CHICKEN MORSELS SIMMERED IN GRAVY FENUGREEK)

PUNJABI ROGAN JOSH

(SELECT CUTS OF MEAT SIMMERED WITH PUNJABI MASALA)

PALAK MUTTON ON TAWA

GOSHT NIHARI

(AWDAHI MUTTON STEW)

PUNJABI LIVE STATIONS AND TAWA SPECIALITIES

MUTTON TIKKA AMRITSARI TAWA

(CHARCOAL GRILLED CHUNKS OF LAMB MARINATED WITH PUNJABI SPICES)

AMRITSARI BRAIN MASALA TAWA

(GOAT BRAIN FOLDED IN SPICY ONION TOMATO TEMPERING TOPPED WITH
SLIT GREEN CHILLIES AND CORIANDER)

AMRITSARI PAYA CURRY ON TAWA

SPECIAL AMRITSARI BATER MASALA ON TAWA

PUNJABI LIVE STATION VEGETARIAN

PANEER BHURJEE TAWA

(MASHED COTTAGE CHEESE WITH GREEN PEAS AND TEMPERED
WITH ONIONS, TOMATOES AND GREEN CHILLIES TOPPED WITH
FRESH CORIANDER)

CHANA KULCHA STATION

AMRITSARI CHANA MASALA/ PINDI CHANA

KHASTA KULCHA ,PYAAZ DI CHUTNEY

SARSON DA SAAG MAKKI ROTI

FRESH SARSON SAAG MAKKI ROTI COOKED LIVE SERVED WITH DESI GHEE,
SHAKAR AND BUTTER

DAL TADKA COUNTER

(MOONG, ARHAR AND CHANA DAL TAWA PHULKA PUFFED ON CHARCOAL
ANGITHI)

INDIAN TANDOORI BREADS (MINI SIZE)

TANDOORI ROTI, MISSI ROTI (PLAIN, AJWAINI, MIRCH),
BABY BUTTER NAAN, METHI NAAN, LASOONI NAAN
MIRCHI KA PARANTHA, AJWAINI PARANTHA, VARKI PARANTHA

LIVE PASTA COUNTER

PASTAS

PENNE, FARFELLE, CONCHIGLIE, SPAGHETTI

ACCOMPANIMENTS

ROAST CHICKEN STRIPS, DICED SAUSAGES COTTAGE CHEESE, MUSHROOMS,
BABY CORN, BROCCOLLI, PEAS, TOMATOES, DICED PEPPERS, PARSLEY, ONIONS

SAUCES AND HERBS

ARABIATTA, PESTO, MUSHROOM, CREAM CHEESE OLIVES, PARMESAN CHEESE,
HERBS, SEASONING

BREAD BASKET, SAUCES, BUTTERS

*(DINNER ROLLS, SESAME ROLLS, HARD ROLLS FOCCACIA, CHEESE AND
GARLIC, MASALA MIXED HERB BUTTER, PAPRIKA BUTTER OLIVE OIL,
PEPPER MILL, MUSTARD, TABASCO)*

CONTINENTAL GRILLS

GRILLED SOLE FILLETS STATION

*(RIVER SOLE FILLETS MARINATED WITH HERBS, SEASONING, LEMON,
MUSTARD AND CHILLI FLAKES FINISHED WITH LEMON BUTTER
SAUCE)*

STUFFED COTTAGE CHEESE STEAKS

(COTTAGE CHEESE FILLETS STUFFED WITH SPINACH AND CHEESE)

CONTINENTAL KITCHEN

GRILLED CHICKEN BREASTS IN PERI PERI SAUCE

*(TENDER CHICKEN BREAST STUFFED WITH MUSHROOM, ONIONS AND
CHEESE, MARINATED WITH OREGANO IN A PERIPERI SAUCE)*

SAUSAGE AND MUSHROOM LASAGNA

*(ITALIAN SAUSAGES TOSSED WITH ONIONS AND BUTTON
MUSHROOMS: LAYERED WITH LASAGNA SHEETS AND MARINARA)*

THREE LAYERED LASAGNA

*(LASAGNA WITH EXOTIC VEGETABLES, CONCASSE, SPINACH,
CHEESE)*

HERBED BUTTER POTATOES

(POTATO ROUNDELS IN A BUTTER, CHEESE AND MIXED HERB SAUCE)

CHINESE KITCHEN

CHICKEN KUNG PAO

*(SLICED CHICKEN IN A SWEET AND SPICY SAUCE WITH BOK CHOY,
CHILLI PEPPERS AND ROAST CASHEWS)*

SHREDDED LAMB IN HOT GARLIC SAUCE

*(CRISPY SHREDDED LAMB IN HOT SAUCE, DOMINANT FLAVOUR OF
GARLIC)*

VEGETABLES IN PLUM SAUCE WITH PINEAPPLES AND

LYCHEES*(CARROTS, CAULIFLOWER, BEANS, MUSHROOMS, CUCUMBER,
LYCHEES AND PINEAPPLE IN A SWEET AND SOUR PLUM SAUCE SERVED
WITH CRISP NOODLES/ TRIANGLES OF DEEP FRIED BREAD ON THE SIDE)*

WOK TOSSED VEGETABLES BLACK BEAN SAUCE

*(SNOW PEAS, RED PEPPER, YELLOW PEPPER, BROCOLLI FLORETS,
ZUCHINI, BAMBOO SHOOT TOSSED WITH BLACK BEAN SAUCE)*

GARLIC FRIED RICE WITH SPRING ONIONS

CHINESE STYLE HAKKA NOODLES

WESTERN DESSERT

ICE CREAM COUNTER

BAKERY STATION

BROWNIES IN HOT CHOCOLATE SAUCE

PEACH AND CRUNCH PUDDING

BLACK FOREST PUDDING

INDIAN DESSERT SELECTIONS

HALWA SELECTIONS

MOONG DAL KA HALWA

GAJJAR KA HALWA

OTHER INDIAN DESSERTS

ZARDA PULLAO

SHAHI TUKDA WITH PISTACHIO

KESARI PHIRNI

CRISPY KESARI JALEBIS WITH DRY FRUIT RABARI

HYDERABADI KHEER

STUFFED GULAB JAMUNS

NOTE : PALACE FACILITIES CHARGES BY HOST

(WATER ,ELECTRICITY ,CLEANING CHARGES)

NUMBER OF GUARANTEED PLATES/ PAX:

RATE PER PLATE:

TRANSPORTATION COST:

COST OF BARTENDERS:

COST OF BEVERAGES: :

AMOUNT OF TAXES:

COST OF ADDITIONAL COUNTERS/ SERVICES: