

**NV-BL MENU PLATINUM**

**PROPOSED MENU FOR BREAKFAST & LUNCH**

**BEVERAGES**

WATER BOTTLE  
ASSORTED COLD DRINK  
SODA, ICE CUBE  
COCKTAIL MATERIAL

**THE COFFEE HUT ( FROM BAWA CATERERS)**

ESPRESSO HOT COFFEE  
BALCK COFFEE

**CHAI KI DAWAT**

ASSORTMENT OF EXOTIC TEA  
MASALA CHAI  
ASSAM GREEN TEA  
EARL GREY

**RECEPTION OF BARAT**

DRY FRUIT  
KAJU BURFI

## **BREAKFAST**

### **CONTINENTAL SELECTIONS**

#### **SMOKED STEAM FISH WITH VEGGIES**

(PALACE THIS FISH ON A LARGE PLATE AND DRIZZLE LEMON DROPOVER  
IT ALONG WITH SALT )

#### **GRILLED COCKTAIL SAUSAGES ONION & PEPPER**

(THIS RECIPE HAS ITALIAN SAUSAGES COLOURFUL BELL PEPPERS)

#### **GRILL THYME LEMON FISH**

(GRILLED FISH WITH LEMON THYME SAUCE)

#### **CRUMBED FRIED FISH**

### **WESTERN NON VEG**

#### **DRIED CHILLI CURRY LEAF CHICKEN SUKHA**

THIS RECIPE CURRY LEAF WHOLE DRIED RED CHILLI ,CHICKEN KASHMIRI RED  
CHILLI LEMON JUICE)

#### **STUFFED KEEMA PARANTHA WITH GREEN CHUTNEY**

MUGHLAI STUFFED KEEMA PRANTHA MADE WITH GARLIC ,GINGER AND MINCED  
MEAT )

### **EGG STATION**

#### **CHICKEN OMELETTE WITH MUSHROOM**

OMLETTE MADE WITH EGG WHITE AND STUFFED WITH A YUMMY CHICKEN FILLING)

#### **SPICY MASALA OMELETTE**

A SPICY OMLETE COMBINATION OF GROUND SPICE . CHILLIES AND EGGS JUST  
WORK)

#### **ENGLISH CHEESE OMELETTE**

CHEESE OMLETE, CHEESE, ONION, BELL PEPPER, GREEN CHILLIES PEPPERS

#### **POACHED EGG**

A POACH EGG IS AN EGG THAT HAS BEEN COOKED OUTSIDE THE SHELL BY  
POACHING AS SIMMERING OR BOILING

#### **BOILED EGG**

**(SERVED WITH TOASTED BROWN MULTIGRAIN BREAD)**

## **PAKORA'S STATION**

### **PANEER PAKORA STUFFED IN SPICY CHUTNEY**

STUFFED PANEER PAKORA WITH GREEN CHUTNEY SANDWICH BETWEEN THE PANEER SLICE AND MADE PAKORA)

### **MUSHROOM PAKORA**

IT IS MAINLY WITH FRESH BUTTON MUSHROOM DIPPED IN SPICY BESAN WICH IS LETTER DEEP FRIED TILL CRISP)

### **CORN & MASHED POTATO PAKORA**

CORN AND POTATO WITH BESAN IS DEEP FRIED FRITTERS)

### **MIX PAKORA (GOBI , ALOO, PALAK)**

(MIX PAKORA RECIPE MADE VEGETABLEE SPICES HERBS AND GRAM FLOUR)

## **SANDWICH STATION**

CHICKEN MAYO

CHEESE & CHUTNEY

COLESLAW

CHEESE CAPSICUM AND CHILLI

AMERICAN CORN AND CHEESE

GRILLED SANDWICH

## **BAKERY COUNTER**

### **ASSORTED PASTRIES**

CHOCOLATE

BLUEBERRY

RED VELVET

BLACK FOREST

**CORN FLAKES COUNTER**

CHOCO

STRAWBERRY

**ASSORTED TART**

FRESH FRUIT TART

LEMON TART

CHOCOLATE TART

**CUP CAKE**

CHOCLATE

RED VELVET

BUTTER SCOTCH

**ASSORTED DOUGHNUTS**

SWEET CINNAMON

CHOCOLATE CRUNCHY

**FRUITY CREAM CHEESE DANISH**

**HAZELNUT BROWNIES**

**MOUSE**

CHOCOLATE

BUTTER SCOTCH

**CROISSANTS**

CHOCO

BUTTER

**MUFFINS**

ENGLISH MUFFIN

BLUEBERRY CRUMB MUFFIN

**PUFF ROLLS**

MUSHROOM PUFF ROLLS

CHEESE PUFF ROLLS

MIX VEG PUFF ROLLS

**ASSORTED SWEETS PLATER**

HOT GULAB JAMUN

ASSORTED SWEETS PLATTER

**LIVE COUNTER AT THE BAR**

SHREDED LEMON HERB CHICKEN

STUFFED EGG

COLD CUT MEAT

AMERICAN NACHOS WITH

BANANA CHIPS

FRUITS ( DATES, GRAPES,BANANA)

MIX OLIVES WITH LEMON THYME

IMPORTED NUTS

MASALA SOYA PANEER

CRUDITES

MASALA PEANUTS ON SHORT GLASSES

MASALA CHICK PEAS

## **VEG SNACKS ON A WHEEL**

### **MUSHROOM CHEESE STUFFED TIKKA**

( MUSHROOM STUFFED WITH CHEESE & SERVE MINTCHUTNEY)

### **PAPRIKA PANEER TIKKA**

( CUBE PANEER COATED CREAM & ACHAR WITH MINT CHUTNEY)

### **TANDOORI DRY FRUIT STUFFED POTATO**

( POTATO STUFFED WITH DRIED NUTS)

### **CHATPATE COCONUT & CORN KE SEEKH**

( FRESH COCONUT & CORN MINCED WITH MINT CHUTNEY)

### **DHUANDAAR CHILLI CHAMP TIKKA**

( CHAMP MARINATED WITH INDIAN SPICES )

### **SUNEHRI LUCKNAWI BROCOLLI**

( SEASME COVER CREAMY BROCOLLI)

### **BUTTER GARLIC MUSHROOM**

( MUSHROOM SIZZLING BROWN BUTTER GARLIC )

### **SPANICH CORN & CHEESE TRIANGLES**

( POTATO STUFFED WITH DRIED NUTS)

### **MASALA MAGGIE MASHED POTATO FINGER**

( SERVED WITH TARTAR SAUCE)

### **SPANICH CORN CHEESE ROLL**

( SERVED WITH HOT GARLIC SAUCE)

## **NON – VEG SNACKS ON A WHEEL**

### **TURKISH CHICKEN ONION PEPPER TIKKA**

( CHICKEN MARINATED WITH TURKISH SPICE SERVE WITH MINT CHUTNEY)

### **CHILLI CHEESE CHICKEN TIKKA**

( CHICKEN COATED WITH CREAMY CHEESE )

### **AFRICAN FIRE STUFFED CHICKEN WINGS**

(CHICKEN WINGS MARINATED WITH TANDOORI SPICE )

### **KARACHI WALI MUTTON KOFTA KEBAB**

( MUTTON MINCED SEASONING WITH TANDOORI SPICES )

### **KALI MIRCH & KAFAIR LIME FISH TIKKA**

( FISH MARINATE WITH PEPPER , MUSTARD & LEMON LEAF )

### **AMRITSARI FRIED FISH**

( SERVED WITH TARTAR SAUCE )

### **KOREAN CHICKEN CORN FLAKES STRIPS**

( CHICKEN TENDER SPICY MARIANTE & COVER WITH  
CRUM & CORN FLAKES )

### **GOAN RECHEADO MASALA FISH**

( FISH SEASONING SPICY GOAN RECHEADO MASALA )

### **CRISP WOK TOSSED BANG - BANG CHICKEN**

(CHICKEN TOSSED WITH SPICY BANG – BANG STYLE )

### **LEMON & PARSLEY CHICKEN SKEWERS**

( SERVED WITH WAFOO SAUCE )

## **SOUP STATION**

VEG MANCHOW

MALAYSIAN CHICKEN LASKHA SOUP

## **BREAD BASKET**

SOUP STICKS, SESAME BUNS, DINNER ROLL, LAVASH

## **SALADS BAR**

### **ROAST CHICKEN SALAD**

(CHICKEN ,BELLPEPPER ONION , OLIVE OIL , HERBS)

### **GREEK SALAD WITH GRAPES**

CUCUMBER ,CARROT ,CHERRY TOMATO CELERY ,OLIVE BROCCOLI ,RED & GREEN GRAPPES)

### **APPLE WALNUT SALAD**

( APPLES, MAYONISE,SALT N PEPPER, CREAM ,WALNUT)

### **PASTA SALAD**

( ASSORTED PASTA ,OLIVEOIL,RED YELLOW BELL PEPPER , BROCCOLI,BABY CORN ,SALT N PEPPER)

### **RUSSIAN SALAD**

( POTATO,CARROT,BEANS,PINEAPPLE MIX WITH MAYONISE)

### **RAW PAPAYA SALAD**

(FRESH PAPAYA,SWEETCHILLI SAUCE,PEANUT,TOMATO)

### **KHIMCHI SALAD**

( CHINESE CABBAGE,GREEN CABBAGE,GARLIC,GINGER  
SUGAR, RED FLAKES)

### **CRUNCHY ASIAN SALAD WITH HOISIN**

( CUCUMBER,RADISH,BELLPEPPER,ZUCHINI,HOISIN  
SAUCE,CHILLI PASTE)

### **PAD THAI**

( FLAT NODDLES,RED CABBAGE,CARROT,GREENONION,  
CILANTRO,BEANS SPROUTS,OLIVEOIL,SOYA SAUCE,  
PEANUT BUTTER & LEMON JUICE)

### **THREE BEAN SALAD**

(RAJMAH, LOBHIA, WHITE CHANNA, ONION, LEMON JUICE OLIVE OIL & SALT N PEPPER)

### **CREAMY FRUIT CHAAT**

(APPLE, GRAPES, PINEAPPLE, WATERMELON, PAPAYA, GUAVA, CREAM & WHITE PEPPER)

### **ALOO, CHANA ANARKALI**

(POTATO, KABULI CHANNA, BLACK PEPPER, LEMON JUICE, ANARDANA & CHAT MASALA)

### **GREEN SALAD**

**VINEGAR ONIONS, LACHHA ONION**

**CHOPPED ROAST GARLIC, GINGER JULIENNES**

**GREEN CHILLIES, LEMON WEDGES**

### **KUNDE SE**

**PINEAPPLE KALI MIRCH RAITA**

**MIXED RAITA WITH ROAST JEERA**

**JEERA RAITA**

**INDIAN ENTRIES**

**BIRYANI AND PULLAO HUT**

*HYDERABADI KESARI CHICKEN BIRYANI*

*LUCKNOWI VEG BIRYANI*

*VEG PULAO*

*BROWN ONION RAITA*

*MIRCHI KA SALAN*

**NON VEG INDIAN**

**MAIN COURSE**

**CHANNA AUR KHATTE PYAAZ KA MURG**

*(CHICKEN PREPARE WITH SIRKA PYAZ & CHANNA )*

**SMOKY BUTTER PANEER MASALA**

*( PANEER COOKED WITH SMOKY FLAVOUR)*

**SHALGAM & MATAR KA BHARTHA ON TAWA**

*( SHALGAM & MATAR CHOPPED WITH INDIAN SPICE)*

**SEASONAL GAJAR MATAR METHI**

*(GAJJAR & MATAR MIXED WITH FRESH METHI )*

**KHUMANI BHARE KOFTE**

*(CHEESE BALL STUFFED WITH KHUMANI & KAJU GRAVY)*

## **DAL TADKA COUNTER**

PANCHRATTAN DAL

DAL MAKHANI

MOONG DAL TARKA WITH TAWA CHAPATI

## **AUTHENTIC AWADHI**

**CHICKEN REZALA**

( THIS DISH SOUR OR SPICY TASTE - WISE)

**MUTTON KORMA**

( MUTTON COOKED WITH CURD & KAJU GRAVY)

**MUSHROOM HARA PYAZ**

( BUTTON MUSHROOM COOK WITH KHARA SPICE)

**AWADHI DAHIWALA SOYA CHAAP ON TAWA**

( CHAAP COOKED WITH CURD & SPICES)

**NAWABI PANEER CURRY**

( MARINATED PANEER SERVE WITH ROYAL GRAVY)

**ASSORTED VEG TAWA**

( KARELA , ARBI, CAULIFLOWER , BHINDI, CARROT )

## **PURANI DELHI WALI GALI DA SWAD**

**AKHBARI TAWA KEEMA WITH WARQI PARANTHA**

( KEEMA IS A RICH DISH IN OLD DELHI)

**PURANI DELHI STREET – STYLE TAWA MUTTON**

( THIS DISH COOKED STEW PREFERBABLY FROM MUTTON BOTI)

**KLASSICAL BUTTER WALA CHICKEN**

( ROSTED CHICKEN COOKED WITH TANDOORI SPICES)

**AWADHI ACHAR GOBHI**

( ACHAR GOBHI IS A FLAVOUR BLEND OF SPICE & YOGURT)

**BHINDI & POTATO AMCHUR SPICE**

( FINGER CUT BHINDI & POTATO TOSSED WITH KHATA METHA AMVCHHOOR SPICE)

## **DESI KITCHEN**

### **TEEKHA BATER MASALA ON TAWA**

( BATER COOKED WITH RICH INDIAN MASALA)

### **MUTTON ROGAN JOSH**

( MUTTON COOKED WITH DESI STYLE)

### **ALOO WARIAN**

( POTATO & AMRITSARI WARIAN COOKED IN DESI STYLE)

### **KADHI PAKORA**

( ONION FRITTERS IN A SPICED YOGURT GRAVY )

### **RAJMAH RASILLA**

( RAJMAH IS A LIGHTLY SPICED,DELICIOUS PUNJABI DISH)

### **SARSON DA SAG WITH MAKKI DI ROTI**

( PUNJABI SEASONAL SAG COOKED WITH DESI GHEE)

## **ROTI COUNTER**

**TODAY, IN THE 21<sup>ST</sup> CENTURY, WHEN ROTIS ARE TAKEN FOR GRANTED, SEEN AS AN ACCOMPANIMENT FOR THE OTHER FOODS. IT STILL HAS A SENSE OF SURPRISE SIGNIFICANCE**

**NAAN:** BUTTER,PLAIN, STUFFED NAAN

**ROTI:** MISSI,TANDOORI

**PRANTHA:** LACHHA,PUDINA,MIRCHI

## **CONTINENTAL**

### **WESTERN STYLE GRILL**

#### **MUSHROOM,CHEESE, OLIVE STUFFED GRILLED CHICKEN**

( CHICKEN BREAST STUFFED WITH MUSHROOM,CHEESE & OLIVES SERVED WITH BBQ SAUCE)

#### **LEMON PEPPER GRILLED FISH**

( FISH MARINATED WITH MUSTARD & LEMON HERBS SERVED WITH BUTTER LEMON SAUCE)

#### **SPICY FLAM GRILLED BROCCOLI & MUSHROOM**

(BROCCOLI & MUSHROOM SIZZLING WITH FRESH HERB )

#### **TRADITIONAL VEG HOT POT**

( MIXED ENGLISH VEGETABLES COOKED HOT SPICE)

## **CHINESE**

### **DRAGON IN CHINA**

#### **SHREDED FISH IN CHILLI CAPSICUM**

THE INGREDIENTS ARE CAPSICUM, SPRING ONION, GARLIC, TOMATO. AMONG THESE VINEGAR, CHILLI SAUCE. TOMATO SAUCE ARE USED TO GIVE CHINESE FLAVOUR.

#### **LEMON GRASS BASIL CHICKEN**

#### **VEG DUMPLING MANCHURIAN**

DRY MANCHURIAN RECIPE, VEG MANCHURIAN RECIPE, CABBAGE MANCHURIAN RECIPE, RESTAURANT STYLE VEG MANCHURIAN RECIPE, RESTAURANT STYLE GOBHI MANCHURIAN RECIPE, EASY RECIPE OF GOBHI MANCHURIAN, VEG MANCHURIAN RECIPE BY KABITASKITCHEN, [○○○○ ○○○○ ○○○ ○○○○○○○○ ○○○○○○ ○○○○](#), VEG MANCHURIAN GRAVY, RESTAURANT STYLE VEG MANCHURIAN, VEG STARTER RECIPE

#### **GARLIC & SPANICH NOODLES**

#### **GINGER CAPSICUM FRIED RICE**

**LIVE PASTA COUNTER**

**PASTAS**

PENNE, FARFALLE ,SPAGHETTI

**ACCOMPANIMENTS**

ROAST CHICKEN STRIPS , DICED SAUSAGES  
COTTAGE CHEESE, MUSHROOMS, BABY CORN, BROCCOLI  
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

## **DESSERTS**

### **KESARIA JALEBI**

*Jalebi Recipe is made by deep-frying maida flour batter in circular shapes, which are then soaked in sugar syrup. So here I have made this recipe with the ingredients which are easily available at your home so if you are willing to have sweet then you can try this instant jalebi*

### **DRY FRUIT RABDI**

*Heat a pan .Add a dash of water . Pour milk and bring it to boil . Keep the heat at lowest . Move the layer of foaming from boiling milk towards the rim with a help of spatula . Repeat this process . When milk reduces to half , . Add cardamom seeds and sugar. Mix well .When milk reduces to . Add Mawa. . Mix it in well . Keep stirring . Add dry fruits . Allow the dry fruits to soften . Remove the cream from the rim . Break it down into smaller pieces . Let it soak the milk . Simmer it till soft and mixes in well .*

### **MANGO KESARI SHAHI TUKDA**

*Mango Shahi Tukda is a regal twist to the classic Indian dessert, Shahi Tukda, infused with the luscious sweetness of ripe mangoes. This delectable treat combines the richness of thickened milk, the crunch of fried bread, and the tropical flavor of mangoes to create a dessert fit for royalty. Let's embark on a culinary journey and discover the recipe for this indulgent delight*

### **STUFFED HOT GULAB JAMUN**

*Stuffed gulab jamuns are even more special. They are stuffed or filled with with your favorite goodies. This recipe is based on my [original gulab jamun recipe](#) but is stuffed with an assortment of crunchy nuts like pistachios and almonds.*

### **MILK CAKE KHURCHAN ON TAWA**

*THIS WAS FILMED IN KHURJA, UTTAR PRADESH. IN OLD, DELHI, HAZARI LAL JAIN KHURCHAN WALE IS THE ONLY SHOP IN THE CITY THAT SELLS KHURCHAN, THE HINDI WORD FOR "LEFTOVER SCRAPES"—A SWEET MADE OF MILK CREAM. KHURCHAN MEANS "SCRAPED LEFTOVERS" IN HINDI. THE PREPARATION SOUNDS SIMPLE: BOIL THE MILK, SCRAPE OFF THE CREAM AS IT APPEARS ON THE TOP, AND EVENTUALLY MIX IT WITH "BHOORA", OR POWDERED SUGAR.*

### **KESARI PHIRNI ON COCKTAIL GLASES**

*For PHIRNI In a grinder jar, add soaked rice and grind into a smooth powder. In a saucepot, add ¾ quantity milk and let it boil. In the remaining milk, add rice powder and soak it. Once the milk is boiled, add rice flour mixture, saffron strands and keep stirring for a while or until thick. Add sugar, Everest kesari milk masala*

## **HALWA COUNTER**

### **MOONG DAL HALWA**

*(How to make Moong or Mung Dal Halwa Recipe - Moong dal halwa is a classic Indian sweet dish made with moong lentils, sugar, ghee, and cardamom powder. Moong Dal Halwa is a famous Indian dessert, especially made during the winter months. One of my all-time favourite halwa esp in winter is Moong dal halwa. Moong Dal Halwa –*

### **GAJAR HALWA**

*Heat ghee in a kadai. Add saffron, cardamom, grated carrot and cook till they are soft. • Add milk and cook on slow flame till all the milk is evaporated. • In another pan, add ghee, cashew nuts, almonds and saute till golden brown. • Add this mixture into the kadai and mix well. • Now add sugar and salt and mix well. Cook for 4mins and switch off the flame. Serve hot or cold.*

### **KHAJOOR PISTA KA HALWA**

*Heat a deep non-stick pan. Add Bengal gram and little water, cover and cook till done. Remove from heat, cool and grind to a paste. 2. Heat milk in a non-stick pan and bring to a boil. Lower heat and boil till it thickens. 3. Heat ghee in another non-stick pan. Add ground paste, mix and sauté well on low heat till dry. 4. Add sautéed Bengal gram paste to the milk and mix well. Add almonds and mix. 5. Add ground dates, mix well and cook till thick or it reaches halwa consistency. 6. Garnish with pistachios and serve chilled.*

## **KHEER COUNTER**

### **GUR WALI SEVIYAN**

*seviyan sevai recipe in hindi sevai recipe without milk vermicelli sweet with jaggery seviyan without milk recipe seviyan with jaggery seviyan with jaggery seviyan kheer with jaggery seviyan recipe with jaggery sweet vermicelli without milk sweet vermicelli without milk recipe vermicelli sweet with jaggery*

### **GULKAND KHEER**

*Heat 2 tbsps water in a non-stick deep pan, add milk and let it come to a boil. Reduce the heat to low and cook till the milk reduces to half, stirring in between. 2. Add sugar and mix and cook till it melts. Add paneer, mix and cook for 1 minute. 3. Add almonds, pistachios and green cardamom powder and mix well. Crush dried rose petals and add, mix well and cook for 5 minutes. 4. Switch the heat off and refrigerate the mixture till chilled slightly. Add gulkand mixture little by little, mixing after every addition. 5. Transfer into a serving bowl, garnish with almonds, pistachios and crush dried rose petals and sprinkle on top. Serve.*

## **SUGAR FREE STATION**

### **MAKHANA KI KHEER**

*makhana recipe, kheer recipes Makhana / lotus seeds .milk pinch of kesar . green cardamom powder  
chopped nuts Zindagi stevia sugarFREE . desi ghee*

### **CORN HALWA**

## **ICE CREAM PARLOUR**

### **PUDDINGS**

*MANGO PUDDING*

*TIRAMISU PUDDING*

*BLUEBERRY PUDDING*

*OREO PUDDING*

*HONEY CHOCOLATE PUDDING*

*HOT CHOCLATE PUDDING*

### **TERM /CONDITIONS**

ALL MATERIALS FOR COCKTAILS, JUICES, BAR HANDLING, ICE, AND ICE CUBES, BAR, COGNAC / BRANDY FOR FLAMBÉ, ADDITIONAL LED COUNTERS AND TAXES ARE TO BE CHARGED EXTRA.

ALL STALLS &TRANSPORTATION WILL BE CHARGED EXTRA AS PER ACTUAL COST

WE ARE NOT LIABLE FOR CUSTOMER BELONGINGS LIKE MOBILE ,CASH, JEWELLERY, PURSE, SUITCASE, BAG ETC.

PAYMENT IN ADVANCE WILL NOT REFUNDABLE AT ANY CIRCUMSTANCES.

THE RATE FOR PROPOSED MENU WILL BE CHARGED AS PER DISCUSSION &EXTRA PLATES WILL CHARGED EXTRA AS PER ACTUAL COST

THERE WILL BE NO CHANGE IN MENU AFTER RATE SETTLEMENT AND IF ANY (CONDITIONAL) THAT IS TO INFORMED BEFORE 3 DAYS OF FUNCTION

WE DO NOT TAKE ANY RESPONSIBILITY FOR SERVING GUESTS BEYOND EXPECTED NUMBER DISCUSSED PRIOR TO FUNCTION.

CONFIRMATION IS SUBJECT TO DEPOSIT OF 25% ADVANCE, 50% OF THE TOTAL AMOUNT WILL BE DEPOSITED 2 WEEKS PRIOR TO THE PARTY, THE BALANCE 25% WILL BE PAID IMMEDIATELY AFTER THE PARTY.

THE CLEARANCE CHARGES BY THE HOST