

Celebration Menu

by





Lohri Special Menu



APPETISERS

vegetarian

Veg hara kebab
Dahi ke kebab
Tandoori aloo
Tandoori broccoli
Paneer tikka
Tandoori mushrooms
Malai soya chop
Veg cigar rolls
Veg shami kebab
Aloo matar samosa
Cheese balls
Hummus and pita with falafel
Tandoori corn on the cob
Veg seekh

non-vegetarian

Chicken tikka
Murg haryali tikka
Chicken seekh
Mutton seekh
Chicken tangri
Gosht ki shami
Chicken galwati kebab
Amritsari fish tikka
Chilly chicken
Chicken pakora
Bite size Kathi rolls
Chicken in basil and soya
sauce

CHOICE OF KATHI

ROLLS

vegetarian

Paneer kathi
Aloo tikki
Frankie
Mushroom kathi
Mix veg kathi
Soya chop kathi

non-vegetarian

Chicken kathi
Mutton kathi
Fish kathi
Anda roll

SALADS

3 bean salad
Watermelon and feta salad
Greek salad
Chicken tikka salad
Prawn cocktail
Mix greens with sriracha
mayo





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MAIN COURSE

choice of lentils

Daal makhani
Panchmela daal
Chana dal with palak
Arhar ki choki daal
Rajma
Rajasthani kadhi papad
Punjabi kadhi pakora

Indian vegetarian selection

Jodhpuri gatte ki sabji
Paneer butter masala
Masala soya chop ki sabji
Shahi paneer
Mix veg jalfrezi
Sookhe aloo
Tari wale aloo
Masala dum gobhi
Masala Arbi
Sarso ka saag (seasonal)
Palak vadi ki sabji
Kurkuri bhindi

Indian non veg selection

Butter chicken
Rara mutton
Saag meat
Daal meat
Bhuna gosht
Mutton nahari
Lahori Fish curry
Chicken daak bungalow
Kadhai chicken
Prawn 65 masala

continental vegetarian

Mushroom and corn bake
Veg au gratin
Butter garlic broccoli
Stuffed ravioli with choice of sauce

continental non-vegetarian

Grilled chicken in mushroom jus
Butter garlic fish
Prawn in chilly butter sauce



choice of dahi/raita

Dahi vada
Mix vegetable raita
Boondi raita
Aloo raita

choice of rice/biryani

Veg biryani
Non veg biryani
Kathal biryani
Risotto mushroom
Jeera rice
Choliya rice

choice of breads

Tandoori roti
Naan
lacha parantha
Missi roti
Amritsari kulcha

dessert

Gulab jamun
Malpua rabri
Jalebi rabri
Fruit cream
kheer/ phirni
Choice of halwas (almond/
sooji/ gajar/ daal)
Matka kulfi
Chocolate pudding
Ras malai
Bread pudding

GAJAK, REWRI AND
MOONGPHALI
COMPLIMENTARY

live counters (payable extra)

Live tawa vegetables/ non veg
Live tandoor
Live pasta/ pizza counter
Barista style tea/ coffee
counter
Cheese board and grazing
platters



TERMS AND CONDITIONS

50 PERCENT ADVANCE
50 PERCENT ON THE DAY OF THE EVENT

ALL CANCELLATIONS TO BE NOTIFIED 48 HOURS
BEFORE THE EVENT FAILING WHICH THE ADVANCE
WILL BE FORFEITED

HOST WILL PROVIDE

Well lit up kitchen area Tables for kitchen work Tables
for food layout Water for washing

MENU OPTIONS

4 veg starters
4 non veg starters
1 choice of dahi
2 choice of salads
1 choice of lentils
3 choice of veg
2 choice of non veg
1 choice of rice/ biryani Breads / assorted naans 2
choice of desserts

COST: Rs. 3,000/- per pax
With seafood Rs. 3,200/- per pax

For bookings call: 9899554122/ 9810223252