



STARTERS

Pakora 🍷 *Vegetable fritter*
Haryali Palak Kebab 🍷 *Spinach cheese patties stuffed*
Aloo Tikki 🍷 *Fried potato cakes*
Manchurian Gobhi 🍷 *Crispy cauliflower tossed in sweet, sour and hot manchurian sauce*
Samosa (Alloo) 🍷 *Filling | spiced potato and peas*
Honey Garlic Chilli Momos 🍷 *Vegetable dumplings, peppers, onion in hakka sauce*

Paneer Tikka 🍷 *Tandoori grilled fresh Indian cheese with pepper and onion*
Paneer Pakora 🍷 *Homemade cheese battered in gram flour-deep fried*
Papdi Chaat 🍷 *Medley of chick peas, potato, spices with lentil balls and drizzled with yogurt and chutney*
Cashew Nut Rolls 🍷
Paneer Rolls *Minced paneer kebab*
Vegetable Cutlets 🍷
Gulistani Kebab *Vegetable sesame kebab*

MAINS

VEGETABLE

Bhindi Do Pyaza 🍷 *Pan tossed, okra cooked with onions and spice*
Aloo Gobhi 🍷 *Simple, homely and tasty, potato & cauliflower stir fried*
Baigan Patiala 🍷 *Eggplant in a tangy sauce of onion and tomato with raisins and cashew nut*
Kathal Masedar 🍷 *Unripe jackfruit in a spicy thick gravy of onion, ginger and tomato*
Mixed Vegetable Jalfrezi 🍷 *Stir fried in curry masala*
Kashmiri Dum Aloo 🍷 *Potato curry*
Navrattan Korma 🍷 *Mixed vegetable in cashew korma*
Baigan Bhartha 🍷 *Mashed eggplant in tomato onion masala*
Mushroom Lababdar 🍷 *Mushroom in tomatoes, onion, coriander sauce*
Tawa Sabzi *3 vegetables cooked on cast iron plate*
CHOICES: Aloo | Baigan | Mushroom | Bhindi | Peppers | Mushroom | Gobhi

PANEER CHEESE

Malai Kofta 🍷 *Soft cheese balls in a rich creamy gravy, flavored with saffron and cashews*
Paneer Tawa Masala 🍷 *Homemade cheese and pepper in thick gravy flavored with fenugreek*
Khumb Matar Paneer 🍷 *Homemade cheese, mushroom, peas in a cashew creamy sauce*
Palak Paneer 🍷 *Indian homemade cottage cheese in fresh spinach puree*
Shahi Paneer 🍷 *Paneer in mild cashew creamy sauce*
Paneer Makhni 🍷 *Paneer in buttery tomato sauce*
Kadhai Paneer 🍷 *Paneer with peppers in a spicy gravy*
Achari Paneer 🍷 *Homemade cheese in a tangy pickled sauce*
Mumtaz-E-Begum 🍷 *Crumbled paneer with peppers and peas*

PULSES

Dal Tadka 🍷 *Yellow lentil seasoned with cumin, onion, tomato and garlic*
Dal Makhani 🍷 *A simple dish in a league of its own, black lentil cooked overnight with select spices*

Chana Masala 🍷 *Spicy and tangy chick peas curry*
Dal Panchrattan 🍷 *Mix of five lentils*
Kadhi Pakora 🍷 *Gram flour and yogurt curry mixed with pakora*



STARTERS

Chicken 65 *Chicken strips with South Indian spirited flavours of curry leaves, ginger, garlic, chillies*
Kalmi Kebab 🍴 *Chicken drumsticks marinated in tandoori masala mixed with cashew paste*
Murgh Mirch Tikka *Succulent pieces of boneless chicken breast marinated with a kick of green chilli heat and cooked over open fire*
Malai Chicken Tikka *Boneless chicken kebab in a delicate creamy marinade, grilled*
Murgh Angaar Tikka *Our version of traditional red boneless tandoori chicken tikka*

Tawa Chicken Tikka *Chicken tikka tossed with onion and curry masala*
Seekh Kebab *Tender kebab of smoked ground lamb meat*
Fish Ambarsari *Lightly battered fried basa fish pakora*
Jhingha LaLa *Carom seeds (ajwain) flavored, spicy tandoori jumbo shrimp.*
Bhatti Ka Fish Tikka *Fish lover's delight, chunks of basa in tangy tongue tingling marinade delicately cooked in tandoor*

MAINS

CHICKEN

Murgh Makhni *Classic BUTTER CHICKEN, chicken tikka in a tangy creamy tomato sauce*
Dilliwalla Butter Chicken *Classic butter chicken twisted, spicy and less creamy*
Kadhai Chicken *Famous anarkali bazaar (Pakistan) style chicken curry with fresh tomato, ginger, garlic and roasted coriander seeds*
Muglai Chicken Korma 🍴 *Boneless chicken breast in a creamy cashew korma sauce*
Chicken Lababdar *Boneless pieces of grilled chicken prepared in tomato and onion gravy with a hint of coriander*
Chicken Tikka Masala *Grilled chunks of chicken enveloped in a spiced tomato sauce with pepper and onion*
Palak Chicken *Chicken cooked with garlicky spinach puree*

FISH / SHRIMP

Malabar Curry *In a creamy coastal coconut curry, spiced with a gentle heat*
Jhol *Bengali fish masala curry with eggplant*
Vindaloo *A fiery spicy goan (anglo Indian) dish with palm vinegar, chillies, ginger and spices*
Khumb Makhni *Buttery tomato mushroom sauce*

LAMB / GOAT

Roganjosh *Boneless meat slow cooked with yogurt and traditional Indian warm spices with subtlety of saffron*
Laal Maas *Meat cooked with traditional aromatic spices*
Vindaloo *A fiery spicy goan (anglo Indian) dish with palm vinegar, chillies, ginger and spices*
Keema Matar *Spicy curry of minced meat and peas*
Veliram *Road style curry*
Bhuna Gosht *Meat pieces are slow cooked in whole spices, chopped onion and ginger garlic*
Kadhai Gosht *Spicy curry of tomato, onion, peppers and meat*

* pls note shrimp, lamb are premium dishes and would be charged as upgrade

RICE & BREAD

RICE

Safed Chawal 🍚 *Plain white*
Jeera Pillaw 🍚 *Cumin flavored*

Bindaas BIRYANI *Long grain basmati rice with your choice of meat slow cooked on a dum with saffron and herbs* **CHICKEN, LAMB, GOAT**

Shahi Subz Biryani 🍚 *Garden fresh vegetables and basmati rice slow cooked with spices and herbs.*

BREADS

Naan 🍞 *Leavened white flour Tandoori bread*
Garlic Naan 🍞 *Garlic flavored naan*
Roti 🍞 *Tandoori baked wheat bread*
Lacha Parantha 🍞 *Flaky layered butter roti*

* pls note Biryani's are premium dishes and would be charged as upgrade

SIDES

SALAD

Katchumber *Diced cucumber, onions, peppers, carrots*
Masala Pasta *Spiced up pasta salad*
Lacha Pyaz *Onion, chilli, lemon*
Chana Chaat *Tangy chick peas*
Chef Salad *Slices vegetable*
Green Mix

YOGURT

Kheera Raita *Yogurt with grated cucumber*
Katchumber Raita *Diced cucumber, onions, peppers, carrots in cumin mit flavored yogurt*

Boondi Raita *Pears of crispy gram flour in yogurt*
Dahi Bhalla *Lentil ball dunked in yogurt and topped with chutneys* *UPGRADE

CHUTNEYS ETC.

Mango Chutney
Papad

Mixed Pickle
Fried Chilli
Hot Sauce

DESSERTS

Gulab Jamun 🍩 *Spongy balls of dry milk poached in flavored sugar syrup*
Rasmalai 🍩 *Spongy paneer cheese cakes in thickened milk*
Kulfi 🍩 *Homemade pistachio ice cream*
Gajjer Halva 🍩 *Grated carrot pudding with nuts and dried milk*
Kesari Kheer 🍩 *Saffron rice pudding*
Dal Halva 🍩 *Lentil pudding*

BEVERAGES

Mango Lassi *Yogurt smoothie*
Masala Chaas *Cumin, coriander, mint flavored lassi*
Bunta Lime Soda *Indian spiced lemonade*
Aam Ka Panna *Mango drink*
Thandai *cold drink prepared with a mixture of almonds, fennel seeds, , rose petals, pepper, poppy seeds, cardamom, saffron, milk and sugar*

REGIONAL & ORIENTAL MENU CHOICES

SOUTH INDIAN

Idly 🍴 *Steamed rice cakes*
Medu Wada 🍴 *Deep fried lentil donuts*
Mini Uthappam 🍴 *Mini rice pancakes topped with vegetables*
Sambhar 🍴 *Hot and sour yellow lentils*
Uppma 🍴 *Porridge from dry-roasted semolina*
Lemon Rice 🍴

GUJRATI

Undhiyu 🍴 *Mixed vegetables*
Sev Tamatar Nu Shaak 🍴 *Sweet And Sour Tomato Curry*
Dhokla 🍴 *Steamed gram flour cakes*
Kadhi 🍴 *Besan yogurt curry*
Fafda Jalebi 🍴 *Sweet And Salty Treats*
Lilva Kachori 🍴 *Pigeon peas stuffed poori*

HAKKA

Manchurian Veggie Balls 🍴
Chili Paneer 🍴 *cottage cheese + homemade chili sauce*
Hakka Noodles 🍴 *stir fried noodles + vegetables + hot sweet chili sauce*
Vegetable Fried Rice 🍴 *vegetables + basmati rice + homemade chili sauce*
Chilli Chicken *Chicken in house made hakka sauce*

THAI

Fried Rice *Chicken | Shrimp | Vegetable*
Pad Thai Noodles *Chicken | Shrimp | Vegetable*
Green Curry *Chicken | Shrimp | Vegetable*
Red Curry *Chicken | Shrimp | Vegetable*
Yellow Curry *Chicken | Shrimp | Vegetable*
Spring Rolls 🍴

GENERAL INFORMATION

The menus listed is with creativity in mind. They are merely suggestions, should you have something special in mind that you do not see listed, we would be happy to design a bespoke menu specific to your function.

Menu Selection (for large events)

Please submit your menu selections to the HOST Catering Department at least one month prior to your event so that we may guarantee your selections

Prices and Taxes

Menu prices and items are subject to change based on market conditions. Final prices may be confirmed two weeks prior to your function. Price is subjected to applicable taxes.