



**UNA MÁGICA BODA MERECE EL MEJOR BANQUETE.
¡COCINARLO PARA USTEDES ES NUESTRA PASIÓN!**

Con más de 12 años de experiencia liderados por nuestros chefs de la India, nos aseguramos de que ustedes y sus acompañantes disfruten de una inolvidable auténtica experiencia culinaria en este día tan especial.

***A MAGICAL WEDDING DESERVES THE GREATEST BANQUET,
COOKING IT FOR YOU IS OUR PASSION!***

With over 12 years of experience, led by our head chefs from India, we make sure you and your guests enjoy an unforgettable authentic culinary experience on your most special day.

WEDDING PACKAGES

RAANI VEGETERIAN

CHOOSE FROM THE LIST BELOW	2	Entree.....	1 paneer + 1 your choice
	2	Main Course.....	1 paneer + 1 your choice
	1	Pulses.....	Black or yellow
	1	Rice.....	Your choice
	1	Salad.....	Salad or chat
	1	Bread.....	Your choice
	1	Dessert.....	Your choice

Sauces & Condiments: Raita + Mix Achaar + Mint Chutny + Imli khati meethi

BHOG NONVEGETARIEN

CHOOSE FROM THE LIST BELOW	2	Entree.....	1 chicken & 1 vegetarian
	2	Main Course.....	1 chicken & 1 vegetarian
	1	Pulses.....	black dal or yellow dal
	1	Rice.....	Your choice
	1	Salad.....	Salad or chat
	1	Bread.....	Your choice
	1	Dessert.....	Your choice

Sauces & Condiments: Raita + Mix achaar + Mint chutny + Imli khati meethi

RAJBHOG

CHOOSE FROM THE LIST BELOW	3	Entree.....	1 chicken, 1 vegetarian & 1 lamb seekh kebab
	3	Main Course.....	1 chicken & 2 vegetarian
	1	Pulses.....	black dal or yellow dal
	1	Rice.....	Your choice
	1	Salad.....	Salad or chat
	1	Bread.....	Your choice
	1	Dessert.....	Your choice

Sauces & Condiments: Raita + Mix achaar + Mint chutny + Imli khati meethi + Papadam

ROYAL GALA

CHOOSE FROM THE LIST BELOW	4	Entree.....	1 chicken, 1 vegetarian, 1 lamb chop & 1 shrimp or fish
	4	Main Course.....	2 non-veg, 1 chicken, 1 lamb or seafood & 2 veg (1 green vegetable & 1 paneer)
	2	Pulses.....	1 black dal, 1 yellow dal or kadi pakodi
	2	Rice.....	Your choice
	2	Salad.....	Salad & chat
	1	Bread.....	Assorted
	2	Dessert.....	1 your choice & 1 kulfi

Sauces & Condiments: Raita + Mix achaar + Mint chutny + Imli khati meethi + Papadam



SUGGESTION MENU

CHOOSE FROM THE LIST BELOW

ENTREES

Punjabi samosa
Onion bhaji
Assorted pakoda
Bombay burger
Hara bhara kebab
Aloo tikki
Noor e chaman
Paneer tikka / paneer tikka hariyali
Achari paneer tikka
Tandoori gobi
Zafrani baby potato
Moongdal pakodi
Aloo bonda
Corn tikki
Sabudana vada
Bhuna samosa
Malwani murg tikka
Tandoori murg tikka
Malai tikka
Tandoori murg (with bone)
Keshri murg tikka
Pahadinmurg tikka
Reshmi kebab
Balchao bruschetta (chicken)
Murg seekh kebab
Murg cheese seekh kebab
Tandoori lamb chops
Sami kebab
Lamb seekh kebab
Galouti seekh kebab
Fish koliwada (deep fried)
Amritsari fish (deep fried)
Fish tikka
Tandoori prawns
Dum ke jhinge
Lahori jhinge
Prawn koliwada (deep fried)

PULSES

Dal makhani
Dal tadka
Dal fried
Kadi pakodi
(gujrati / punjabi / sindhi)
Dal khichadi
Rajma rasmisa

SALAD & CHATS

Green garden salad
Tossed salad
Red indian salad (chicken)
Aloo papdi chat
Chana chat
Peanut chat
Samosa chat
Palak papdi chat
Dahi vada
Pani puri
Pav bhaji
Sav puri
Medu vada with coconut chutny & sambher
Uttapam with coconut chutny & sambher
Tomato uttapam
Onion uttapam
Mysore masala uttapam
CHEELA / masala / tomato / moongdal

DESSERTS

Gulab jamun
Cerrot halwa
Moongdal halwa
Sheer khurma
Sai tukda
Fresh Fruit basundi
Rabdi with baby jamun
Phirni (vanilla / mango)
Kulfi (almond & pistachio)
Home made ice creams (vanilla & coconut)

INDIAN BREADS

Roti (wheat flour)
Paratha
(Refined flour)
Butter naan
Aloo paratha (tandoor & tawa)
Lacha paratha
Onion kulcha
Paneer kulcha
Peshawari naan (coconut & dried fruits)

*Indochinese and Thai kitchen also available
*Custom menus available

MAIN COURSE

Mixed vegetable kadai
Aloo gobi
Baingan bharta
Jeera aloo
Dum aloo banarasi
Veg kofta
Subz tawa
Veg zalfriji
Malai kofta
Chana masala
Lahori chikar chole
Paneer mutter
Palak paneer
Paneer tikka masala
Paneer makhani
Saam savera
Cabbage mutter
Aloo tomatar nu saag
Gatta curry
Methi nu saag
Laal kolum
Butter chicken
Murg tikka masala
Dhaniya murg masala
Kadai murg
Murg vindalo
Malwani murg
Murg mirchi ka salan
Hydrabadi murg korma
Kashmiri lamb chap
Awadhi Gosht korma
Salli nihari boti (boneless)
Gosht do piazza / chicken
Bhuna gosht
Fish molly
Bengali macher jhol
Malwani fish / prawns
Prawns kaldeen
Prawns masala

RICE

Steam rice
Jerra rice
Veg pulav
Kashmiri pulav
Lemon rice
Veg biryani
Dum pukht murg biryani

