PREMIUM PARTY MENU - NON VEGETARIAN

₹ 1100 Per Person + 5% GST

Minimum Group Size - 15 Persons

(Total 3 Hours of serving)

Welcome Drinks

Starters: Ten

Soup: Any two

Main Course

- Salad Bar
- Two Non-Veg Preparation
- One Dal
- One Paneer
- Two Veg Preparations
- One Rice
- Vegetable Hakka Noodles
- Assorted Indian breads

Dessert: Any two

Afters

Coffee

WELCOME DRINKS

Unlimited serving

- Mojito
 virgin mojito / watermelon mojito / blue lagoon
- Assorted aerated drinks cola / orange / lemonade
- Bottled water

CIRCULATORY SNACKS

choose any ten [veg, non veg or mixed]- unlimited serving for 2 hrs.

NON-VEG STARTERS

Fish Orly with Tartar Sauce

Crispy Fish Pepper Salt

Murgh Tikka makhmali / kali mirch / classic

Chicken Seekh Kebab

Chilly Chicken Dry

Drums Of Heaven batter fried crispy chicken lollipops

Crispy Chicken Pepper Salt

Honey Chilly Chicken

Mutton Seekh Kebab

Mutton Shammi Kebab

VEGETARIAN STARTERS

Tandoori Paneer Tikka classic / malai / haryali

Papade Paneer Tikka

deep fried achari paneer cubes coated with papad crumb

Chilly Paneer

dices of cottage cheese green pepper Chinese style

Paneer Satay

marinated paneer cooked on griddle`

Cheesy Spinach N Corn Rolls

crunchy roll with liberal filling cottage cheese, cheese, corn and spinach

Cheese N Corn Poppers

soft deep-fried mildly spiced cheese balls

Dahi Ke Sholay

deep-fried dumplings of spiced hung curd stuffed in bread shell

Vegetable Wontons

crunchy deep-fried dumping of spiced vegetables served with tangy tomato sauce

Thai Vegetable Spring Rolls

delicious crunchy rolls with filling of spiced vegetables

Vegetable Manchurian Dry

vegetable dumplings tossed is Chinese sauce

Crispy Vegetables Pepper Salt

Crispy Corn Pepper Salt

Crispy Baby Corns

Khumb Angara

tangy button mushrooms baked in tandoor

Chilly Mushroom

button mushrooms tossed in spicy Chinese style sauce

Mushroom Duplex

Aloo Dilnaz

potato pockets stuffed with cottage cheese & nuts coated with sesame seeds

Crispy Honey Chilli Potatoes / Crispy Chilli Potatoes

sweet and spicy crisp potato fingers

Malai Broccoli

marinated broccoli florets baked in tandoor

Hara Bhara kebab

shallow fried minced vegetable patties SOUPS - any two

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Cream of Tomato

Sweet Corn [chicken / veg]

Hot N Sour Vegetable [chicken / veg]

Manchow Veg [chicken / veg]

SALAD BAR

Garden Fresh Vegetables / Spring Onion / Piaz Ka Challa /Raita

MAIN COURSE

NON-VEGETARIAN

choose any two

Murgh Makhanwala (with bone / boneless)

Chicken Dhaniya Adraki Boneless

Murgh Tikka Lababdar

Kadhai Murgh

Shredded Chicken N Hot Garlic Sauce

Chilly Chicken Gravy

Mutton Roganjosh

DAL

choose any one

Dal Makhani

Yellow Dal Tadka

PANEER

choose any one

Malai Kofta

red gravy / white gravy

Paneer Dhaniya Adraki

Paneer Tikka Lababdar

Paneer Butter Masala

Kadhai Paneer

VEGETARIAN

choose any two

Mixed Vegetables

Aloo Gobhi

Makai Khumb Palak

Vegetable Manchurian with Gravy

Exotic Vegetables N Thai Curry

green curry / red curry

INDIAN BREADS & NOODLES

Naan / Laccha Parantha / Tandoori Roti / Missi

Vegetable Hakka Noodles

RICE

choose any one

Steamed Rice / Jeera Rice / Onion Rice / Vegetable Pulao / Paneer Pulao

DESSERTS

choose any two

Gulab Jamun

Moong Dal Ka Halwa

Phirni

Fruit Cream

Ice Cream

AFTERS

Cappuccino Coffee