

Shaadi
BY MARRIOTT

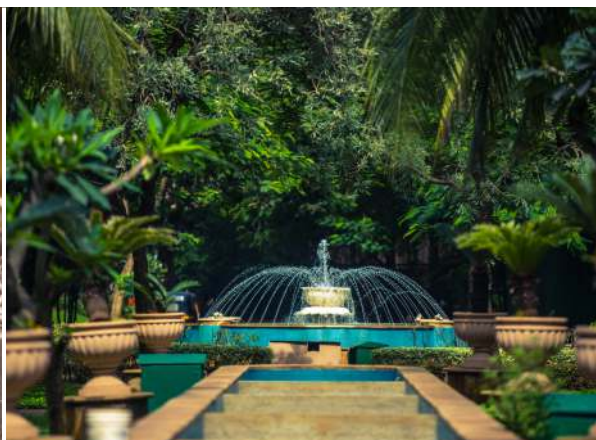
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RENAISSANCE®

MUMBAI CONVENTION CENTRE HOTEL

Shaadi

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SAGAI

THE BEGINNING.

If you have planned your future together, we are happy to help you announce it. Turn your engagement ceremony into a picture-perfect memory at any of our charming venues. At the Renaissance, rest assured that your wedding will be an experience of a lifetime, not just for you, but all your guests.

There are several venues throughout the hotel that will provide the perfect atmosphere for your event. Pair that with one of our specially crafted menus and your guests are sure to be delighted.

The 3,060 square feet Powai Ballroom - a dainty, pillar-less indoor space - is perfect for your functions involving close friends and family. The Lotus and Jasmine halls, or the Gauri Point overlooking the Powai Lake, are just as picturesque and cosy.



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SANGEET

DISCOVER THE EXPERIENCE.

Warm up to your wedding festivities with a colourful Sangeet. We welcome the opportunity to host this special event - whether it's a traditional ceremony or one with a dance floor and a DJ playing music. Whatever be your fancy, our wedding planners are here to take care of it all.

For your pre-wedding get-togethers, the Lotus and Jasmine halls together with their adjoining patio, serve to be elegant and cosy venues.

If you are looking forward to an outdoor celebration, The Renaissance Terrace, a sprawling 23,000 square feet outdoor lawn having a 360-degree view of Powai, is your perfect option.



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SHAADI

IT'S ABOUT YOU.

The great Indian wedding is a part of a greater tradition. But we know your wedding is more than tying the knot. It's not just a ceremony. It's a dream. And we would love to make your dream come true.

At the Renaissance, we can accommodate every wish and family tradition for your wedding ceremony, offering great facilities and spectacular venues to make your fairy tale wedding absolutely perfect.

The jewel-toned colours and furnishings in our wedding spaces offer a striking backdrop as you become husband and wife. With the Grand Ballroom that can take in over one thousand guests, or the Renaissance Garden spanning out to 35,000 square feet, we have several flexible options for your ceremony.

Pricing will vary depending on the room selected and time frame needed. Please consult with your Wedding Planner for availability and pricing.



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RECEPTION

RELAX AND ENJOY.

Greet your friends, colleagues and family. Share a few laughs over drinks and a sumptuous dinner. Find the perfect ending to your fairy tale wedding with a grand wedding reception, here at the Renaissance.

When it comes to the reception, our Wedding Planners ensure that it is special in every way, just like your pre-wedding functions and the main ceremony. Our experts provide complimentary services, handle all the event details, and work closely with you and your own wedding planner to execute the perfect wedding.

The sprawling Renaissance Terrace, with a 360-degree view of Powai, and the Gauri Point overlooking the Powai Lake, are great venues to host a wedding reception and give your guests an unforgettable experience.



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SAGAI

OPTION - 1

Starters

Peethiwali Tikki

Sun-dried Tomato Pesto Grilled Paneer & Pimento Shashlik

Quesadillas with Refried Beans & Cheddar Cheese served with Salsa Verde

Assorted Cold Canapés

Cheese Kurkuri Roll

Soups

Forest Mushroom Soup with Toasted Almonds

Thai Coriander Soup with Crispy Rice

Live Counters

CHAAT / SPECIALITIES

Golgappa (3 types of water)

Gujiya Vada

Marwadi Dahivada

Palak Patta Kurmura Chaat

Mathura ki Tikki

Italian Station

Caesar Salad

Live Salad Bar

PASTA

Live a la minute Pastas - Fettuccine, Penne & Farfalle

Served with

Bread Rolls and Soup Sticks with Flavoured Butter

Sauces

Aglio Olio

Roasted Bell Pepper Sauce

Sun-dried Tomato Sauce

Pesto

Alfredo Sauce

Cheese Sauce

Accompanied with

Olives - black / stuffed, Olive Oil, Paneer Cubes, Spoon Tomatoes, Bell Peppers, Parsley & other herbs, fresh Broccoli, coloured Zucchini, Button Mushrooms, Cheddar Cheese, Parmesan Cheese, Cream, American Corn, Baby Corn

Bread Station

Focaccia

Herb Bread

Olive Oil Bread

Multigrain Bread

Garlic Bread

Thai

SALADS

Thai Green Papaya Salad

Sesame Kimchi Salad

Shredded Cabbage, Bell Peppers, tossed in Jaggery & Peanut Dressing

Spicy & Sweet Glass Noodles in Shot Glasses

Noodles & Rice

Phad Thai Noodles

Jasmine Rice

Assortment of 3 Chilli Sauces

Amritsari Counter

Amritsari Chhole

Amritsari Kulcha

Tomato Chutney

Main Course

Dhungar ke Paneer

Subz Peshawari

Bhagare Khatte Aloo

Nawabi Dum Biryani

Dum ki Urad

Dal Palak

Boorani Raita

Roti

Lachchedar Saunf Naan

Mixed Herb & Black Olive Paratha

Mirchi Paratha

Karari Roti

Desserts

VARIETIES OF HALWA

Badam / Pista / Kaju

KESARIYA JALEBI

Nizam ki Nazaqat

BAKERY STATION (10 varieties)

Assorted Puddings, Mousses, Cheesecakes, Pies & Cupcakes

American Pancake with Maple Syrup

MUMBAI KULFI

Malai

Kesar

Exotic Fruits Counter

OPTION - 2

Starters

Tex-Mex Carnival
Paneer Tikka Kali Mirch
Karak Vilayti Subz Seekh
Chuninda Subz Bharwan Tikki
Kamal Kakdi Shikampuri Kebab
Honey Chilli Baby Potatoes

Soups

Vegetable Broth with Thyme & Parsley
Classic Minestrone Soup
Bread Sticks
Dinner Rolls

Live Counters

CHAAT / SPECIALITIES

Ragda Pattice
Dal Pakwan
Ghatkopar ki Dabeli
Golgappa (3 types of water)

Japanese

SUSHI

Assorted
Hosomaki
Uramaki
Nigiri

Salads & Starters

Chilly Tofu Ajipon with Lettuce and Crispy Rice Cracker
Marinated Cucumber & Corn with Vegetable
Crumb-fried Potato and Soy Croquettes served with
Pickled Ginger and Cheese

Main Course

Japanese Vegetable Curry
Miso Noodles with Vegetables
Steamed Rice

Exotic Veggies Fusion

Broccoli, Asparagus, Bell Peppers, Snow Peas, Zucchini,
Beans, Sprouts, Pak choi, Leeks, Mushrooms

Tossed in

Noisette Butter, Herb Butter, Pesto Cream, Garlic Bread,
Cheese Cream

Herbed Tomato Sauce, Walnut Cream, Olive Crumbs,
Oriental Sauce, Curry Sauce

Tossed with (in steamer)

Rice Noodles
Flat Noodles
Brown Rice
White Rice

Live Counter

DOSA & UTTAPPAM STATION

Masala / Cheese / Paneer / Mixed Vegetables / Mysore

Served with

Sambhar and a variety of Chutneys

Main Course

Paneer Dhingri Masala
Subz Panchmel
Dum Aloo Kashmiri
Shaam Savera
Nawabi Tarkari Biryani
Dal Amritsari
Dal Methi
Anar / Ananas Raita

Roti

Lachchedar Saunfi Naan
Mixed Herb & Black Olive Paratha
Mirchi Paratha
Karari Roti

Desserts

VARIETIES OF HALWA

Pineapple
Moong Dal
Anjeer Akhrot

Kesar Rasmalai
Malpua with Rabdi
Assorted Bengali Sweets

BAKERY STATION (10 varieties)

Assorted Puddings, Mousses, Cheesecakes,
Pies & Cupcakes
American Pancake with Maple Syrup

MUMBAI KULFI

Pista
Mango

Exotic Fruits Counter

Option - 3

Starters

Lal Mirch ka Paneer Tikka
Saag aur Khumb ki Seekh
Lagan ki Boti
Murgh Hariyali Tikka

Soups

Lemon Coriander
Cream of Chicken

Live Counters

PAV BHAJI / KHEEMA PAV STATION

MUMBAI SANDWICH AND FARSAN STATION

Mumbai Masala Sandwich
Cheese Chutney Sandwich
Khaman Dhokla

Patra
Mini Cocktail Samosa
Dal ki Kachori

SHAWARMA STATION

Chicken Shawarma
Paneer Shawarma
Pita Bread

Hummus
Baba Ganoush
Mutabel
Marinated Olives
Pickled Vegetables

Main Course

Choosa Khaas Makhni
Dum ki Nalli
Paneer Lababdar
Subz Miloni Tarkari
Phaldari Kofta
Dal Fry
Hyderabadi Subz Biryani
Boorani Raita

Roti

Lachchedar Saunfi Naan
Mixed Herb & Black Olive Paratha
Mirchi Paratha
Karari Roti

Desserts

VARIETIES OF HALWA

Beetroot
Badam
Suji

Chenna Payesh

Langcha

Assorted Burfi

BAKERY STATION (10 varieties)

Assorted Puddings, Mousses, Cheesecakes,
Pies & Cupcakes

American Pancake with Maple Syrup

Choice of Ice cream

Exotic Fruits Counter





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SANGEET

OPTION - 1

High Tea

Live Counter

WRAPS & ROLLS

Choice of Breads

Roomali / Paratha / Thepla

Choice of Filling

Onion / Pepper / Tomatoes / Cottage Cheese / Carrot / Cabbage / Zucchini / Tandoori Tofu / Spring Onions

Choice of Spreads

Mustard / Ketchup / Mint Chutney / Garlic Chutney / Hung Curd

ELABORATE CHAAT COUNTER

DELHI WALI CHAAT

Variety of Puchkas

Atta / Suji / Palak / Beetroot

Variety of Water

Pudina / Khatta-Meetha / Chatpata Heeng / Achari Chatka / Cranberry / Orange / Sev Papdi Chaat / Lachha Tokri / Raj Kachori

Variety of Curds

Plain / Sweet / Beetroot / Mint

Accompaniments

Beetroot / Hara Moong / Diced Potatoes / Chopped Onions / Tomatoes / Chopped Green Chillies / Coriander / Saunth Chutney / Barik Sev / Coriander Chutney / Ginger Julienne / Pomegranate

JALEBI COUNTER

Kesariya Jalebi / Paneer Jalebi / Pineapple

Accompaniments

Rabdi

Desserts

Raj Bhog

Besan Ladoo

DINNER MENU

Starters

NON-VEGETARIAN PASS AROUND

Lamb Shikampuri Kebab

Murgh Malai Tikka

VEGETARIAN PASS AROUND

Crispy Tex-Mex Roll with Cajun Tomato Dip

Anjeer Badam ki Shammi with Mint Yoghurt Dip

Glass Noodle Krapow Spring Roll with Chilli Garlic Sauce

Salads (Non Veg.)

Smoked Chicken with Barbeque Sauce

Mustard Marinated Fish with Beans

Mint Flavoured Lamb Salad

Antipasti

Poached Pear and Arugula

Tomato Bocconcini

Grilled Aborigines and Feta Cheese Salad

Fresh Fennel with Seasonal Fruits

Papad & Raita Bar

Variety of Curds

Plain / Sweetened Curd

Variety of Vadas

Shekhawati / Pakodi / Bhalla / Heeng

Variety of Papads

Punjabi / Sabudana / Khichiya / Potato / Fagma / Appalam / Pudina / Green Chilli / Tomato / Palak

Accompaniments

Saunth Chutney / Coriander Chutney / Mint Chutney / Pineapple / Pomegranate / Chopped Coriander / Tomato / Onion / Boondi / Boiled Potatoes / Cucumbers / Chopped Spinach / Red Chilli Powder / Jeera Powder / Salt

Soups

Moroccan Harira Soup

Khado

Main Course

Laal Maas

Murgh Awadhi Korma

Paneer Tawa Masala

Litchi ka Saag

Nadru Kofta Curry

Dal-e-Dum

Subz Parda Biryani

Lucknowi Murgh Biryani

Zafrani Pulao

Tandoor Se

Naan - Plain / Kalonji / Butter / Rogini

Paratha / Kulcha - Plain / Pudina / Mirchi / Amritsari / Aloo / Paneer

Roti - Missi / Plain / Butter

Live Stations

SINGAPOREAN NOODLE STATION

Singaporean Glass Noodles

Served with

Vegetables - Baby Corn, Zucchini, Broccoli, Asparagus, Fresh Mushrooms, Shiitake, Carrots, Bell Peppers, Tofu Meats & Seafood - Chicken, Lamb, Shrimp, Fish

Condiments

Soy Sauce, Sesame Seeds, Tofu, Bamboo Shoots, Spring Onions

Desserts

Chocolate Brownie

Chocolate Mousse

Apple Crumble

Mini Ghewar with Rabdi

Gulab Jamun

Rasmalai

Vanilla Ice cream

OPTION - 2

High Tea

Live Counter

GUJARATI FARSAN

Sev Khamani / Sandwich Dhokla / Patra / Fafda with Jalebi / Fried Green Chillies / Coriander Chutney / Kachhe Papite ki Chutney / Freshly Grated Coconut / Lemon Wedges

Served with

Tomato Salsa / Melon Salsa / Cucumber Pickle / Carrot Salsa / Raw Papaya

Elaborate Chaat Counter

MARATHI CHAAT COUNTER

Vada Pav / Mix Bhajija / Dabeli / Bhel Puri / Misal Pav

Accompaniments

Garlic and Chilli Powder / Fried Chilli / Saunth Chutney / Mint Coriander Chutney / Chopped Onions / Tomato / Green Chillies / Coriander / Sev / Mustard Oil / Fried Peanuts / Navratan Mixture / Lemon Wedges / Chaat Masala / Jeera Powder / Chilli Powder / Pomegranate Seeds

Desserts

Phirni

Ghewar

Fruit Shrikhand

Kesar Bati

Dinner Menu

Starters

NON-VEGETARIAN PASS AROUND

Kesari Murgh Tikka

Rava Fried Fish

Smoked Salmon Roulette with Capers and Sour Cream on Crostini

VEGETARIAN PASS AROUND

Khatta Paneer aur Pudine ki Tikki with Saunth Ki Chutney

Sun-dried Tomato and Olive Cheese Straw with Garlic Dip

Cheese Croquettes

Salads

Chicken Tikka Chaat with Mint Chutney

Tuna Carpaccio with Marinated Mushrooms and Wasabi Mayo

Gremolata Cured Salmon with aged Lemon and Capers

Live Stations

DIM SUM STATION

Choice of Vegetarian / Non-vegetarian with condiments

THAI CURRY STATION

Choice of Vegetarian / Non-vegetarian with condiments

Antipasti

Pan-roasted Beans with Almond Flakes and Olives

Shavings of Asparagus with Parmesan Flakes

Pesto Marinated Grilled Vegetables

Beetroot and Orange

Papad and Raita Bar

Variety of Curds

Plain / Sweetened Curd

Variety of Vadas

Shekhawati / Pakodi / Bhalla / Heeng

Variety of Papads

Punjabi / Sabudana / Khichiya / Potato / Fagma / Appalam / Pudina / Green Chilli / Tomato / Palak

Accompaniments

Saunth Chutney / Coriander Chutney / Mint Chutney / Pineapple / Pomegranate / Chopped Coriander / Tomato / Onion / Boondi / Boiled Potatoes / Cucumbers / Chopped Spinach / Red Chilli Powder / Crisp Fried Okra / Jeera Powder / Salt

Soups

Tom Kha Soup

Chowder Soup

Veg. Chowder

Chicken Chowder

Sour Dough Bread

Vegetables - Baby Corn, Zucchini, Broccoli, Asparagus, Fresh Mushrooms

Meats and Seafood - Chicken, Lamb, Shrimp, Fish

Main Course

Bhuna Gosht

Punjabi Dhaba Murgh

Dilliwalla Matar Paneer

Subz Jalfrezi

Pindi Chole

Dal Makhni

Subz Pulao

Murgh Dum Biryani

Tandoor Se

Naan - Plain / Kalonji / Butter / Rogini

Paratha / Kulcha - Plain / Pudina / Mirchi / Amritsari / Aloo / Paneer

Roti - Missi / Plain / Butter

Desserts

Tiramisu

Fruit Trifle

Blueberry Cheesecake

Malpua with Rabdi

Nizam ki Nazaqat

Rasmalai

Choice of Ice creams

OPTION - 3

High Tea

Live Counter

RAJASTHANI CHAAT STATION

Aloo Samosa / Shekhawati Dal Pakodi / Mirchi Vada / Pyaz ki Kachori / Dal ki Kachori / Jodhpuri Mirchi / Palak Patta

Accompaniments

Chopped Onion / Green Chilli / Chopped Tomatoes / Saunth Chutney / Coriander Chutney / Lahsun ki Chutney / Dalmoth / Kakdi Served with or without Rajasthani Kadi

SANDWICH BAR

Vegetables

Chicken

Breads

White / Brown / Multigrain / Panini

Served with

Spread and Dips

JALEBI COUNTER

Kesariya Jalebi / Paneer Jalebi / Pineapple

Accompaniments

Rabdi

Desserts

Hot Chocolate Brownie with Ice cream
Motichoor Ladoo
Mahim Halwa

Dinner Menu

Starters

NON-VEGETARIAN PASS AROUND

Gilafi Seekh Kebab
Bhatti da Murgh
Oat-Crumbed Fried Fish

VEGETARIAN PASS AROUND

Bharwan Paneer Tikka
Chowk ki Tikki
Grilled Vegetables and Feta Bruschetta

Salads

NON-VEGETARIAN

Grilled Chicken & Mushrooms
Seared Lamb & Beans Sprouts
Mixed Seafood with Vinaigrette Dressing

VEGETARIAN

Traditional Greek Salad
Hummus / Baba Ganoush with Pita
Marwadi Dahi Vada

Live Counters

NOODLE BAR

Choice of Noodles
with Vegetarian / Non-vegetarian condiments & variety of sauces

BURMESE KHOSUEY COUNTER

Vegetarian / Non-vegetarian condiments

Antipasti

Grilled Artichoke
Smoked Baby Eggplant
Caprese
Water Chestnut and Fennel
Sautéed Mushrooms
Olive Rubbed Zucchini and Pepper

Salad Bar

Smoked Melon Salad with Goat Cheese
Baby Corn and Pak choi Salad in Oriental Dressing
Assorted Lettuce (3 types)
Assorted Dressings

Accompaniments

Caesar Dressings (Vegetarian), Parmesan Shavings,
Marinated Olives

Shaved Apple and Walnut Salad

Papad and Raita Bar

Variety of Curds

Plain / Sweetened Curd

Variety of Vadas

Shekhawati / Pakodi / Bhalla / Heeng

Variety of Papads

Punjabi / Sabudana / Khichiya / Potato / Fagma /
Appalam / Pudina / Green Chilli / Tomato / Palak

Accompaniments

Saunth Chutney / Coriander Chutney / Mint Chutney /
Pineapple / Pomegranate / Chopped Coriander /
Tomato / Onion / Boondi / Boiled Potatoes / Cucumbers /
Chopped Spinach / Crisp Fried Okra

Soups

Vegetable Manchow
Paya ka Shorba

Main Course

Murgh Awadhi Korma
Malabar Fish Curry
Dum ka Paneer
Phaldhari Kofta
Diwani Handi
Dal Jodhpuri
Gosht Dum Biryani
Jeera Matar Pulao
Kachumber Raita

Tandoor Se

Naan - Plain / Kalonji / Butter / Rogini
Paratha / Kulcha - Plain / Pudina / Mirchi /
Amritsari / Aloo / Paneer
Roti - Missi / Plain / Butter

Desserts

Pineapple Upside Down
Assorted Pastries
Banana Toffee Pudding
Gajar ka Halwa (seasonal)
Khubani ka Meetha
Kulfi Station

Exotic Fruits Counter





Shaadi

BY MARRIOTT

SHAADI

Option - 1

Starters

Peethiwali Tikki

Sun-dried Tomato Pesto Grilled Paneer & Pimento
Shashlik served in a Shot Glass

Quesadillas with Refried Beans & Manchego Cheese,
served with Salsa Verde

Assorted Cold Canapés

Cheese Kurkuri Roll

Tex-Mex Carnival

Paneer Tikka Kali Mirch

Kadak Vilayati Subz Seekh

Chuninda Subz Bharwan Tikki

Kamal Kakdi Shikampuri Kebab

Honey Chilli Baby Potatoes

Cheese Triangle

Masala Cheese Fingers

Spinach Cheesy Ball with Mayonnaise Dip

Soups

Forest Mushroom Soup with Toasted Almonds

Thai Coriander Soup with Crispy Rice

Vegetable Broth with Thyme & Parsley

Classic Minestrone Soup

Bread Sticks

Dinner Rolls

Chaat / Specialities

Golgappa (3 types of water)

Gujiya Vada

Marwadi Dahivada

Palak Patta Kurmura Chaat

Mathura ki Tikki

Ragda Pattice

Dal Pakwan

Ghatkopar ki Dabeli

Speciality Counters

ITALIAN STATION

Caesar Salad

Live Salad Bar

Pasta

Live A La Minute Pastas - Fettuccine, Penne & Farfalle

Served with

Bread Sticks & Bread Rolls

Assorted Flavoured Butters

Sauces

Aglia Olio

Roasted Red Pepper Sauce

Sun-dried Tomato Sauce

Pesto

Alfredo Sauce

Cheese Sauce

Accompanied with

Olives - black / stuffed, Olive Oil, Paneer Cubes, Spoon Tomatoes, Bell Peppers, Parsley & other herbs, Fresh Broccoli

Coloured Zucchini, Button Mushrooms, Cheddar Cheese, Baby Corn, Parmesan Cheese, Fresh Cream, American Corn

BREAD STATION

Focaccia

Herb Bread

Olive Oil Bread

Multigrain Bread

Wheat Bread

Thai

SALADS

Thai Green Papaya Salad

Sesame Kimchi Salad

Shredded Cabbage, Bell Pepper tossed in Jaggery & Peanut Dressing

Spicy & Sweet Glass Noodles in Shot Glasses

ENTRÉE (Vegetarian)

Spicy Vegetable Green Curry with Bamboo Shoot

Red Curry with Thai Basil

Exotic Vegetable Penang Curry

Silken Tofu & Bok Choy with Dried Chillies, Cashew nut & Basil

Kungpao Sweet Potato

NOODLES & RICE

Phad Thai Noodles

Jasmine Rice

Assortment of 3 Chilli Sauces

Japanese

Assorted Sushi

Hosomaki Sushi

Uramaki Sushi

Nigiri Sushi

SALADS & STARTERS (on buffet)

Chilly Tofu Ajipon with Lettuce and Crispy Rice Cracker
Marinated Cucumber & Corn with Vegetable Sauce

Korokkes

MAIN COURSE (on buffet)

Japanese Vegetable Curry

Miso Noodles with Vegetables

Steamed Rice

Live Stations

EXOTIC VEGGIES FUSION

Broccoli, Asparagus, Bell Peppers, Snow Peas, Zucchini
Beans Sprouts, Pak choi, Leeks, Mushrooms

Tossed in

Noisette Butter, Herb Butter, Pesto Cream, Garlic Bread
Cheese Cream

Herbed Tomato Sauce, Walnut Cream, Olive Crumbs,
Oriental Sauce, Curry Sauce

Tossed with (in steamer)

Rice Noodles

Flat Noodles

Brown Rice

White Rice

Amritsari Counter

Amritsari Chole

Amritsari Kulcha

Tomato Chutney

Main Course

Dhungar ke Paneer

Subz Peshawari

Bhagare Khatte Aloo

Shaam Savera

Nawabi Dum Biryani

Dum ka Urad

Dal Palak

Boorani Raita

Roti

Lachchedar Saunfi Naan

Mixed Herb & Black Olive Paratha

Mirchi Paratha

Karari Roti

Desserts

VARIETIES OF HALWA

Badam

Pista

Kaju

Pineapple

Moong Dal

Anjeer Akhrot

Kesariya Jalebi

Nizam ki Nazaqat

Assorted Bengali Sweets

BAKERY STATION (10 varieties)

Assorted Puddings, Mousses, Cheesecakes, Pies &
Cupcakes

Waffles with Honey

American Pancakes with Maple Syrup

MUMBAI KULFI (from Shree Ram Kulfi, Mumbai)

Malai

Kesar

Pista

Mango

Exotic Fruits Counter

Option - 2

Dinner Menu

Starters

NON-VEGETARIAN PASS AROUND

Lamb Shikampuri Kebab

Murgh Malai Tikka

Rava Fried Fish

Avocado Smoked Chicken Rice Paper Roll

Smoked Salmon Roulette with Capers and Sour Cream on Crostini

VEGETARIAN PASS AROUND

Crispy Tex-Mex Cigars with Cajun Tomato Dip

Anjeer Badam Ki Shammi with Mint Yoghurt Dip

Glass Noodle Krapow Spring Roll with Chilli Garlic Sauce

Khatta Paneer aur Pudine ki Tikki with Saunth ki Chutney

Sun-dried Tomato and Olive Cheese Straw with Garlic Dip

Cheese Croquettes

Live Counters

SUSHI

Sea Food

Sake / Maguro / Ebi / Ebi Tempura / Unagi / Tako / Tai

Vegetarian

Takuan / Asparagus / Avocado / Cucumber / Carrot / Spring Onion

Accompaniments

Gari Shoga / Wasabi / Soy

LIVE CHOWDER SOUP

Veg. Chowder

Chicken Chowder

Sour Dough Bread

Vegetables - Baby Corn, Zucchini, Broccoli, Asparagus, Fresh Mushroom, Carrot, Bell Peppers, Potato

Meats & Seafood - Chicken, Lamb, Shrimp, Fish

BURRATA STATION

Fresh Mozzarella Pockets

Condiments

E.V. Olive Oil, Balsamic Reduction, Tomato Oil, Basil Oil

Vegetarian

Asparagus Shavings, Grilled Eggplant, Black and Green Olives, Caramelized Apple, Walnuts, Almonds, Lollo Rosso, Iceberg, Arugula, Romain Lettuce, Shaved Zucchini, Sundried Tomatoes, Marinated Baby Tomatoes, Basil Pesto

Non-vegetarian

Parma Ham, Smoked Salmon, Salami, Pork Mortadella, Smoked Chicken

Salads (Non-veg.)

Smoked Chicken with Barbeque Sauce

Mustard Marinated Fish with Bean

Mint Flavored Lamb Salad

Chicken Tikka Chaat with Mint Chutney

Tuna Carpaccio with Marinated Mushrooms and Wasabi Mayo

Gremolata Cured Salmon with aged Lemon and Capers

Antipasti

Poached Pear and Arugula
Tomato Bocconcini
Grilled Aborigine and Feta Cheese Salad
Fresh Fennel with Seasonal Fruits
Pan-roasted Beans with Almond Flakes and Olives
Shavings of Asparagus with Parmesan Flakes
Pesto Marinated Grilled Vegetables
Beetroot and Orange

Compounds

Smoked Melon Salad with Goat Cheese
Baby Corn and Pak choi Salad in Oriental Dressing
Assorted Lettuce (3 types)
Assorted Dressings

Accompaniments

Caesar Dressings (Vegetarian), Parmesan Shavings, Marinated Olives
Shaved Apple and Walnut Salad
Onion Rings
Carrot Dice
Tomato Wedges
Cucumber Slice
Lemon Wedges
Slit Green Chilli

Papad and Raita Bar

Variety of Curds

Plain / Sweetened Curd

Variety of Vadas

Shekhawati / Pakodi / Bhalla / Heeng

Variety of Papads

Punjabi / Sabudana / Potato / Fagma / Appalam / Pudina / Green Chilli / Tomato / Khichiya

Accompaniments

Saunth Chutney / Coriander Chutney / Mint Chutney / Pineapple / Pomegranate / Chopped Coriander / Tomato / Onion / Boondi / Boiled Potatoes / Cucumbers / Chopped Spinach / Crisp Fried Okra / Red Chilli Powder / Jeera Powder / Salt

SINGAPOREAN NOODLE STATION

Singaporean Glass Noodle

Served with

Vegetables - Baby Corn, Zucchini, Broccoli, Asparagus, Fresh Mushroom, Shiitake, Carrot, Bell Peppers, Tofu

Meats and Seafood - Chicken, Lamb, Shrimps, Fish

Condiments

Soy Sauce, Sesame Seeds, Tofu, Bamboo Shoot, Spring Onion

Soups

Tom Kha Soup

Moroccan Harira Soup

Khado (Maize Flour and Curd-based Soup)
Served in small khullad

Served with

Chef's Choice Condiments

Main Course

Laal Maas

Murgh Awadhi Korma

Paneer Laung Lata

Litchi ka Saag

Nadru Kofta Curry

Dal-e-Dum

Subz Parda Biryani

Lucknowi Murgh Biryani

Zafrani Pulao

Tandoor Se

Naan - Plain / Kalonji / Butter / Rogini
Paratha / Kulcha - Plain / Pudina / Mirchi / Amritsari /
Aloo / Paneer

Roti - Missi / Plain / Butter

Desserts

Chocolate Brownie
Tiramisu
Fruit Truffle
Crème Brûlée
Chocolate Mousse
Apple Crumble
Mini Ghewar with Rabdi
Gulab Jamun
Rasmalai
Vanilla Ice cream

OPTION - 3

Starters

Paneer Tiranga Tikka
Bhutta Kabab
Gulabi Kashmiri Seekh
Waldorf Salad with Rye Bruschetta
Jalapeno Cheese Shots
Mediterranean Platter
Corn Cheese Balls
Oriental Crispy Exotic Vegetables with Five Spice,
Salt & Pepper
Mushroom & Cheddar Cheese Vol-au-vent

Soups

Broccoli Almond Soup
Cream of Tomato Basil
Bread Sticks
Cheese Straws
Dinner Rolls

Live Counters

CHAAT / SPECIALITIES

Golgappa
Special Dahi Bhalla
Lachcha
Raj Kachori
Dahi Papdi
Lucknowi Hariyali Tikki
Dal ka Chilla with Mewa & Paneer stuffing
Aloo Mutter on Tawa

Lebanese

Paneer Shawarma
Mezze
Baba Ganoush
Hummus
Fattoush
Za'atar

Varieties of Hummus

Sun-dried Tomato / Jalapeno / Roasted

Falafel

Accompaniments

Pita Bread / Vegetable Crudités

South Indian

UTTAPPAM COUNTER

Sada / Onion / Cheese

DOSA COUNTER

Sada / Masala / Mysore Masala

IDLI COUNTER

Steamed Idli / Chilli Idli / Kanchipuram Idli

Medu Vada or Rasam Vada

Served with

Sambhar and a variety of Chutneys

Burmese Khowsuey Counter

Fried Noodles, Spring Onions, Peanuts, Chopped Chillies,
Fried Rice & Rice Noodles with Assorted Toppings

Potato Counter

Ring Potato

Jacket Potato

Skin Potato Wedges

Potato Cheese Ball

Potato Ragda Lachcha Patties

Agra ka Paratha (3 varieties)

Aloo

Mutter

Paneer

Served with

Assorted Pickles & Papad

Onion Ring

Lemon Wedges

Chillies

Curd

Thepla Wraps (Super Healthy)

Methi Thepla

Masala Thepla

Wrapped live with

Tzatziki

Burnt Garlic Yogurt Spread

Sweet Onion Sauce

Barbeque Sauce

Spicy Sichuan Sauce

Thousand Island Dressing

Honey Mustard Sauce

Fillings

Paneer Bhurjee, Jalapenos, Olives

Regional Speciality Tawa Station

Sind Tawa Paneer

Jaipuri Adraki Chhonki Mutter

Amritsari Nutrela served with Chilli Kulcha

Santrewale Chatpatte Aloo

Dahiwali Bharwaan Bhindee

Desi Vilayati Milli Julli Subzi

Tawa Pulao

Roti

Phulka

Methi Makhni Naan

Lachcha Chilli Paratha

Roomali Roti

Served with

Paneer Bhurji

Handi Vegetables

Desserts

Badam Pista Kesar Halwa

Milk Cake ka Khurchan

Triveni Cup

Chenna Pista Indrani

Assorted Puddings, Mousses, Cheesecakes and Cupcakes

Delhi Kulfi

Kadai Kesariya Milk

Exotic Tea & Coffee Counter

Exotic Fruits Counter

