



INDIAN WEDDING MENUS

THE DUCHESS PACKAGE MENU | 2

THE PRINCESS PACKAGE MENU | 3

THE QUEEN'S PACKAGE MENU | 4

COLD STARTERS

- Kachumber Salad (V)
Salad of chopped tomatoes, cucumber, onion and coriander
- Raw Papaya Salad (V)(N)
Curry leaves and mustard tempered Shredded raw papaya salad
- Aloo Chana Chat (V)
Cooked potatoes and chickpeas tossed mint and tamarind chutney
- Rajma Chat (V)
Cooked kidney beans tossed with chat masala
- Tangy Corn Salad (V)
Blanched sweet corn with lemon juice & coriander
- Spicy Shrimps Chat
Poached shrimps, chilly, lime juice, onion & tomatoes salad
- Hummus (V)
Smooth puree of boiled chickpeas & tahini
- Tabouleh (V)
Salad of chopped parsley, tomatoes, mint & bulgur
- Garden Lettuce (V)
*Selection of fresh mixed greens
Laccha onion, Green chili, Cucumber, tomato, bell pepper, carrot, feta, olives, sunflower seeds, croutons, honey mustard dressing, ranch dressing, lemon vinaigrette, extra virgin olive oil, balsamic vinegar*

HOT STARTERS

- Chicken Samosa
Ground chicken & Indian spices stuffed fried pastry
- Paneer Tikki (N)
Cottage cheese & mashed potato savory cakes
- Vegetable Spring Rolls (V)
Asian vegetable stuffed fried pastry
- Meat Sambousek (N)
Lamb meat & pine seeds stuffed fried pastry

BAKERY

- Freshly Baked Breads (V) (N)
Selection of baked rolls & Arabic breads

SOUP

- Tomatar Dhaniya Shorba (V)
Roasted tomato soup, coriander with Indian spices

LIVE STATION

- Pasta Station
Selection of three pastas, sauces & toppings prepared live

MAIN COURSE

- Chicken Biryani (N)
Marinated chicken, layered with biryani rice topped with crispy onion & roasted nuts
- Murgh Do Pyaaza
Chicken cooked with two varieties of onion
- Rarra Gosht
A slow cooked lamb mince & cubes Curry
- Konkani Machhi Curry (N)
Sherry fish cooked in coconut gravy
- Mili Juli Sabzi (N)
Mixed vegetable curry with spices
- Aloo Matar (N)
Potatoes & green peas in a spiced creamy tomato based gravy
- Dal Palak
Cooked lentil & spinach curry preparation
- Jeera Pulao
Cumin tempered cooked basmati rice
- Condiments
Mango pickle, Mango chutney, pineapple raita, papadam*

DESSERTS

- Gulab Jamun (N)
Golden fried milk dumplings in saffron scented syrup
- Rasmalai (N)
Cottage cheese dumplings poached in sweetened milk
- Vermicelli Payassum (N)
Vermicelli cooked with skimmed milk, jiggery & nuts
- Gajar Halwa (N)
Summer carrots with condensed milk, nuts & raisins
- Vanilla Cheese Cake
Graham crumbs bake with Philadelphia & vanilla
- Fresh Fruits
Selection of cubed seasonal fruits
- Opera Gateaux (N)
Joconde sponge with coffee syrup layer with chocolate ganache & coffee butter cream
- Seasonal Fruit Tart (N)
Sweet pastry shell baked with almond cream & topped with seasonal fruits

COLD STARTERS

Manga Sundal (V) (N)
Salad of cooked mustard seed tempered chickpeas, mango & fresh coconut

Koshimbir (V) (N)
Curry leaves tempered chopped vegetables with yoghurt

Aloo Tuk Chat (V)
Cooked potatoes tossed with mint & tamarind chutney

Watermelon Feta Salad (V)
Cubed watermelon & feta with mint leaves

Hummus (V)
Smooth puree of boiled chickpeas & tabini

Moutabel (V)
Roasted & smoked eggplant dip with Labneh

Curried Sweet Potato Salad (V)
Roasted sweet potato tossed in madras curry powder

Dahi Bhalla (V)
Lentil dumplings with sweetened yoghurt & cumin powder

Achari Chicken Salad
Roasted chicken, tomato, onion tossed with pickle

South Indian Shrimp Salad
Poached & curry leaves tempered shrimps salad

Garden Lettuce (V)
*Selection of fresh mixed greens
Laccha onion, Green chili, Cucumber, tomato, bell pepper, carrot, feta, olives, sunflower seeds, croutons, honey mustard dressing, ranch dressing, lemon vinaigrette, extra virgin olive oil, balsamic vinegar*

HOT STARTERS

Aloo Samosa (V)
Potato & Indian spices stuffed fried pastry

Corn Tikki (V)
Sweet corn & mashed potato savory cakes

Chicken Spring Rolls
Ground chicken & Asian spices stuffed fried pastry

Seafood Kibbeh (N)
Mixed seafood stuffed fried dumpling

BAKERY

Freshly Baked Breads (V) (N)
Selection of baked rolls & Arabic breads

SOUP

Lentil Soup (V)
Traditional Indian lentil soup with crispy croutons & lemon

LIVE STATIONS

Dal Tadka Station (V)
Live preparation of split lentils with condiments

Kati Roll Station (V)
*Rumali roti stuffed with paneer or Sheek kebab
Mint chutney, tamarind chutney*

MAIN COURSE

Saufiyani Lamb Biryani (N)
Marinated lamb, layered with fennel infused biryani rice topped with crispy onion & roasted nuts

Butter Chicken (N)
Chicken tikka in rich tomato gravy with cream & butter

Laal Maas
Slow cooked lamb in tomatoes, spices & dry red chilies

Pindi Chana (V)
Preparation of chickpeas in onion tomato gravy

Aloo Jeera (V)
Cumin tempered cooked potato preparation

Vegetable Pulao (V)
Steam basmati rice cooked with vegetables & spices

Mangalorean Fish Curry (N)
Sherry fish cooked in coconut milk gravy

Bhutta Kumbh Matar Masala (V) (N)
Baby corn, mushrooms & green peas cooked in tomato onion gravy

Condiments
Mango pickle, Mango chutney, pineapple raita, papadum

DESSERTS

Gulab Jamun (N)
Golden fried milk dumplings in saffron scented syrup

Rasmalai (N)
Cottage cheese dumplings poached in sweetened milk

Jalebi
Indian Style churros soaked in saffron scented sugar syrup

Kalakund (N)
Overnight skimmed milk with nuts

Black Forest
Dark chocolate sponge layered with cherry compote & vanilla cream

Chocolate & Banana Tart
Chocolate sweet pastry shell baked with chocolate cream & banana

Mango & Passion Fruit Éclair
Baked choux pastry filled with mango & passion fruit cream

Fresh Fruits
Selection of cubed seasonal fruits

COLD STARTERS

- Chicken Tikka Chat
Indian spices marinated & charcoal grilled chicken
- Chickpeas Salad (V)
Cooked chickpeas & tossed with chat masala
- Aloo Papadi Chat (V)
Boiled potatoes tossed in mint & tamarind chutney
- Dahi Bhalla (V)
Lentil dumplings with sweetened yoghurt & cumin powder
- Sprouted Beans Salad (V)
Beans sprouts tossed with lemon vinaigrette
- Kachumber Salad (V) (N)
Tossed green vegetables salad with coriander & lemon juice
- Samosa Chat (V)
Fried potato & spices stuffed pastry, tamarind chutney & sweetened yoghurt
- Spicy Jhinga Chat
Poached shrimps, chilly, lime juice, onion & tomatoes salad
- Hummus (V)
Smooth puree of boiled chickpeas & tabini
- Beetroot Mutabel (V)
Roasted & smoked beetroot dip with beetroot & Labneh
- Tabouleh (V)
Salad of chopped parsley, onion, tomatoes, mint & bulgur
- Garden Lettuce (V)
*Selection of fresh mixed greens
Laccha onion, Green chili, Cucumber, tomato, bell pepper, carrot, feta, olives, sunflower seeds, croutons, honey mustard dressing, ranch dressing, lemon vinaigrette, extra virgin olive oil, balsamic vinegar*

HOT STARTERS

- Zaffrani Prawns
Charcoal grilled saffron infused prawns
- Lamb Seekh Kebab
Cooked Spiced lamb mince skewers
- Hara Bhara Kebab
Patty of coarse green peas, spinach & potatoes
- Kali Mirch Murgh Tikka
Yoghurt & crushed black pepper marinated chicken

BAKERY

- Freshly Baked Breads (V) (N)
Selection of baked rolls & Arabic breads

SOUP

- Makai Ka Shorba
Sweet corn broth

LIVE STATIONS

Pasta Station
Selection of three pastas, sauces & toppings prepared live

Fish Amritsari Station
Marinated batter fried sherry fish served with condiments

MAIN COURSE

Kachay ghost Ki biryani (N)
Marinated Lamb, layered with biryani rice topped with crispy onion & roasted nuts

Amchuri Bhindi (V)
Okra cooked in tomato gravy

Lamb Curry
Slow cooked lamb in tomato onion gravy

Chicken Tikka Masala (N)
Chicken tikka in rich tomato gravy with cream & butter

Baigan Bharta (V)
Roasted & mashed eggplants with Indian spices

Dal Makhani (V)
Slow cooked black lentil with spices, butter & cream

Malabari Prawns Curry
Prawns cooked in aromatic coconut gravy

Aloo Gobhi Adraki (V)
Ginger spiced cooked Potato & cauliflower florets in gravy

Condiments
Mango pickle, Mango chutney, pineapple raita, papadum

Kashmiri Pulao (N)
Steamed Basmati rice with dried fruits & nuts

DESSERTS

Chocolate Fountain
White, Dark & Milk Chocolate
Fresh strawberry, pineapple cantaloupe & honeydew melons, financiers, brownie, marshmallows, brownie bites, rice krispies bites, lady fingers

Gulab Jamun (N)
Golden fried milk dumplings in saffron scented syrup

Rasmalai (N)
Cottage cheese dumplings poached in sweetened milk

Mango Phirni (N)
Mango & rice pudding with milk

Saffron Pistachio Kulfi (N)
Indian style churned saffron ice-cream with pistachios

Rabdi (N)
A north Indian delicacy of reduced milk with cream & nuts

Moong Dal Halwa (N)
Minced yellow lentils cooked with ghee, sugar & saffron

Coffee Tiramisu
Lady finger soaked with espresso & topped with mascarpone mousse

Praline Éclair
Baked choux pastry filled with praline cream

Decadent Fudge Cake
Moist chocolate sponge topped with Bellagio ganache & soft caramel

Lemon Meringue Tart
Sweet pastry shell baked with fresh squeeze lemon custard & meringue

Fresh Fruits
Selection of cubed seasonal fruits