

FOREWORD:

Events at Waterstones banquets are nothing less than flawless. Our banquet spaces can comfortably accommodate 10 to 200 guests.

Our team ensures that your vision for the event is successfully made into reality and offers a one stop, hasslefree experience.

We align ourselves with your vision and even help you connect with professional decorators & event planners to ensure that your event is a success and comes out just the way you dreamt it to be!







Introduction of Chef



MRINMOY ACHARYYA EXECUTIVE CHEF

With 23 years of insightful experience in the hospitality industry, Chef Mrinmoy is a team player and a keen learner with a strong focus on guest satisfaction.

His previous employments include Mockingbird Cafe at Mumbai, Amethyst and Charmiers at Chennai, Yellow Tree Café at Mumbai, Smoke House Grill at New Delhi, The Tasting Room at New Delhi, Touch By Nagarjuna at Hyderabad, Basilico & Moshe's at The Bombay Gymkhana, Adam's Rib at Goa, Cloud 9 Café at Mumbai, Indigo & Under The Over at Mumbai. Besides this he was engaged as a Corporate Chef with Velvetten Rabbit, a lounge bar at Chennai and has also been a part of TI Absolute Concepts - a chain of restaurants under the brand name Ciclo Café at Chennai, Bangalore & Hyderabad.



BREAKFAST CHOICES

BREAKFAST

Boiled Eggs Fried Eggs Sunny Side Up Eggs in a Basket Scrambled Egg Egg Bhurji Prawn Vada Chicken Vada Kheema Idli Masala Idli Pancakes French Toast Brown Bread French Toast French Toast Crème Brulee Carrot Beetroot Idli Palak Idli Amaranth Idli Medu Vada Vada Pav Cracked Wheat Vada Sabudana Vada Oats Medu Vada Amaranth Upma Bread Upma Idli Upma Millet Upma Bread Poha Batata Poha Puri Bhaji

BREAKFAST contd...

Paratha (plain / aloo / mixed vegetables / gobi / paneer / kheema) Usal Pav Misal Pav

SIDES

Grilled Chicken Sausages
Bacon Rashers
Baked Beans
Sautéed Mushrooms
Hash Browns
Cereals
(corn flakes / muesli / chocos)
Seasonal Fruit Bowl
Flavored Yoghurt





OUR SELECTION OF VEGETARIAN APPETIZERS

VEGETARIAN APPETIZERS (GLOBAL)

Roasted Rosemary Baby Potatoes (slow roasted baby potatoes with olive oil)

Lemon Butter Chilli Potatoes (tossed in chilli flakes & cilantro)

Cajun Potato Wedges (oregano, thyme, garlic & onion powder rub)

Cheddar Jalapeno Focaccia Melt (Italian bread topped with yellow cheddar & chopped jalapeno)

Hummus & Pita Crisps (Mediterranean chickpea & sesame dip)

Spirulina & Jalapeno Hummus & Pita Crisps (immune boosting super food mixed with chickpea dip)

Beetroot Balsamic Hummus & Pita Crisps (oven roasted & balsamic vinegar laced chickpea dip)

Vegetable Quiche (assorted exotic veggies baked in a short crust pastry with cheese)

Lemon Cilantro Paneer Skewers (cottage cheese cubes marinated with coriander & chilli pesto)

Falafel Fritters with Cumin Tahina (chickpea, mint, cracked wheat cakes)

Paneer Shashlik (cottage cheese, peppers, onion & tomato on skewers)

Broken Wheat Cutlet (burghul wheat mixed with herbs & potato)

Corb Ribs
(American corn sticks steamed with cajun rub)

Cheese Tortellini (steamed pasta stuffed with yellow cheddar & herbs)

Tempura Fried Cheese Chilli Bhaji (Bhavnagri chillies coated in batter, deep fried)

Onion Rings (spiced tossed, panko crumbed & fried)

VEGETARIAN APPETIZERS contd... (GLOBAL)

Broccoli & Mushroom Onion Rings (crumbed rings of onion stuffed with sauteed broccoli & button mushrooms)

Spinach & Ricotta Onion Rings (crumbed rings of onion stuffed with steamed spinach & cheese)

Tomato Olive Bruschetta (marinated tomato cubes & sliced olive with basil on toasted French bread)

Seared Mushroom Crostini (sautéed with thyme & balsamic vinegar on baguette)

Roasted Pepper Crostini (oven charred assorted peppers on French bread)

Jalapeno Cheese Nuggets (cheese with jalapeno, deep fried)

Herbed Cheese Balls (assorted cheese with parsley, coriander & basil, deep fried)

Cheese Croquette (cheddar & mozzarella mixed with chilli flakes & black pepper, crumb fried)

Mascarpone Stuffed Mushrooms (baked button fungi with cheese & herb filling)

Teriyaki Mushroom Bao (steamed buns stuffed with Asian style mushrooms)

Mac & Cheese Balls (macaroni & cheese panko crumbed & fried)

Zucchini Taquito (mini corn tortilla topped with zucchini fritters, salsa & sour cream)

Paneer Pakoda (cottage cheese cubes battered with gram flour & fried)

Hara Bhara Kebab (spinach, green peas & potato shallow fried cakes)

Paneer Tikka Sofiyani (anise flavoured cottage cheese cubes)

Sundried Tomato & Tulsi Paneer Tikka (marinated with immunity boosting ingredients)

VEGETARIAN APPETIZERS contd... (GLOBAL)

Phaldari Tikki (mixed fruits & potatoes with chaat masala)

Moong ki Shammi (green gram & potato cakes)

Dhingri Achari (button mushrooms marinated with mixed pickles)

Makai Malai Seekh Kebab (creamy corn with paneer & cashew from the clay oven)

Corn Aloo Tikki (mini patty of crushed corn & potatoes mixed with spices)

Mini Vada Pav (a mini version of the famous Mumbai snack, served with fried green chilli)

Chutneywale Paneer Tikke (cottage cheese cakes with spiced green chutney)

Herb Marinated Paneer Tikka (assorted herb rubbed cottage cheese from the clay oven)

Vegetarian Gilafi Kebab (assorted vegetable seekh, with three types of peppers)

Kasundi Paneer Tikka (famous Bengali mustard paste marinated paneer cooked in the tandoor)

Rajma aur Akhroot ke Shammi (kidney beans & walnut flavoured with fennel)

Ambi Paneer Tikka (layers of paneer with raw mango)

Aloo Nazakat (crisp potato stuffed with cottage cheese, dry fruits & spices)

Cheese aur Masala Baby Naan (Indian clay oven stuffed bread)

Mini Corn Vada Pav (Mumbai's favorite with twist of buttered corn)

Paneer Koliwada (deep fried cottage cheese in red tandoori masala)

VEGETARIAN APPETIZERS contd... (GLOBAL)

Baby Corn Amritsari (North Indian style baby corn)

Palak Corn Kebab (spinach & crushed corn cakes)

Bhune Subz ke Shammi (roasted vegetables, minced and mixed with masala, shaped in small roundels)

Hara Bhara Kebab (spinach, potato & cottage cheese cakes shallow fried)

Hare Mutter ki Tikki (mini patty of mushy green peas with potato & spices)

Tandoori Gobi (cauliflower florets in tandoori masala, cooked in th eclay oven)

VEGETARIAN APPETIZERS (PAN ASIAN)

Exotic Vegetable Manchurian (broccoli, peppers, pokchoy, zucchini fritters in a soy-chilli sauce)

Thai Fusion Paneer Tikka (red & green curry rubbed cottage cheese, cooked in clay oven)

Salt & Pepper Vegetable Spring Rolls (exotic vegetables in wonton sheets)

Crispy Vegetable in Chilli Garlic (exotic vegetables in a Thai sauce)

Cottage Cheese in Schezwan Sauce (cubes of cottage cheese in chilli pepper sauce)

Crispy Vegetable in Kaffir Lime (exotic vegetables in Thai aromatic lemon leaf marination)

Honey Chilli Broccoli (steamed broccoli tossed in sweet spicy sauce)

Kung Pao Baby Potatoes (tossed in soya ginger sauce)

VEGETARIAN APPETIZERS contd... (PAN ASIAN)

Kung Pao Sweet Potatoes (deep fried with Sichuan peppers & peanuts)

Vegetable Rissoles (Indonesian spring rolls crumbed & fried)

Tahu Goreng (deep fried tofu with hot sauce)

Baby Corn Fritters (golden fried, served with sweet chilli sauce)

Honey Chilli Sesame Cauliflower (fried cauliflower florets with toasted sesame)

Golden Fried Baby Corn (deep fried fritters)

Asian Spring Roll (assorted veggies in wonton sheets)

Chilli Garlic Mushrooms (button mushrooms spiced with chilli and garlic)

Paneer Satay with Peanut Dip (cubes of paneer with peanut & lemongrass marination)

Salt & Pepper Style Crispy Fried Vegetable (batter coated veggies in a light dressing)

Hunan Fried Baby Corn (oyster & soy sauce with ginger-garlic & chilli sauce)

Crispy Cottage Cheese in Sweet Chilli (lightly batter fried and tossed)

Cauliflower Manchurian (fritters of cauliflower & potato in ginger-garlic brown sauce)

Honey Chilli Potato (sweet & spicy tossed potatoes)

Agedashi Tofu (potato starch coated cubes of tofu, deep fried)

Vegetable Harumaki
(Japanese spring rolls of exotic vegetables)

Paneer in Crunchy Peanut Sauce cottage cheese in a coconut & peanut based marination with soy



OUR SELECTION OF NON-VEGETARIAN APPETIZERS PRAWN

NON-VEGETARIAN APPETIZERS SEAFOOD - GLOBAL

Butter Garlic Calamari (with lime juice & coriander)

Calamari Tempura (lime rubbed squid rings fried & tossed in light salsa)

Tempura Prawns (Japanese style lightly battered & deep fried)

Butter Poached Wasabi Prawns (sea water crustaceans cooked in melted butter, served with a Japanese horseradish sauce)

Grilled Olive Prawns (green olive paste rubbed shrimps)

Coconut Breaded Prawns (desiccated coconut & lemongrass coated shrimps)

Prawns Aglio Olio (tossed in light lime juice, garlic, coriander & chilli flakes broth)

Salt & Green Peppercorn Prawns (pink salt & green peppercorns rubbed & grilled)

SEAFOOD - INDIAN

Malai Chingri (Bengali style prawns in coconut milk sauce)

Jhinga / Fish Koliwada (choice of prawns or river salmon, deep fried in red masala)

Lasoon Jhinga (prawns in confit garlic rub)

Prawns Kalimiri (black peppercorns & mixed herb crusted prawns)

Adraki Jhinga (gut boosting ginger tossed prawns)

Prawns Vindaloo (curry rubbed prawns with caramelized onion, coconut milk & vinegar)

Achari Prawns (pickle rubbed prawns from the tandoor)

Tandoori Prawns (red chilli spice mix rubbed prawns cooked in tandoor)



Thai Shrimp Lettuce Wrap (wrapped in iceberg lettuce)

Butter Garlic Calamari (Asian style squid rings)

Lumpia Goreng (Indonesian shrimp spring roll)

Prawns Chilli (tossed in chilli & garlic sauce)

Basil Black Pepper Prawns (shrimps in Asian style scented with basil & crushed black peppercorn)

Thai Ginger Chilli Prawn (shrimps in a spicy ginger soya sauce)

Chilli Bean Prawns (shrimps tossed in black beans & sliced chillies)

Prawn Tempura (deep fried in a light tempura flour batter)

Prawn Spring Roll (minced prawns with herbs & Asian spices in wonton sheets)

Singapore Prawns (tossed in sweet chilli sauce)

Prawn Satay (on skewers grilled with curshed peanut-soy dressing)





OUR SELECTION OF NON-VEGETARIAN APPETIZERS

FISH

NON-VEGETARIAN APPETIZERS FISH - GLOBAL

River Salmon Chimichurri (cubes of fish in marination of parsley, scallion & cilantro)

Fish Fingers & Mushry Peas Tartar Sauce (panko crumbed river salmon, deep fried)

Harissa Fish Fingers (Tunisian hot peppers, spices & herbs marinade)

Cajun Fish (cubes of river salmon in a spicy marinade)

Fish Paté (mixed with herbs & cream pureed, served on melba)

FISH - INDIAN

Sofiyani Fish Tikka (fennel seeds aromated river salmon)

Kalonji Macchli Tikka (salmon cubes with crushed black caraway & lime juice)

Bengali Macher Chop (fish cutlets with mustard)

Ajwaini Fish Tikka (cubes of river salmon with carom seeds)

Sarson Fish Tikka
(a blend of mustard seeds paste mixed with Indian spices)

Nimbu Salmon Tikka (lime & black pepper aromated river salmon)

Chutneywali Machhli (gol fish in a green chutney marinade)

FISH - PAN ASIAN

Thai Style Fish Cake (with sweet & sour cucumber pickle)

Lemongrass Fish (scented with lemongrass & basil)



OUR SELECTION OF NON-VEGETARIAN APPETIZERS CHICKEN

CHICKEN - GLOBAL

Tandoori Chicken Chermoula (mixed spice marinde with onions)

Grilled Cajun Chicken
(garlic & onion powder mixed with dry oregano-thyme rub)

Smoked Chicken Quiche (smoked cubes of chicken in short crust, baked)

Sriracha Chicken Skewers
(a hot marinade made with hot peppers & vinegar rubbed on chicken supreme)

Grilled Sausages & Pepper (herb rubbed chicken sausage tossed with mixed peppers)

Barbeque Chicken Wings (winglets rubbed with a smoky tomat-based sauce)

Southern Fried Chicken Nuggets (slices of tender chicken strips marinated in flavored buttermilk, crumbed & fried)

Wattakka Boneless Chicken Wings (confit chicken wings, deboned & set, topped with Sri Lankan pumpkin coulis)

Chicken & Pepper Brochettes (marinated cubes of chicken & mixed peppers)

Barbeque Chicken Skewers (strips of chicken breast in smoky tomato sauce)

Chicken Shashlik (curried succulent chicken & vegetables on skewers)

Kaffir Lime Chicken Tikka (Asian style chicken with a lemon leaf flavor, cooked in tandoor)

Tangy Chicken Tartlets (lemon chicken in baked short curst tarts)

Chicken in Blankets (chicken wrapped with puff pastry & baked)

Chicken Onion Rings (minced meat stuffed in onion rings, crumbed & fried)

Pulled Chicken Bao (slow roasted chicken presented in a bao bun)

Smoked Chicken & Jalapeno Crostini (cubes of smoked meat & chopped peppers on toasted French bread)

Seared Chicken Liver Paté on Melba (fine paste of overnight marinated chicken liver in thin bread slice)

CHICKEN - INDIAN

Reshmi Kebab

(chicken tenders in mild spices, curd, cheese & turmeric, slow cooked in the clay oven)

Murgh Malai Kebab (cubes of chicken leg in a cream based marination)

Murgh Nizami Kebab

(clay oven roasted in a caramelized onion, garlic, cashew nuts & curd with garam masala)

Murgh Methi Kalimirch

(black peppercorns & fresh fenugreek rubbed chicken cubes)

Murgh Noorani Tikka

(roasted tomato, Kashmiri chilli powder with clarified butter)

Murgh Pudina ke Kebab (fresh mint & hung curd marinated chicken)

Murgh Mumtaz Tangdi (tender chicken leg stuffed with lamb mince & spices, cooked in the tandoor)

Chicken Koliwada

(Koliwada style cubes of succulent chicken in tandoori masala, deep fried)

Murgh Kasoori Kebab

(cubes of chicken leg rubbed with sundried fengreek leaves)

Chicken Vindaloo Tikka

(Goan style chicken prepared with caramelized onion, curry paste & vinegar)

Lahori Chapli Kebab

(minced chicken tikki mildly spiced & shallow fried)

Narangi Chicken Tikka (marinated with orange & Kashmiri chilli)

Chicken Multani Tikka

(cheese & mushroom paste rubbed chicken)

Murgh Hariyali Tikka (rub of cilantro & mint with distinctive flavors)

Murgh Tikka Kali Mirch

(clay oven cooked chicken in unique spice of black peppercorns)

Murgh Tikka Achari

(chicken leg coated with a paste of mixed pickles)

Murgh Tulsi Tikka

(hung curd & local immunity boosting basil mixed and added to tender chicken)

CHICKEN - PAN ASIAN

Salt & Pepper Chicken (light & easy preparation with scallions)

Smoked Chicken Spring Roll (tossed chicken encased in wonton sheets, deep fried)

Chicken Manchurian (sliced chicken tenders with onion, peppers in soya-chilli sauce)

Basil Chilli Chicken (spicy chicken tossed in sweet basil, ginger, soya)

Thai Chilli Chicken (tossed in sweet spicy soya sauce)

Thai Red Curried Meat Balls (red curried chicken with lemongrass)

Sliced Chicken with Vegetables and Sesame Chilli (grilled thin slices tossed with exotic vegetables and white sesame)

Chicken Bulgogi Skewers Marinated with Soya Sauce (spicy Korean delicacy)

Chicken Satay (skewered with crushed peanut dip)





OUR SELECTION OF NON-VEGETARIAN APPETIZERS LAMB

LAMB - GLOBAL

Lamb Kibbeh (ground meat, onion & cracked wheat cakes)

Jalapeno Lamb Skewers (lamb mince with spices, mint & chopped jalapeno)

Pulled Lamb Crostini (slow braised shredded lamb on buttered & toasted bread)

LAMB - INDIAN

Lamb Galouti (Lucknowi delicacy of finely minced lamb & papaya)

Awadhi Seekh Kebab (spiced lamb with cashew nuts)

Badami Barah Kebab (succulent baby lamb chops with Indian garam masala)

Kakori Kebab (Awadhi delicacy consisting of raw papaya, bhuna green chana, khus khus & rose water)

Mutton Shammi Kebab (mouth melting lamb mince cakes from the subcontinent)

Mini Kheema Samosa (lamb mince in a pastry sheet, deep fried)

Tawa Lamb Galouti (made with green papaya and spices)

Mutton Seekh Kebab (lamb mince cooked with spices on skewers)

Boti Kebab (cubes of lamb in mixed spices)

Mutton Gustaba (Kashmiri delicacy mutton mince balls with yoghurt)

Pathan ke Gosht (popular Hyderabadi dish of lamb cooked on stone with spice rub)

Achari Mutton Tikka mixed pickle rubbed lamb cubes



Thai Crispy Fried Lamb Ribs (curry rubbed & deep fried)

Lamb & Green Bean Stir Fry (slices of succulent lamb & green beans wok tossed with soya)

Lamb Spring Roll (soy braised shredded lamb in wonton sheets)

Thai Red Curried Meat Balls (minced lamb balls poached in Thai curry paste)





GLOBAL

Tomato Basil Soup
Roasted Tomato & Pepper
Duet of Tomatoes
Mushroom & Thyme
Leek & Celery
Spinach & Mascarpone
Green Peas & Mint
Potage St. Germaine
(cream of green peas)
Carrot & Coriander
Veggie Clear Broth
Smoked Corn Chowder
Minestrone
Mexican Chowder

INDIAN

Sofiyani Tamatar ka Shorba Palak Shorba Hare Chane ka Shorba Mulligatawny Tamatar ka Rasam Pepper Rasam

PAN ASIAN

Lemon Coriander
Tom Yum Phak
Classic Miso
Tofu Spinach & Vermicelli
Sweet Corn
Hot & Sour
Manchow



OUR SELECTION OF NON-VEGETARIAN SOUPS

GLOBAL

Seafood Chowder
Chicken Minestrone
Chicken Broth
Lobster Bisque
Smoked Ham Gazpacho
Greek Egg & Lemon

INDIAN

Murgh Badami Shorba Paya Soup Mulligatawny (chicken / lamb)

PAN ASIAN

Egg Drop Chicken Hot & Sour Chicken Chilli Prawn Broth Manchow Chicken Consommé (chicken / lamb)

Clear Chicken / Seafood Lemon Coriander Broth (chicken / seafood)

Tom Yum Soup (chicken / seafood)

Tom Kha (chicken / seafood)

Gaeng Jued (chicken/seafood)

Tom Khao Phad (chicken / seafood)

Sweet Corn Soup (chicken / seafood)



OUR SELECTION OF SALADS

VEGETARIAN - GLOBAL

Vegetarian Hawaiian Salad

Roasted Beetroot Goat Cheese Walnut Brittle

Pumpkin Blood Orange Almond Brittle

Three Bean Salad with Pickled Onion & Sugarcane Vinaigrette

Watermelon, Shaved Fennel and Goat Cheese Salad with Brandy Dressing

Cucumber, Cherry Tomatoes & Black Olives with Iceberg & Feta

Couscous with Curried Chickpeas

Deconstructed Caesar Salad

Endive, Lollo Rosso, Walnut, Gorgonzola with Cider Vinaigrette

Duet of Apples with Dates & Walnuts

Roasted Beetroot Arugula

Honey Lemon Dressing with Almond Spice and Goat Cheese Drops

Sautéed Crisp Kale with Dates, Lemon, White Wine & Garlic Flakes

Two Melon Salad with Lemon Mint Dressing, Feta & Pine Nut

Quinoa, Diced Bell Pepper, Zucchini with a Dijon Mustard Dressing

Chorizo, Red Onion, Green Beans & Sweet Grain Mustard Dressing

Farmer's Market

Watermelon & Feta

Caesar Salad with Cottage Cheese

Quinoa, Beetroot & Orange

Grated Carrot, Pineapple & Raisin with Honey Vinaigrette

Assorted Zucchini Tomatoes and Eggplant with Roasted Almonds

Greek Salad

Fattoush & Feta Salad

Tabbouleh

Bean Sprout and Chickpea Salad

Baby Corn, Asparagus, Cherry Tomato with Balsamic Vinaigrette

Apple & Walnut Salad

Citrus Fruit & Bean Sprout Salad

Pasta Salad with Sundried Tomato

Pasta & Roasted Vegetable with Basil Vinaigrette

Kale and Arugula Salad

Cauliflower Broccoli Apples & Grape Salad

VEGETARIAN - GLOBAL contd...

Roasted Baby Potatoes, Rocket Leaves, Sundried Tomato with Cheddar Cheese

Herbed tossed Couscous with Pickled Vegetable and Cheese Croquettes

Oven Bake Butternut Squash, Onion Jam, Pumpkin Seed & Feta Cheese Mousse

Mexican Salad with Beans, Corn, Salsa, Tortilla Chips and Cocktail Sauce

VEGETARIAN - INDIAN

Aloo aur Moongphali ki Chaat Tandoori Paneer ki Chaat Kachumber Salad Green Salad Warm Chole Chaat with Cocktail Samosa Aloo Tuk Chatpata

NON-VEGETARIAN - GLOBAL

Caesar's Chicken
Tuna Nicoise
Tandoori Chicken Salad
Grilled ASparagus, Ramp Tahini, Jalapeno Chilli,
Gremolata, Poached Egg

Smoked Salmon, Asparagus, Grilled Onions, Citrus Segments with Poached Egg & Hollandaise Sauce

Kale Salad with Smoked Salmon, Orange Segments Flax Seed and Shaved Bitter Gourd

Farfalle Pasta Salad with Smoked Chicken, Asparagus, Cherry Tomatoes and Olives



VEGETARIAN MAIN COURSE

VEGETARIAN - GLOBAL

Gratinated Spinach & Ricotta Cannelloni (cylindrical pasta stuffed with sautéed spinach & cheese topped with tomato cream sauce)

Slender Leek & Cottage Cheese Parcel (paneer minced with braised leeks in phyllo)

Baked Vegetable Au Gratin (assorted exotic vegetables in herb cream sauce, topped with yellow cheddar, gratinated)

Mushroom & Baby Corn Ragout (shittake & button mushrooms with baby corn in herbed brown gravy)

Exotic Vegetables Paprika Cream (assorted grilled vegetables in a tomato cream sauce spiked with paprika)

Tomato Olive Risotto (slow cooked arborio rice with oven roasted tomato sauce & pitted olives)

Spanakopita (Greek spinach & feta pie in phyllo)

Pepper & Zucchini Lasagne (oven roasted red & yellow pepper, zucchini with pasta sheets layered with tomato cream sauce)

Smoked Paprika Stroganoff (assorted exotic veggies in a cream cheese sauce with a hint of paprika)

Eggplant Milanese with Tomato Parmigiana (baked slices of aubergine with tomato sauce & parmesan)

Broccoli & Green Onion Black Pepper Crêpes (tossed steamed broccoli & scallion encased in thin savoury pancakes)

Four Cheese Risotto
(Italian arborio rice cooked in parmesan, cheddar, emmental, topped with feta)

Vegetable Lasagne (assorted oven roasted vegetables with pasta sheets layered with tomato cream sauce)

Spinach & Mushroom Lasagne (steamed spinach & button mushroom with pasta sheets layered with tomato & cheese sauce)

Gnocchi with Cherry Tomato, Garlic & Parmesan (potato pasta with flour in poached tomato sauce)

Gnocchi with Creamy Basil Sauce (flour dumplings in slow cooked sauce with crushed black peppercorns)

Spinach Ricotta Tortellini (stuffed pasta with robust roasted tomato sauce)

Roasted Pumpkin & Walnut Ravioli (chunks of oven roasted pumpkin with crushed walnuts stuffed pasta with cheese-cream sauce)

VEGETARIAN - GLOBAL contd...

Mac n Cheese (classic macaroni & cheddar mozzarella cheese mix)

Green Mac n Cheese (kale, spinach & green peas with macaroni & cheese sauce)

Mushroom & Jalapeno Risotto (Italian arborio rice cooked with button mushroom & chopped jalapeno)

Mixed Vegetable Crepes (herb spiked pancakes encased with assorted sautéed vegetables topped with pesto cream sauce)

VEGETARIAN - INDIAN

Paneer Tikka Lababdar (cottage cheese cooked onion, tomato & cream gravy with methi)

Palak Paneer ke Kofte (dumplings of spinach & cottage cheese in a rich tomato gravy)

Masaledar Amritsari Aloo Wadiyan (cumin tempered potato & lentil dumplings in a tomato onion gravy)

Panchkuta ki Subzi (semi dry preparation of dried beans & berries)

Kadai Chole (chickpea with corainder seeds, methi in aromatic gravy)

Bhindi Basar Batata (Sindhi style okra & potato preparation)

Avial (seasonal vegetables in coconut & yoghurt, tempered with green chillies)

Hyderabadi Baingan Subzi (eggplant in a red chilli paste with South Indian spices)

Hare Mutter ka Paneer (cottage cheese & green peas in creamy tomato gravy)

Achari Tawa Paneer Masala (cottage cheese in Indian spices cooked on traditional flat top)

Paneer Hara Do Pyaza (semi dry preparation of fried okra in a white onion & spring onion base)

Malai Kofta (potato & cottage cheese balls dunked in a rich creamy gravy)

VEGETARIAN - INDIAN contd...

Palak Kofta Aur Chote Tamatar (spinach & mixed vegetable cakes with cherry tomatoes in a spiced tomato sauce)

Dhingri Malai Mutter (button mushrooms & green peas with local spices)

Bhindi Do Hara Pyaza (semi dry preparation of fried okra in a white onion & spring onion base)

Palak Kumbh ke Kofte (malai paneer, spinach & mushroom in a spiced tomato gravy)

Shahi Urad Dal (Awadhi style urad dal preparation)

Kathal Do Pyaza (caramelized jackfruit with red onions)

Laal Maath Da Saag (creamy red spinach with mustard)

Paneer Saagwala (mustard leaves thick curry with cottage cheese)

Paneer Butter Masala (North Indian favorite in creamy tomato gravy)

Paneer Khurchan (semi dry preparation made with onion, tomato & three capsicum base)

Kadai Paneer (native to Indian subcontinent gravy made with onion, tomato & local spices)

Dum ka Paneer (cottage cheese cubes with garam masala cooked in enclosed heat)

Tarkari Korma (mixed vegetables in yoghurt & cream based gravy)

Methi Subz Miloni (fresh fenugreek spiked mixed vegtable curry)

Bhutta Methi Palak (American corn, spinach & fenugreek semi dry preparation)

Bagare Baingan (Hyderabadi brinjal curry with peanut & coconut)

Lasooni Corn Palak (garlic laced spinach & corn with Indian spices)

Jeera Aloo Chote Tamatar (cumin spiked tomatoes with turmeric & cherry tomatoes)

VEGETARIAN - INDIAN contd...

Kashmiri Dum Aloo

(a local favorite semi dry preparation made with baby potatoes, curd & Kashmiri chilli paste)

Vegetable Jalfrezi

(originating from Bengal, made with mixed vegetables in a thick spicy gravy with green chillies)

Mutter aur Kumbh Hara Pyaaz

(green peas & mushroom in spring onion based gravy)

Corn Capsicum Masaledar

(chatpata preparation with green peppers, corn & capsicum)

Panch Phoran Tarkari

(five spice of cumin, nigella seeds, fenugreek, fennel & black mustard in a mixed vegetable curry)

Banjari Subz Tarkari (rustic assorted vegetable preparation)

Chana Pindi

(chickpeas in Punjabi style semi dry preparation)

Carrot Beans Porival

(South Indian semi dry dish shallow fried vegetables)

Dum Aloo Chatpate

(spicy baby potatoes with garam masala)

VEGETARIAN - PAN ASIAN

Vegetable Balls in Hot Garlic / Sweet & Sour Sauce (fried vegetables dumplings tossed in Asian sauce)

Chilli & Garlic Baby Potatoes

(small potatoes with peanuts & scallion)

Wok Tossed Asian Greens (assorted green vegetables in soya-garlic sauce tossed on a high heat)

> Paneer in Sweet Chilli Soya Sauce (cottage cheese tossed with Chinese aromats)

> > Tofu in Black Bean Sauce (with lemongrass & spring onion)

Broccoli & Chinese Cabbage Manchurian (with sesame and scallions)

> Spicy Vegetable Balls (tossed in traditional Hunan style)

VEGETARIAN - PAN ASIAN contd...

Wok Tossed Snow Peas, Bamboo Shoots & Bak Choy (in traditional garlic pepper sauce)

Shiitake & Broccolini (stir fried in garlic & yellow bean sauce)

Tofu with Vegetables (in black bean sauce)

Broccoli, Chinese Cabbage & Peppers (in lemon chilli coriander sauce with scallions)

Water Chestnut & Bamboo Shoot (wok stirred wtih almond, spinach & morning glory)

Phad Thai (traditional Thai style fried noodles)

Chilli Basil Fried Rice

Khao Phad (jasmine egg & vegetable fried rice)

Stir Fried Chinese Greens (tossed in ginger spring onion sauce)

Mixed Vegetable in Spicy Schezwan Sauce (spicy red chilli base sauce)

Thai Green Curry (with exotic vegetables)

Thai Yellow Curry

Paneer in Hot Garlic Sauce (cubes of cottage cheese tossed in spiced sauce)

Burnt Garlic Fried Rice

Bamboo Shoot & Shiitake Tossed Noodles (American corn, spinach & fenugreek semi dry preparation)

Additional Choice of Vegetables
Tofu, Mushroom, Eggplant, Baby Corn, Bok Choy, Broccoli, Chinese Cabbage, Bell Pepper, Beans

<u>Choice of Sauces</u>
Black Bean, Black Pepper, Hot Garlic, Oyster Garlic, Sichuan Chilli Bean, Hunan, Mild Garlic,
Chilli Basil, Sweet & Sour, Honey Chilli, Manchurian, Garlic Ginger Soya



OUR SELECTION OF NON-VEGETARIAN MAIN COURSE SEAFOOD

SEAFOOD - GLOBAL

Grilled Fish in Lemon Butter Sauce (mustard rubbed river salmon served with lightly flavored lemon butter sauce)

Pan Fried Fish with Curried Mushroom (slices of seared river salmon with sautéed mushroom spiked with Madras curry powder)

Panko Crumbed Fried Fish (marinated with lime juice, mustard & parsley)

Curry Poached River Salmon (fish cooked in a flavored liquid of buttermilk)

Baked Fish (with vegetables in a tomato cream sauce)

Grilled Prawns (with caper cream sauce)

Prawns Paprika (tossed in cream sauce spiked with smoked paprika)

SEAFOOD - INDIAN

Hariyali Rawas (Indian salmon cooked in green gravy)

Tawa Jhinga (medium prawns cooked on tawa with onion, tomato & spices)

Tariwali Lahori Jhinga (Punjabi style prawn curry with curd & whole spices)

Fish Alleppey Curry (Kerala style fish curry with raw mango & kokum)

Bengali Prawn Malai Curry (coconut milk based home style preparation)

Macher Jhol (fish curry from West Bengal made with mustard oil)

Meen Moilee (Kerala style fish curry with coconut milk)

Goan Fish Curry (sour & spiced fish favorite from Goa)

Macchi Tamatar (slices of gol fish in tomato, cashew & coconut gravy, mildly spiced)

SEAFOOD - INDIAN contd...

Macchi Curry (mildly spiced homestyle fish gravy)

Hariyali Macchi (cubes of fish in a curry based on assorted greens)

SEAFOOD - PAN ASIAN

Fish Thai Curry with Raw Mango (Poached & topped with pickled raw mango)

Penang Curry (choice of fish / prawn)

Gulai Ikan (fried fish in medium spicy Indonesian stew)

Fish in Oyster Sauce

Fish in Black Bean Sauce (river salmon in black bean based sauce)

Schezwan Fish (salmon in red chilli based sauce)

Fish in Soya Sauce

Prawns Thai Curry (in a coconut milk based sauce)

Ginger Honey Prawns (in sweet & sour sauce)

Prawns in Black Bean Sauce



OUR SELECTION OF NON-VEGETARIAN MAIN COURSE CHICKEN

CHICKEN - GLOBAL

Smoked Paprika Chicken Stroganoff (strips of chicken breast in creamy sauce with peppers)

Black Pepper & Chilli Rubbed Chicken (sliced breast of herb marinated chicken, grilled & served with a cilantro cream sauce)

Spinach & Smoked Scamorza Chicken Roulade (chicken breast stuffed with steamed spinach & smoked cheese topped with cheese sauce)

Chicken Tagine (Moroccan specialty with smoked paprika & assorted herbs)

Grilled Chicken Breast with Thyme Jus (sliced breast of herb marinated chicken, grilled & served with a thyme brown sauce)

Roast Chicken with Rosemary Jus (with caper cream sauce)

Prawns Paprika (slow cooked whole chicken, sliced & topped with rosemary scented gravy)

Cajun Grilled Chicken with Roasted Onions (creole style chicken breast with baby onions)

Chicken Lasagna (grilled chicken with tomato & cream sauce with pasta sheets & vegetables)

Coq-Au-Vin (French classic chicken cooked in wine with mushroom & garlic)

Prawn stuffed Chicken (flattened breast of chicken stuffed with onion, capsicum & prawns, slow roasted)

CHICKEN - INDIAN

Chicken Chettinad (black peppercorn spiced South Indian specialty)

Murgh Makhani (popularly known as butter chicken, made with cashew & cream)

Murgh Methi Masaledar (chicken with fresh fenugreek in onion-tomato curry)

Murgh Nawabi Kofta Curry (minced chicken dumplings in rich tomato gravy)

Kosha Mangsho (semi dry chicken specialty of Bengal)

CHICKEN - INDIAN contd...

Murgh Peshawari (boneless chicken marinated overnight in rich & spiced gravy)

Murgh Rozala (succulent cubes of boneless chicken in yoghurt based stew)

Chicken Podi Mass (South Indian style shredded chicken cooked in traditional spices)

Hyderbadi Murgh Salan (spicy Hyderabadi style chicken gravy with peanuts, tamarind & chillies)

Murgh Nilgiri Korma (Coorgi delicacy with coconut, whole spices, mint-coriander chutney & garam masala powder)

Murgh Handi (boneless cubes of chicken in a spiced tomato sauce)

Murgh Saagwala (cubed chiken in a mustard leaves gravy with North Indian spices)

Dhaniwal Murgh (a blend of coriander seeds & leaves marinated chicken curry)

Murgh Rista (finely minced chicken in a flavored red gravy from Kashmiri cuisine)

Murgh Palak Do Pyaza (succulent chicken cubes with spinach & onions)

Chicken Vindaloo (tangy chicken curry from Goa)

Home Style Chicken Curry (mildly spiced chicken gravy with potatoes)

Murgh Kabuli Curry (chickpea based chicken with yoghurt, aromatic spices & nuts)

Murgh Nilgiri Korma (anise, cardamom & mint based curry)

Sofiyani Murgh Tariwale (fennel flavored chicken gravy)

CHICKEN - PAN ASIAN

Miso Chicken (seared chicken topped with miso-sake sauce)

Chicken Mala Sauce (in Mongolian style sauce)

Roast Chicken in Black Bean Sauce (with peppers & Chinese cabbage)

Chicken Red Thai Curry (scented with lemongrass & kaffir leaves)

Penang Curry (with roasted chicken strips)

Balinese Roast Chicken (chicken marinated with bird eye chillies, kaffir lime leaves)

Chicken Manchurian (fried chicken dumplings in a soy-garlic sauce)

Chicken Chilli (cubes of chicken in Asian style sauce with onion & peppers)

Ginger Chicken (with Thai ginger)

Chicken Balls in Hot Garlic Sauce (minced chicken dumplings in spicy sauce)

Chicken Stir Fry (strips of chicken tossed in wok with vegetables)

Shredded Chicken in Schezwan Sauce

Chicken Thai Curry
(red / green)
(with coconut milk & lemongrass)



OUR SELECTION OF NON-VEGETARIAN MAIN COURSE LAMB

LAMB - GLOBAL

Lasagna Bolognaise (layers of pasta sheet with lamb mince & tomato sauce)

Slow Braised Leg of Lamb (baby leg of lamb slow cooked in oven for six hours)

Lamb Chops Lamb Shanks Buttermilk Lamb

LAMB - INDIAN

Kosha Mangsho (semi dry lamb specialty of Bengal)

Tawa Boti Masaledar (succulent baby lamb meat in Indian spices)

Rajasthani Laal Maas (famous lamb preparation with red chillies)

Mutton Dhansak (cooked with lentils and vegetables)

LAMB - PAN ASIAN

Lamb with Scallion Sauce (shredded tender lamb with spring onions)

Thai Red Curry

Penang Curry (with shredded lamb)

Japanese Lamb Curry (slow cooked lamb stew with chillies, tamarind & spices)

Hunan Style Lamb (sauce with ginger, garlic, chilli paste, soy & oyster sauce)

Lamb Chilli (strips of lamb leg with scallions)



Roasted Lamb in Oyster Sauce





OUR SELECTION OF RICE & NOODLES

RICE PREPARATION - INDIAN

Pea Pulao Jeera & Brown Onion Pulao Kashmiri Pulao Mint Hinted Pulao Tomato Mint Pulao Saffron Pea Pulao Hyderabadi Zafrani Pulao Jeera Pulao Basil Pea Pilaf Steamed Rice Jeera Rice Ghee Rice Tomato Rice Tamarind Rice Paneer Biryani Subz Dum Biryani Murgh Dum Biryani Paneer Biryani

RICE PREPARATION - ASIAN

Beetroot & Green Pea Fried Rice Smoked Chicken Fried Rice Burnt Garlic Fried Rice Thai Chicken Fried Rice (ADD: chicken / prawns / bacon / pulled pork)

NOODLES

Singapore Style Spiced Vermicelli
Bamboo & Shiitake Tossed Noodles
Hakka Noodles
Pan Fried Noodles
Phad Thai Rice Noodles
Mongolian Noodles
Shanghai Fried Noodles
(ADD: chicken / prawns / bacon / pulled pork)



OUR SELECTION OF DAL PREPARATION

DAL PREPARATION

Dal Panchratan Dal Makhani Yellow Dal Tadka Dal Dhaba Dal Dhansak Dal Palak Masaledar Kadhi Pakoda Rajma Masaledar Three Bean Dal Khatti Meethi Dal Tur Methi ki Dal Green Dal Dal Bukhara Dal Maharani Maa ki Dal Hare Moong ki Dal Moong Dal Tadka Sambar





OUR SELECTION OF INDIAN ACCOMPANIMENTS

CURD / RAITA

Jeera Raita
Mint Raita
Anar aur Kheere ke Raita
Burhani Raita
Mixed Vegetable Raita
Dahi Wada
Dahi Bhalla
Dahi Papdi Chaat
Pineapple Raita
Boondi Raita
Masala Boondi Raita

INDIAN BREADS

Tandoori Naan
Tandoori Roti
Pudina Kulcha
Laccha Paratha
Roomali Roti
Ajwaini Roti
Plain Kulcha
Malabari Paratha
Chapati
Missi Roti
Makai Roti



OUR SELECTION OF DESSERTS

DESSERTS - GLOBAL

Cake de Lemone (citrus lemon custard gateaux on a biscuit base)

Strawberry Cheese Mousse (cream cheese & fresh poached strawberry)

Baked New York Cheesecake (New York style cheesecake)

Thandai Umali (Arabic specialty of thandai mousse & puff pastry)

Fresh Fruit Trifle (assorted fruits with whipped cream & vanilla pudding)

Lemon Cheese Cake (mascarpone & hung curd with lemon zest)

Apple Walnut Pie (slow cooked apples & cracked walnuts baked in a short crust dough)

Mississippi Mud Pie (chocolate ganache based mousse wtih fudge base)

Carrot & Raisin Frosting (dry carrot cake with sugar & raisin frosting)

Tiramisu (popular Italian coffee flavored dessert with mascarpone)

Hazelnut Torte (hazelnut & chocolate gangache on a muesli base)

Fudge Brownie Chocolate (soft & dense dark chocolate brownies)

Chocolate & Apricot Mousse (rich creamy mix of flavored chocolate & poached apricots)

Duet of Chocolate with Chocolate Soil (a mix of two versions of chocolate)

Pinacolada Soufflé (pineapple & coconut based dessert)

Chocolate Truffle (rich dark chocolate cake)

Hazelnut Chocolate Roulade (mix of dark chocolate spiked with hazelnut mousse)

DESSERTS - GLOBAL contd...

Chocolate Mousse (light dark chocolate mousse)

Pinacolada Crémeux (pineapple & coconut based dessert)

Mochaccino Mousse (flavored with coffee)

Coffee Créme Brulee (baked dessert made with milk cream & egg)

Mango Mousse (flavored with mango pulp)

Mixed Fruit Tart (assorted fruits in a short crust base)

Molten Lava Cake (warm chocolate cake with gooey ganache inside, baked)

Apple Guava Pie (Eggless) (stewed fruits filled in short crust, baked)

Salted Caramel & Chocolate Torte (unique salty caramelized sugar & chocolate ganache on a cocoa base)

Almond Fudge (chocolate & almond semi fudgy dessert)

Pannacotta (popular Italian light dessert made with egg, milk, cream & vanilla pods)

DESSERTS - INDIAN

Ande ka Halwa (a unique dessert made with eggs & nuts)

Angoori Rasmalai (mini rasgulla in flavored sweetened milk)

Gajar ka Halwa (popular North Indian made with red carrots & mawa)

> Msihti Doi (popular Bengali sweet yoghurt)

Badam Payasam (creamy kheer with blanched almond paste, milk & saffron)

DESSERTS - INDIAN contd...

Shrikhand

(sweetened yoghurt flavored cardamom, saffron & charoli seeds)

Kala Jamun

(popular North Indian dessert made with mawa & Madia, deep fried)

Vermicelli Kheer

(thin noodles cooked in milk, sugar & nuts)

Malpua

(pancakes infused with saffron in sugar syrup)

Khubani ka Meetha

(layers of poached figs stuffed with almond slivers, pista & cream)

Gobindobhog Kheer

(special aromatic rice cooked with milk & flavored)

Shahi Tukda

(Indian bread pudding topped with dry fruits & rabri)

Dudhi Halwa

(bottle gourd dessert with low fat milk)

Rasmalai

(milk & cream based Bengali dessert)

Gulab Jamun

Jalebi with Rabri

(refined flour pretzels in sugar syrup served with sweet condensed milk)

Moong Dal Halwa

(sweet dense confection of lentil)

Rasgulla

(chenna & semolina based dumpling in sugar syrup)

Phirni

(kesar / mango / coconut) (sugar & milk pudding with different flavors)



OUR SELECTION FOR INTERACTIVE FOOD COUNTERS

ASIAN - THAI

Phad Thai Noodles

Jasmine Rice

Thai Curry

(red / green / yellow / massaman) (vegetables / chicken / prawn / lamb / pork / boeuf)

Stir Fried Vegetables with Galangal & Lemongrass Bamboo Shoot & Lotus Stem with Tofu

ASIAN - INDONESIAN

Satays

(paneer / baby potatoes / mushrooms / baby corn / zucchini / peppers) (chicken / prawns / scallops / river salmon / pink salmon / boeuf / pork / chicken sausages / pork sausages)

Choice of Sauces (peanut / honey chilli / sichuan)

Mee Goreng (Noodle: vegetarian / non-vegetarian)

Nasi Goreng (Rice: vegetarian / non-vegetarian)

Rendang Curry (chicken / lamb)

ASIAN - CHINESE

Fried Rice / Tossed Noodles (burnt garlic / regular)

Choice of Meats

(smoked chicken / egg / prawns / squids / scallops / nile / perch / lamb / pork)

Choice of Vegetables

(broccoli / pakchoy / Chinese cabbage / sprouts / snow peas / lotus stem / tofu / shiitake mushroom / peppers /)

Stir Fried Vegetables Tossed in Coriander Celery Soya Sauce (pokchoy / snow peas / lotus stem / shiitake mushroom / tofu)

Chilli Chicken / Fish / Tofu / Paneer / Potato / String Beans (in black bean sauce)

ASIAN - MYANMAR

Khao Suey (vegetarian / non-vegetarian)

Rice & Egg Noodle (burnt garlic / sichuan / chilli basil)

(fried onion / fried garlic / spring onion / sprouts / corn / pak choy / broccoli / snow peas / babycorn / mushroom / Chinese cabbage / tofu omelette / chicken / pulled lamb / pulled pork / river salmon / fish)

(bean curd / chicken in chilli garlic sauce / salt & pepper chicken)

GLOBAL - EL MEJICANO, MEXICAN

Choice of Bread (nacho / taco / enchiladas / quesadilla)

Choice of Fillings

(chunky avocado / spicy kidney bean mix / refried beans / smoked vegetables / cheese / caramelized corn / spinach & jalapeno salsa / pan fried peppers / chilli soya corn / barbequed cottage cheese)

Choice of Salsa (pineapple salsa / tomato & cilantro salsa / papaya salsa / guacamole / sour cream)

Corn It Up (Choice of Rubs: cajun / sumac / chaat masala / gun powder / smoked paprika / moringa / smoked tomato / ashwagandha)

> Corn on the Cob (corn ribs / corn bhel / steamed low fat buttered corn / chaat bhutta

GLOBAL - ITALIAN

Choice of Pasta (penne / farfalle / spaghetti)

Choice of Handmade Ravioli / Tortellini / Agnolotti / Gnocchi

Choice of Sauces

(tomato / cheese & cream / vegetable bolognaise / mushroom ragout / pesto)

Choice of Vegetables

(broccoli / zucchini / mushroom / peppers / peas / corn / spinach / asparagus / balsamic rosted vegetables / cherry tomato)

Choice of Condiment

(parmesan / chilli flakes / crushed peppers / confit garlic / chopped onion / black olives / green olives / gherkins / jalapeno / capers / chilli oil / oregano / thyme / basil)

WRAPS & ROLLS

Choice of Bread

(beetroot roomali / masala roomali / tawa paratha / lachha paratha / pudina & ajwaini paratha / pita / kulcha / baked saffron kulcha)

Choice of Fillings

(chicken tikka / mutton sukkha / chettinad chicken / kosha mangsho /
prawn gassi / hummus & smoked chicken / paneer tikka masala / corn jalfrezi / mixed subz khurchan /
aloo hara masala / paneer & baba ganoush / hot & sour tomato chutney / peanut & till chutney /
pineapple chutney / spicy red chilli & garlic chutney / sweet mango chutney / pudina chutney
garlic aioli / chilli aioli)

INDIAN - HYDERABADI

Tawa Mutton / Kaleji / Gurda Kheema Paratha Mirch aur Makhana ka Salan Bagara Baingan Dum Biryani (Choice of: subzi / chicken / mutton) (with choice of raita)

INDIAN - GOAN

Chicken / Fish / Paneer Sorrak
Cabbage Foogath
Vindaloo
Xacuti

Sorpotel (vegetable & aloo / chicken / pork / lamb)

> Poee / Kadak Pav (with choice of raita)

INDIAN - MAHARASHTRIAN

Dahi Misal / Usal (served with pav)

Mini Vada Pav

(served hot, sandwiched with lassan chutney, green chutney and meethi chutney)

INDIAN - MAHARASHTRIAN contd...

Pav Bhaaji Masala Pav Tawa Pulao Masala Bhaat (with tendli, brinjal & mixed vegetables)

Aloo Chi Patal Bhaaji
Batatyachi Bhaaji
Aloo Vadi
Kothimbir Vadi
Bhakar
(with makhan, lassan chutney & mirchi thecha)

INDIAN - BENGALI

Beguni (brinjal pakora)

Aloo Posto (potatoes in poppy seed curry)

Sorse Bata Maachh (fish in mustard paste)

Kosha Mangsho (semi dry lamb specialty of Bengal)

Cholar Dal & Luchi

Aloo Dum

Phulkopir Tarkari mustard flavored home style cauliflower

INDIAN - PARSI

Salli Boti
Dal Dhansak
Chicken Farcha
Patra in Macchi
Persian Pulao
Lagan ni Salli
Rice & Toor Dal Khichri

INDIAN - AWADHI

Dhingri Dolma
Paneer Pasanda
Makai Makhane Mutter
Malai Mutton Korma
Murgh Musallam
Murgh Lahori
Kadhai Prawns
Dal Khuskh
Saadey Basmati Chawal
Dum Subz Biryani
Kachumber & Pudina Raita
Paratha / Naan / Roti
Punjabi Sarson da Saag aur Makai di Roti
Pindi Chole aur Bhature

INDIAN - DOWN SOUTH

Idli

(chilli / rawa / Kanchipuram / podi)

Appam with Stew (chicken / mutton / vegetarian)

Dosa

(sada / masala / cheese)

Uttapam

(sada / onion / cheese)

Medu Vada

(plain / palak / beetroot)

Sambar & Chutney

Pesarattu with Avial

Karaikudi Kaikari

(mixed vegetable curry flavored with black pepper & coconut)

Ennai Kathirikai

(brinjal in coconut curry)

Prawn Gassi

Chicken Chettinad

CHAAT & PANI PURI

Mumbai Chaat

(pani puri / bhel puri / sev batata puri / ragda pattice / dahi puri)

Dilli Chaat

(tawa samosa chaat / shakkarkandi ki chaat / chhole kulche / aloo tikki / dahi bhalla)

Banaras ki Chaat

(raj kachori / patila mutter chaat / tawa makai aur imli ki chaat / kaju makhana chaat)

Agra Chaat

(khasta puri dahi chaat / muradabadi dal chaat / patila chaat / chilla (paneer/mutter/cheese/coriander), palak patte ki chaat)

Tikki

(aloo / paneer / mutter / kele ki tikki)





OUR SELECTION OF

HI-TEA VEGETARIAN SNACKS

VEGETARIAN - GLOBAL

Vegetable Empanadas

Bruschetta

(tomato mozzarella / sundried tomato & olive / aubergine & goat cheese / fig & walnut / broccoli & blue cheese / beetroot feta / warm three mushroom / sundried tomato & cream cheese)

Quiche

(spinach & ricotta / pumpkin & feta / spinach & roasted cottage cheese / paneer Amritsari & bell peppers / cream cheese & caramelized onion / ricotta & basil)

Mini Bagels & Donuts (pickled dil cucumber / panco fried cottage cheese / roasted zucchini & feta / cajun spiced mushroom)

Mini Slider

(fried aubergine / zucchini & goat cheese / lyonnaise potato / tofu & barley slider)

Vol-Au-Vents

(mushroom / courgette / asparagus & broccoli)

VEGETARIAN - INDIAN

Mini Samosa

Mini Vada Pav

Mini Kachori

Dhokla

Kadai Paneer Puff

Paneer Kathi Roll

Ragda Samosa

Ragda Pattice

Onion Pakoda

Mixed Vegetable Pakoda

Paneer Pakoda

Batata Pakoda

Khandvi

Patra

Bread Pakoda

Masala Bread Pakoda



OUR SELECTION OF HI-TEA NON-VEGETARIAN SNACKS

NON-VEGETARIAN - GLOBAL

Bruschetta

(barbeque chicken / chicken tikka / pulled chicken / pickled prawns / seafood ceviche / pulled lamb / tuna carpaccio / smoked salmon & fennel with tobiko)

Quiche

(barbeque chicken / roasted chicken cheddar / rocket butter chicken)

Mini Bagels & Donuts

(smoked salmon & cream cheese / parma ham / roasted mutton with dates / pulled chicken / fried prawns / fried calamari wasabi mayo)

Slider

(pulled chicken / pulled lamb / shredded tuna / smoked salmon)

Vol-Au-Vents

(cajun chicken / pickled chicken sausage / pepper calamari)

NON-VEGETARIAN - INDIAN

Chicken Tikka Pav
Chicken Kheema Vada Pav
Chicken Kathi Roll
Chicken Sausage Puff
Chicken Tikka Puff
Mutton Kheema Samosa
Bhurji Vada Pav
Egg Pakoda
Chicken Empanadas
Reshmi Chicken Tikka
Achari Prawns

TESTIMONIALS

Great support from the team for the entire event, very proactive and approachable.

- Evonik Degussa India Pvt. Ltd.



Your food and service was incredible! Always clean, with an experienced eye to every detail - perfect. Most of all your kindness truly from the heart & patience has been appreciated!



- Brooke Mik

Staff are courteous. Service is very good and prompt.

- Eisai Pharmaceuticals India Pvt. Ltd.



The perfect hospitality! The team is very enthusiastic & very helpful.



- Sushant Thakur

Thank you for your amazing hospitality. All the guests were really satisfied.



Good teamwork & special thanks to the entire team.

- WNS Global Services Pvt. Ltd.



CAPACITY











VENUES	CLUSTER	U-SHAPE	BOARD ROOM	CLASSROOM	THEATRE	Social Events & Corporates Dinner	Area
WATERSTONES HOTEL							
Pier I/II	30	24	22	24	40	20	787sqft
Meeting Room I	25	18	16	24	30	15	600 sqft
Meeting Room 2	NA	NA	8	NA	NA	NA	234 sqft
Meeting Room 3	10	12	12	6	15	NA	345 sqft
Meeting Room 4	15	12	12	12	25	NA	380 sqft
Manhattan Room	42	28	25	36	50	30	1000 sqft
All Stir Fry Lawns	NA	NA	NA	NA	NA	40	1240 sqff
WATERSTONES CLUB							
Modena	72	35	35	36	100	50	1595 sqft
Modena with Lawn						100 to 150	
Business Centre	NA	NA	12	NA	NA	NA	399 sqft
Moon Girl	40	25	24	24	55	30	1329 sqft
Cards Room	15	12	12	9	30	12	426 sqft
Van Gogh's Bar	NA	NA	NA	NA	NA	25	690 sqft









For creating Memories.... Contact us on:

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