



Punjabi

Canapes/Starters (Vegetarian)

Paneer Tak-a-Tak

Cubes of homemade cheese, green peppers and onions served chaat style

Pudina Tkki

Mini mint and potato fritters

Vegetable Cocktail Samosas

Crispy triangular shaped pasties with a spicy vegetable filling

Vegetable Spring Rolls

Crispy pastry filled with mixed vegetables

Dahi Aloo Papri Chat

A mouth watering mixture of crisp flour crackers with chopped potatoes, chickpeas and onions topped with yogurt and tamarind sauce

Punjabi Vegetable Pakora

Fresh mixed vegetables with herbs and spices, dipped in batter and deep fried

Aloo Tikki

Small round lightly fried patty stuffed with potatoes, peas and natural spices

Paneer Tikka

Cured cheese coated with spices, herbs and gram flour, deep fried

Tandoori Aloo

Marinated potatoes barbecued in a clay oven

Paneer Pakora

Cottage cheese with tomato and chutney fried in batter

Crispy Mogo

Deep fried cassava served with chilli sauce

Garlic Mushrooms

Crispy coated mushrooms dipped in garlic sauce and deep fried

Chilli Paneer

Cubes of our very own Indian cheese, and cooked in our very own chilli Indo-Chinese sauce

Onion Bhaji

Onions deep-fried in our spicy batter

Mixed Vegetable Cutlets

Lightly fried spicy vegetable cakes

Canapes/Starters (Non Vegetarian)

Hare Bare Kebabs

Spinach and fresh green vegetables marinated and cooked in Indian

Meat Samosa

Crispy triangular shaped pasties with a spicy meat filling

Jeera Chicken

Chicken cooked with roasted cumin seeds

Chilli Chicken

Chicken cooked in a special chilli sauce

Chicken Tikka

Diced boneless chicken marinated in yogurt with subtle spices and herbs, cooked on skewers in a charcoal fire clay oven

Chicken Pakora

Boneless chicken with special herbs and spices coated with gram flour and deep fried

Chicken Spring Rolls

Crispy pastry filled with minced chicken

Tandoori Chicken

Chicken marinated in yogurt, spices and herbs, grilled golden over charcoal on skewers

Seekh Kebab

Tender minced lamb with onions, coriander and green chillies cooked over charcoal on skewers

Shami Kebab

Tender minced lamb with lentils, onions and green chillies fried with an egg

Tandoori Lamb Chops

Lamb chops marinated in special spices and cooked over charcoal

Fish Amrithsari

Fish marinated in special sauce and deep fried

Fish Masala

Fish marinated in delicious spices, then deep fried

Malai Chicken Tikka

Chicken marinated in cheese and cream, cooked with Indian spices in a tandoor

Chicken Wings

Finely selected chicken Wings marinated in our own special sauces and prepared in a tandoor

Main Course (Vegetarian)

Bhindi Bhuna

Fresh okra cooked with onions, garlic, ginger and coriander

Aloo Gobi

Cauliflower and potatoes cooked with garlic, onions, herbs and spices

Mixed Vegetable Makhani

A selection of vegetables cooked in a mild sauce of almonds, sultanas and fresh cream

Muttar Paneer

Cured cheese and peas cooked with fresh ginger, garlic, onions, and coriander

Paneer Tikka Makhani

Roasted cubes of homemade Indian cheese cooked with chopped tomatoes and spices in a delicate creamy sauce

Bombay Aloo

Potatoes cooked in tomatoes and seasoned with mustard seeds

Vegetable Jalfrezi Masala

Fresh mixed vegetables cooked with chopped tomato, bell peppers, ginger, garlic, onions, and herbs and garnished with coriander

Mushroom Masala

Button mushrooms cooked with special spice

Masala Bengun

Small fresh aubergines cooked with potatoes with herbs

Bhartha

Large aubergines baked in a tandoor and cooked with onions and spices

Aloo Chana

Chick peas cooked with potatoes and herbs and spices

Aloo Mattar Curry

Green peas and potatoes cooked in traditional spicy sauce

Rajmah

Kidney beans steamed with tomatoes, ginger, garlic, onions and spices

Makhani Daal

Black lentils cooked with cream and butter with ginger, garlic and fresh tomato sauce

Toor Daal

Lentil curry which is yellow in colour seasoned with cumin, herbs and spices

Tarka Daal

Split chick pea lentil curry cooked with herbs and spices

Palak Paneer

Cottage cheese and fresh spinach tossed in onion, tomatoes and ground ginger

Vegetable Kofta Curry

Fresh vegetable balls fried and served in a special sauce

Tinday Masala

Marrow vegetables cooked in our very own masala sauce

Tawa Vegetables

A choice of vegetables (Arbi, Bengan, Bhindi and Karela) cooked on a tawa, a very popular choice for self service buffets

Main Course (Non Vegetarian)

Karahi Chicken

Medium hot chicken cooked with spices, tossed dry in a karahi

Murgh Makhani

Boneless barbecued chicken pieces flavoured with fenugreek, cooked with tomatoes, butter and ground spices

Methi Chicken

Chicken cooked with fenugreek leaves and cooked in a masala sauce

Chicken Madras

A classic hot dish cooked with authentic herbs, green chillies and hot spices

Chicken Bhuna

A thick textured dish with aromatic spices and herbs, tomatoes, garlic and coriander

Chicken Jalfrezi

A special combination of fresh onions, peppers, egg and selected herbs and spices

Chicken Tikka Masala

A delicious dish cooked with breast chicken onions, ginger, garlic, fresh coriander, green chillies, herbs and spices and cooked over charcoal with a thick sauce

Chicken Korma

Very mild dish which is cooked with fresh cream and coconut and flavoured with dry nuts

Traditional Chicken Curry

Our very own curry, Cooked with tomatoes and onions with fresh herbs and spices and prepared the traditional way

Rogan Josh

Medium, hot lamb cooked with tomatoes, green peppers and served in a spicy sauce

Keema

Minced lamb cooked with green pea

Lamb Dopiazza

Lamb cooked with extra onions and spices

Lamb Shahi Korma

Lamb cubes marinated and cooked with nuts in a cream sauce

Lamb Kofta

Minced meat rolled into balls and served with a spicy sauce

Palak Lamb

Lamb cooked with fresh spinach and special spices

Karai Gosht

Medium hot lamb cooked in spices and tossed dry in an iron karahi

Traditional Lamb Curry

Our very own curry, Cooked with tomatoes and onions with fresh herbs and spices and prepared the traditional way

Rice

Pilau Rice

Long grain basmati rice with peas, nuts and flavoured with roasted cumin seeds

Badam & Cashew Nuts

Plain pilau rice cooked with badam and cashew nuts

Saffron Rice

Boiled basmati rice and seasoned with saffron

Special Fried Rice

Basmati rice with peas, egg and flavoured with special recipes

Plain Pilau Rice

Long grain basmati rice

Vegetable Biryani

Fresh vegetables saute´ed in herb and spices with fragrant Indian basmati rice and nuts

Chicken Biryani

Long grain basmati rice and boneless pieces of chicken saute´ed in herbs and spices

Lamb Biryani

Long grain basmati rice and boneless pieces of lamb saute´ed in herbs and spices

Breads

Tandoori Naan

Unleavened bread, touched with garlic if required and cooked on the sides of our clay oven

Peshwari Naan

Light refined flour bread, topped with almonds, grated coconut and sultanas

Puris

Unleavened bread which is deep fried

Stuffed Paratha

Unleavened layered whole wheat bread stuffed with various fillings

Kulchay

Refined flour bread stuffed with a choice of fillings - onions. Chicken, lamb, cottage cheese or spiced potatoes

Tandoori Roti

Chapatti made in a clay oven

Roti

Plain whole wheat bread baked in our clay oven

Raita

Cucumber & Onion

Yogurt served with onion and cucumber

Bhallay Raita

Yogurt made with lentil mixture balls

Plain Raita

Plain yogurt

Aloo Raita

Yogurt made with small boiled potatoes

Cucumber & Jeera Raita

Cucumber & Jeera Raita

Tomato & Cucumber Raita

Yogurt with fresh pieces of tomatoes and cucumbers

Bundi Raita

Yogurt with bundi - small yellow balls made from gram flour and fried

Desserts

Malai Kulfi

Authentic, home made Indian ice cream prepared from milk, cream and nuts

Gajar Ka Halwa

Carrot pudding made from finely grated carrots cooked in milk with cashews, raisins, almonds and cardomans

Gulab Jamun

Brown coloured deep fried milk cake balls with milk and honey in a thick sugar syrup served hot or cold

Moongi Ka Halwa

Made from lentils including sugar, butter and cream

Rasgullas

Milk cake balls in a sweet syrup

Rasmalai

Homemade cheese balls in sweetened milk and flavoured with rose water and nuts

Kheer

Traditional Indian dessert made with basmati rice and flavoured with almonds, nuts and raisins and topped with pistachios

Ice Cream

Haagan Das a variety of flavours*

Fruit Cocktail

Fruit cocktail with fresh cream

Fruit Display

Exotic fresh fruit display a specialist fruit carver with ice sculpture*

Fresh Strawberries

Fresh Strawberries & Cream*

* - Items at extra cost

Thai

Canapes/Starters (Vegetarian)

Po Pea Tod

Vegetable Spring Rolls served with sweet chilli sauce

Tod Mun Kaow Pod

Lightly spiced sweet corn cake with served with sweet chilli sauce

To-Fu Yad Sai

Stuffed to-fu with minced vegetables and exotic Thai herbs

Man Tod

Deep fried sweet potatoes with coriander and paprika, rolled into small balls served with sweet chilli sauce

Yum Pla Murk

Spicy Squid mixed with vegetables and Thai herbs

Som Tam

Spicy grated papaya salad with palm sugar, Thai herbs and peanuts

Lab Tofu

Spicy Tofu with fresh mushroom and Thai herbs

Canapes/Starters (Non Vegetarian)

Satay Kai

Barbequed chicken served with peanut sauce

Po Pea Yum Yum

Prawn spring rolls served with plum sauce

Pek Kai Yad Sai

Chicken wings stuffed with minced meat and Thai herbs, served with sweet chilli sauce

Tod Man

Fish and prawn cakes served with plum sauce

Toong Tong

Thai gold bags filled with minced chicken and Thai herbs, served with plum sauce

Look Chin Yang

Barbequed chicken balls topped with spicy tamarind sauce

Yum Neau

Slices of grilled beef with spicy and hot chilli, onions and lime juice

Yum Ruam Mid Tale

Spicy mixed seafood salad with onions and Thai herbs

Main Course (Vegetarian)

Paneng Pak

Vegetables in a dry aromatic ground peanut curry with Kaffir lime leaves

Kang Ped

Red vegetable curry with coconut cream

Keow Wan

Thai green curry with mixed vegetables, coconut cream and Thai herbs

Kang Mussaman Tofu

Tofu, mushrooms and potatoes in a peanut butter curry

Pad Pak

Stir-fried mixed vegetables

Pad Broccoli

Stir-fried Broccoli with Soya sauce

Pad Ma Khea

Saute´ed aubergines, Thai style

Had Pad Tofu Bai Graprao

Stir fried mushrooms and tofu with basil leaves and chilli

Pad Prik King Thau Yaow

Stir fried long beans with chilli

Tofu Yum Yum
Sweet and sour bean curd with vegetables

Tofu Pad Kaow Pod
Stir fried bean curd and bay corn

Main Course (Non Vegetarian)

Kang Ped Phed
Special Thai red Curry with Roast Duck

Kang Kiew Wan Kai
Chicken green curry with coconut milk, Thai aubergines and Thai herbs

Kang Paneng
Lamb or Beef in aromatic ground peanut curry with coconut cream and Kaffir lime leaves

Kang Mussaman
Award winning Lamb peanut butter curry stewed with Pumpkin and potatoes (served on the bone)

Neau Pad Prik
Sliced Beef with fresh chilli and onions

Neau Pad King
Sliced beef with ginger, onions and black mushrooms

Neau Pad Gra Prao
Sliced beef with Thai basil leaves and chilli

Neau Pad Ture Yau
Sliced beef with long beans and Oyster sauce

Kai Pad Med Ma-Muang
Chicken stir-fried with cashew nuts and onions

Kai Pad Kau Paud Aunn
Stir fried chicken with baby sweet corn

Kai Prew Wan
Stir fried chicken with sweet and sour sauce, tomato and cucumber

Kai Pad King
Chicken stir-fried with ginger, onions and black mushrooms

Kai Pad Bai Gra Prao
Chicken stir-fried with fresh chilli and Thai Basil leaves

Kai Tod Gratiam Prik Thai
Stir-fried chicken with garlic and peppers

Main Course (Prawns & Fish)

Goong Pad Prik-King
Prawns with Chilli, coconut cream and fresh Thai herbs

Pla Lad Prik
Deep fried Cod fish with chilli coconut cream and fresh Thai herbs

Pla Prew Wan
Deep fried fish with Sweet & Sour Sauce

Pla Sam Rod
Deep fried fish with Garlic, Chilli and Tamarind (Chef's Special three-flavour Sauce)

Murk Pad Gra-Prao
Squid fried with fresh Chilli and Thai Basil leaves

Noodles

Pad Thai
A very traditional Thai dish made with fried noodles, stir-fried with bean sprouts, Chicken, Beef or Prawns, topped with crushed peanuts

Egg Noodles
Chefs special egg noodles made with fresh vegetables

Rice

Kao Sue
Steamed rice

Kao Pad Kai
Egg fried rice

Kao Pad Pised
Special fried rice with minced Chicken and Prawns with shallot onion

Gujarati

Sweets

- Sweet Sata
- Kaju Badam Barfi
- Amratpak
- Mohan Thal
- Jalebi
- Garam Jalebi
- Gharee

- Shrikhand
- Rassmalai
- Badami Halwa
- Gajar Halwa
- Dudhi Halwa
- Mango Barfi
- Gulab Jamaun (Plain or Stuffed)
- Kala Jamaun
- Chuti Bundi
- Bundi laddoo
- Bundi & Mini Jamaun
- Churma Na laddoo
- Motisa laddoo
- Saveni Basundi
- Kaju Roll
- Anjirum
- Kaju Pista Swiss Roll
- Moti Churmu
- Rassgulla
- Chum Chum
- Coconut Laces
- Pista Barfi
- Shri Karee
- Mix Fruit Pak
- Ras Kadam
- Kaju Katli
- Ful Khaja

Savouries

- Pan Pakoda*
- Dhokera Khaman
- Dahi Wada
- Moong Dal Kachori*
- Fresh Peas Kachori*
- Samosa*
- Stuffed Chilli Bhajiya*
- Spring Rolls*
- Safed Dhokra Hidada
- Patish*
- Mix Vegetable Pakoda*
- Save Usad
- Fulwadi
- Khandwee
- Ragda Patis
- Sev Ghathia
- Bhel
- Dhabree
- Idly Sambhar
- Sev Khamani
- Vagharela Patra
- Garlic Mogo Chips*
- Onion Samosa*
- Paneer Samosa*
- Papadi no Lot Khichi*

* - Can be served hot subject to request

Beans

- Chana nu Shak
- Val Beans
- Widha Sprouted Beans
- Kabuli Chana
- Moong, Math & Red Chori
- Rajma Red Green White
- Kabuli Chana Val & Jugoo
- Tarka Daal

Vegetables

- Mater & Rengan
- Undhiyu
- Valor, Mater & Rengan
- Tuwar & Rengan
- Gheeloda
- Bhinda
- Bhinda, Rengan & Capsicum
- Farari Bateta
- Bateta Rasawaru
- Rengan & Bateta
- Makai & Bateta
- Lilli Mathi & Bateta
- Ravya & Bharela Bateta
- Makai na Dana
- Akhi Makai
- Chana & Bateta
- Dudhi, Chana & Dal

- Chilli Paneer
- Bhindi & Bateta
- Lal Choree shak
- Dudh ma Makai nu Shak
- Makai no Chatako
- Punjabi Cholea
- Vegetable Kheema
- Aloo Palakh
- Mushroom Bhajee
- Cabbage & Bateta
- Vegetable Curry
- Soya Beans & Rengan
- Phansi nu Shak
- Karela nu Shak
- Purvar nu Shak
- Mater Paneer Korma
- Navratan Korma
- Mushroom Curry
- Spinach, Methi & Potato
- Turiya Patra

Rice

- Plain Rice
- Pulav (Rice, Mater, Carrots & Cashews)
- Vegetable Biryani
- Vegetable Biryani with Onion

Indian Breads

- Puri

- Paratha
- Bhatura
- Garam Puri*

* - Subject to request

Indian Soups

- Khadi
- Lilva ni Khadi
- Tarka Dal
- Special Khadi
- Sambhar

Salads

- Plain Salad
- Mexican
- Sambharo (Carrots, Cabbage & Chilli)

Chutney

- Lal Chutney
- Lili Chutney
- Khajur & Amlee
- Fresh Coconut
- Fresh Tomato
- Raita
- Cucumber
- Bundi
- Palin Dahi

Pickles

- Mango

- Gajar & Marcha
- Lila Marcha
- Gheeloda Marcha
- Mixed Vegetable

Additional Items

- Papad Furfur
- Pan Masala – Mukhwas

Salad Counter

- Hawain Pineapple Salad
- Pasta Salad
- Cous Cous Salad
- Tuna Salad
- Potato Bean Salad
- Nicoise Salad
- Russian Salad
- Waldrof Salad
- Greek Salad
- Fatoush Salad