



## INDIAN MENU

### ENTRÉE

#### Entrée – Vegetable Items

<i>Vege Cultets</i>	<i>Spring Rolls</i>
<i>Mix Pakora (Eggplant, Cauliflower, Onion, Potato)</i>	
<i>Papri Chat</i>	<i>Bhel Puri</i>
<i>Baby Corn White Batter</i>	<i>Paneer Pakora</i>
<i>Cheese Fingers</i>	<i>Stuffed Mushrooms</i>
<i>Cocktail Samosa</i>	<i>Soya Chaap</i>
<i>Kaju Kebab</i>	<i>Paneer Tikka</i>
<i>Tandoori Mushroom</i>	<i>Raw Banana Spicy Fritter</i>
<i>Veg or Gobi Manchurian</i>	<i>Aloo Bonda</i>
<i>Money Bag</i>	<i>Mirchi Baji</i>
<i>Chillie Paneer</i>	<i>Aloo Tikki</i>
<i>Spinach Ricotta Puff</i>	<i>Kachori</i>

#### Entrée - Non Veg

<i>Chicken Tikka</i>	<i>Chicken Methi Tikka</i>	<i>Chicken 65</i>
<i>Chicken Manchurian</i>	<i>Chicken Lolli Pop</i>	<i>Seekh Kebab</i>
<i>Chicken Kebab</i>	<i>Chillie Chicken</i>	<i>Chapli Kebab</i>
<i>Chicken Chat</i>	<i>Fish Amritsari</i>	<i>Meat Samosa</i>

# **MAIN COURSE**

## **Vegetarian Selection**

<i>Navrattan korma</i>	<i>Baigan masala</i>
<i>Aloo mattar mushroom</i>	<i>Kaju mattar paneer</i>
<i>Pindi channa</i>	<i>Aloo gobi</i>
<i>Channa masala</i>	<i>Kadhi pakora</i>
<i>Palak paneer</i>	<i>Palak kofta</i>
<i>Khumb palak</i>	<i>Malai kofta</i>
<i>Jeera aloo</i>	<i>Tawa vege</i>
<i>Dal tadka</i>	<i>Dal makhani</i>
<i>Sambar</i>	<i>Rasam</i>
<i>Shahi paneer</i>	<i>Dal fry</i>

## **Non Vegetarian Selection**

<i>Butter chicken</i>	<i>Lamb roganjosh</i>
<i>Kadhi chicken</i>	<i>Chitnard chicken</i>
<i>Methi chicken</i>	<i>Goat masala</i>
<i>Bhuna – any meat</i>	<i>Jalfrezi – any meat</i>
<i>Korma – any meat</i>	<i>Palak – any meat</i>
<i>Fish tikka masala</i>	<i>Chicken Tikka Masala</i>

## **Deserts**

<i>Gulab Jamun</i>	<i>Carrot Halwa</i>
<i>Ras Malai</i>	<i>Fresh Fruit Platter</i>
<i>Mong Dal Halwa</i>	<i>Saffron Kheer</i>

## **SIDE DISHES**

<i>Naan</i>	<i>Salad</i>
<i>Rice (Zira, Pea, Veg, Saffron &amp; Plain)</i>	<i>Pickle</i>
<i>Raita (Circumber, Bundi &amp; Plain)</i>	

## **DRINKS**

*Soft Drinks, Juices, Tea and Coffee*