



• LUNCH & DINNER •  
**MENU**

# LUNCH & DINNER MENU SELECTION

## MENU 01

- Welcome Drink
- 03 Salads
- 01 Rice
- 01 Noodle or Pasta Dish
- 02 Vegetable Dishes
- 01 Fish Dish
- 01 Chicken Dish
- 03 Condiments
- 03 Desserts

Rs. 3,200/- PP

## MENU 02

- Welcome Drink
- 03 Salads
- 01 Rice
- 01 Noodle or Pasta Dish
- 03 Vegetable Dishes
- 01 Fish Dish
- 01 Chicken Dish
- 01 Meat Dish (*Beef-Mutton*)
- 04 Condiments
- 04 Desserts

Rs. 3,900/- PP

## MENU 03

- Welcome Drink
- 01 Soup
- 01 Appetizer
- 03 Salads
- 01 Rice
- 01 Noodle or Pasta Dish
- 03 Vegetable Dishes
- 01 Fish Dish
- 01 Seafood Dish  
(*Cuttlefish-Crab*)
- 01 Meat Dish  
(*Chicken-Beef-Mutton*)
- 04 Condiments
- 05 Desserts

Rs. 4,600/- PP

## MENU 04

- Welcome Drink
- 01 Soup
- 02 Appetizers
- 03 Salads
- 01 Rice
- 01 Noodle or Pasta Dish
- 03 Vegetable Dishes
- 01 Fish Dish
- 01 Seafood Dish  
(*Cuttlefish-Crab*)
- 02 Meat Dishes  
(*Chicken-Beef-Mutton*)
- 05 Condiments
- 06 Desserts

Rs. 5,000/- PP

(Buffet only for 2 hours)

Valid till 30<sup>th</sup> November 2022

Marcopolo - Minimum of 40 guests | Park Premier - Minimum of 150 guests

Park Premier Meeting room - Minimum of 25 guests

Out Door event - Minimum of 50

Additional charges will be applicable for Equipment, Service & Transport

# LUNCH & DINNER MENU SELECTION

## WELCOME DRINK

- 01. Mixed Fruit Cordial
- 02. Strawberry & Guava Cordial
- 03. Orange Cordial
- 04. Passion Fruit Cordial
- 05. Mango Cordial
- 06. Mandarin Cordial
- 07. Fresh Mixed Fruit Juice (Additional Rs. 300/- Per Person)

## SOUP

- 01. Lentil Soup (Turkish Style)
- 02. Oven Roasted Aubergine
- 03. Minestrone
- 04. Cream of Vegetable Soup with Garlic Croutons
- 05. Oven Roasted Tomato with Basil
- 06. Roasted Pumpkin & Cilantro with Baked Garlic
- 07. Thai Tom Yum (Chicken)
- 08. Sweet Corn & Crab Meat Egg Drop Soup
- 09. Cream of Chicken
- 10. Mulligatawny

**A selection of bread rolls & butter will be served with all soup varieties.**



## APPETIZER

- 01. Honey Roast Chicken with Char Siu Sauce
- 02. Spicy Roast Chicken with Hoisin Sauce
- 03. Marinated Chicken, Pineapple & Spring Onion Platter
- 04. Chicken Paprika Mortadella
- 05. Tandoori Spiced Chicken with Chaat Masala
- 06. Mediterranean Grilled Vegetables with Cajun Potato
- 07. Roast Beef with Pickle & Vegetable
- 08. Nicoise (Tuna, Egg, Beans, Potato)

## SALAD


- 01. Tabbouleh
  - 02. Potato Salad with Spring Onion
  - 03. Fresh Seasonal Green & Gardens
  - 04. Russian Egg Salad
  - 05. Fried Bitter Gourd With Onion & Tomato
  - 06. Coleslaw with Raisins
  - 07. Fried Eggplant with Pineapple & Tomato
  - 08. Tossed Oriental Salad with Crispy Fried Bread
  - 09. Greek Salad with Feta Cheese
  - 10. Beetroot Salad with Dill
  - 11. Mayonnaise Macaroni with Sautéed Chicken Bacon
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## RICE

- 01. Steamed Basmati Rice
- 02. Indonesian Nasi Goreng (Vegetable)
- 03. Ghee Rice with Sultana & Nuts
- 04. Yellow Rice
- 05. Vegetable Pilaf
- 06. Jeera Rice
- 07. Garlic Rice
- 08. Vegetable Paella
- 09. Savoury Rice with Sultana
- 10. Thai Vegetable Fried Rice
- 11. Mongolian Vegetable Rice
- 12. Vegetable Biryani
- 13. Chinese Vegetable & Egg Fried Rice

## NOODLE

- 01. Sri Lankan Vegetable Noodles
  - 02. Vegetable Mie Goreng
  - 03. Wok Fried Vegetable Singapore Egg Noodles
  - 04. Thai Vegetable Vermicelli
  - 05. Chinese Vegetable Noodles with Shredded Vegetables
  - 06. Mongolian Vegetable Noodles
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## PASTA

- 01. Pasta with Tomato & Basil Sauce
- 02. Spaghetti Napolitane
- 03. Macaroni with Curried Vegetable & Basil Sauce
- 04. Aglio Olio E Peperoncino
- 05. Penne Arrabbiata
- 06. Rigatoni Napolitano
- 07. Spaghetti Al Pomodoro E Basilico

## VEGETABLE DISHES

- 01. Aloo Matar Gobi
  - 02. Jeera Aloo
  - 03. Navratan Korma
  - 04. Vegetable Jalfrezi
  - 05. Vegetable Kadai
  - 06. Thai Green Vegetable Curry
  - 07. Herb Roasted Mustard Potato Wedges
  - 08. Tempered Potato with Chilli & Onion
  - 09. Brinjal Moju
  - 10. Stir-Fried Vegetables with Roasted Sesame
  - 11. Sautéed Steamed Vegetables with Roasted Nuts
  - 12. Vegetable Chop Suey
  - 13. Kang Kung with Garlic Flakes
  - 14. Tempered Dhal Curry
  - 15. Chana Masala
  - 16. Beans in Oyster Garlic
  - 17. Bindi Masala
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## FISH

- 01. Breaded Fish Fillet with Tartar Sauce
- 02. Coconut Crumbed Fillet of Fish with Spicy Tomato Sauce
- 03. Sweet & Sour Fish
- 04. Devilled Fish
- 05. Mediterranean Baked Fish with Rich Creamy Tomato Sauce
- 06. Peppery Fish Stew with Capsicum & Tomato
- 07. Deep Fried Fish Fillet with Lime & Chilli Chutney
- 08. Fish Ambulthiyal
- 09. Spicy Fish Red Curry
- 10. Madras Mustard White Fish Curry
- 11. Traditional Goan Fish Curry
- 12. Tamarind Fish Curry
- 13. Fish Kadai
- 14. Fish Tikka Masala
- 15. Thai Fish Red Curry

## SEAFOOD

- 01. Gratinated Seafood Thermidor
  - 02. Hot Butter Cuttlefish
  - 03. Seafood in Curry Sauce
  - 04. Thai Wok-Fried Cuttlefish with Coriander
  - 05. Devilled Mixed Seafood with Fried Kan Kung
  - 06. Devilled Cuttlefish
  - 07. Crispy Fried Calamari Rings with Basil Aioli
  - 08. Singapore Chilli Crab
  - 09. Black Pepper Crab
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## CHICKEN

- 01. Stir-Fried Chicken with Asian Vegetables
- 02. Stir-Fried Ginger Chicken with Pineapple
- 03. Shredded Chicken with Oyster Sauce
- 04. Szechuan Chicken
- 05. Chicken Manchurian
- 06. Chinese Chilli Chicken
- 07. Kung Pao Chicken
- 08. Spicy Roast Chicken with Tamarind Barbecue Sauce
- 09. Roast Chicken with Pepper Sauce
- 10. Roast Chicken with Orange Sauce
- 11. Grilled Chicken with Peppery Mushroom Sauce
- 12. Grilled Supreme of Chicken with Cheese & Bell Pepper Stuffing
- 13. Marinated Tandoori Chicken with Raita
- 14. Chicken Nilgiri Korma
- 15. Chicken Kadai
- 16. Chicken 65
- 17. Devilled Masala Chicken
- 18. Indian Style Butter Chicken
- 19. Thai Chicken Massaman
- 20. Thai Red Chicken with Bok Choy
- 21. Chicken Makhani
- 22. Spicy Black Chicken Curry





## MUTTON

- 01. Mutton Rogan Josh
- 02. Mutton Kadai
- 03. Mutton Do Pyaza
- 04. Spicy Sri Lankan Mutton Badum
- 05. Irish Mutton Stew
- 06. Mutton Kheema

## BEEF

- 01. Beef Mustard Curry
  - 02. Brown Beef Stew with Root Vegetables
  - 03. Shredded Beef in Oyster Sauce
  - 04. Kang Kung Beef with Garlic Flakes
  - 05. Dry Beef Badum with Onions & Green Chilli
  - 06. Devilled Beef
  - 07. Grilled Pepper Beef Strips with Caramelized Shallots
  - 08. Sri Lankan Beef Stew with Potato, Onion & Capsicum (Bistek)
  - 09. Wok-Fried Thai Beef with Mushroom
  - 10. Beef Stroganoff
  - 11. Kerala Style Roasted Beef
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## CONDIMENTS

- 01. Papadam
- 02. Prawn Crackers
- 03. Mango Chutney
- 04. Ambarella Chutney
- 05. Chilli Paste
- 06. Seeni Sambol
- 07. Tomato & Onion Sambol
- 08. Carrot & Coconut Sambol
- 09. Malay Pickle
- 10. Mixed Pickle
- 11. Peanut & Red Chilli Badum
- 12. Raita
- 13. Mint Chutney

## DESSERT

- 01. Watalappan
- 02. Cream Caramel
- 03. Coffee Caramel
- 04. Fruit Trifle
- 05. Orange Mousse
- 06. Warm Bread & Butter Pudding with Raisins and Nuts
- 07. Chocolate Biscuit Pudding
- 08. Chocolate Meringue Gateau
- 09. Mocha Gateau
- 10. Mango Swiss Roll
- 11. Fruits in Jelly
- 12. Hot Date Pudding with Toffee Sauce
- 13. Chocolate Ginger Pudding with Custard Sauce
- 14. Sago Pudding
- 15. Assorted Ice Cream
- 16. Carrot Halwa
- 17. Rice Kheer
- 18. Kheer Vermicelli
- 19. Fresh Fruit Salad
- 20. Fresh Cut Fruits