



PARK PREMIER

WEDDING
MENU

BRONZE WEDDING MENU

- Welcome Drink
- 01 Soup
- 01 Appetizer
- 04 Salads
- 01 Fish Dish
- 01 Chicken Dish
- 03 Vegetable Dishes
- 03 Rice, Noodle or Pasta Dishes
- 03 Condiments
- 04 Desserts

Rs. 4000/= nett

SILVER WEDDING MENU

- Welcome Drink
- 01 Soup
- 02 Appetizers
- 04 Salads
- 01 Fish Dish
- 01 Chicken Dish
- 01 Meat Dishes (Beef-Pork)
- 04 Vegetable Dishes
- 03 Rice, Noodle or Pasta Dishes
- 04 Condiments
- 05 Desserts

Rs. 4300/= nett



GOLD WEDDING MENU

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

Rs. 4500 /= nett

PLATINUM WEDDING MENU

- Welcome Drink
- 01 Soup
- 04 Appetizers
- 05 Salads
- 01 Fish Dish
- 01 Seafood Dish
(Prawns, Cuttlefish, Crab)
- 03 Meat Dishes
(Chicken, Beef, Pork, Lamb, Mutton)
- 04 Vegetable Dishes
- 03 Rice, Noodle or Pasta Dishes
- 05 Condiments
- 07 Desserts

Rs. 5100/= nett

VALID TILL 31ST DECEMBER 2022

SOUPS

- Chicken & Asparagus Soup
- Cream of Asparagus Soup with Herb Oil
- Cream of Vegetable Soup with Parsley Croutons
- Roasted Pumpkin Soup with Baked Garlic
- Mushroom & Leek Soup with flaked Chicken
- Seafood Chowder
- Sweet corn & Crab Soup
- Chicken & sweet corn Soup with egg drop
- Curried Mutton Soup with Red Lentil
- Beef Hot Pot
- Beef Potato and Celery Soup
- Chicken Laksa
- Thai Seafood Tom Yum with Mushroom & Lemongrass
- Thai Chicken Tom Yum with Mushroom & Lemongrass
- Hot & Sour Seafood Soup
- Hot & Sour Chicken soup
- French Onion Soup with Cheese & Garlic Croutons
- Seafood Bisque Laced with Cognac
- Spicy Chicken Noodle Soup
- Cream of Onion Soup with Chives
- Cream of Spinach Soup with Garlic Croutons
- Prawn & Twin Mushroom Soup with Crushed Celery
- Sweet corn & Asparagus Soup
- Cream of Chicken Soup with Sweet Basil
- Chicken & Lentil Soup
- Mushroom & Celery Soup
- Mulligatawny
- Chicken & Celery Soup

* A selection of bread rolls and butter will be served with all soups

APPETIZERS

- Chicken Ham & Asparagus Platter
- Marinated Chicken, Pineapple & Spring Onion Platter
- Chicken Galantine
- Chicken Paprika Mortadella
- Honey Roast Chicken with Char siu Sauce
- Spicy Roast Chicken with Hoisin Sauce
- Orange Glazed Chicken Platter
- Tandoori Spiced Chicken with Chaat Masala
- Smoked Chicken with Peach
- Mediterranean Grilled Vegetables with Cajun Potato
- Savoury Stuffed eggs with Chutney Cream
- Vegetable Samosa with Mint Raita
- Fish samosa with Chutney Sauce
- Seafood Marie Rose
- Thai Spiced Roast Beef Platter
- Assorted Cold Meat Platter
- Beef Salami with Gherkin
- Seafood Galantine with Spinach
- Asian Chicken & Mango Salad
- Seafood Salad in Choux Buns
- Mediterranean Vegetable Bruschetta
- Prawn & Egg canapé
- Spinach & Cheese Quiche

SALAD BAR

- Potato Salad with Spring Onion
- Cucumber & Yoghurt Salad with Mint
- Fresh Seasonal Green Salad with Onions
- Caesar Salad
- Tabbouleh
- Hammous
- Arabic Fattoush Salad
- Pasta Salad with Garlic & Pesto
- Fried Bitter Gourd with Onion & Tomato
- Cole Slaw with Raisins
- Fried Egg Plant with Onion & Tomato
- Mustard Crusted Beef Salad with Red onions & Beans
- Tossed Oriental Salad with Crispy Fried Bread
- Greek Salad with Feta Cheese Crumbles
- Tuna Salad with Potato, Beans & Tomato
- Beetroot Salad with Dill
- Carrot & Coconut Salad
- Fried Potato Salad with Herb Mayonnaise
- Macaroni, Tuna & Vegetable salad
- Pasta salad with Sausage, Cheese & Bell Pepper
- Penne Pasta Salad with Cold Meat & Cheese
- Carrot & Pineapple Salad
- Pineapple & Capsicum Salad
- Curried Chicken & Pineapple Salad
- Far Eastern Chicken salad
- Chick Pea Salad

RICE / NOODLES / PASTA

- Steamed Rice
- Indonesian Nasi goreng
- Ghee Rice with Sultana & Nuts
- Yellow Rice
- Vegetable Pilaf
- Green Pea & Onion Pilaf
- Jeera Rice
- Garlic Rice
- Vegetable Paella
- Savoury Rice with Sultana & Nuts
- Thai Mixed Fried Rice
- Mongolian Mixed Rice
- Mexican Rice
- Vegetable Biryani
- Chicken Biryani
- Chinese Vegetable & Egg Fried Rice
- Chinese Yang Zhou Rice
- Vegetable Chowmein
- Vegetable Mee goreng
- Sri Lankan Vegetable Noodles
- Wok fried Singapore Noodles
- Thai Vegetable Vermicelli
- Chinese Mixed Noodles with Shredded Vegetables
- Mongolian Mixed Noodles
- Baked Macaroni with Cheese
- Pasta with Tomato & Basil Sauce
- Spaghetti Bolognaise
- Spaghetti Carbonara
- Tagliatelle alla Puttanesca
- Macaroni with curried chicken & basil sauce
- Pasta con Vegetariana
- Penne Arrabbiata
- Rigatoni with Chicken & Mushroom Cream Sauce
- Spaghetti al Pomodoro e Basilico
- Chicken Lasagne al forno
- Vegetable Canneloni
- Spinach & Cheese Canneloni

VEGETABLE DISHES

- Aloo Gobi
- Aloo Jeera
- Aloo Mutter
- Navaratne Khorma
- Vegetable Jalfrezi
- Vegetable Khadai
- Devilled Potato with Capsicum & Tomato
- Thai Green Vegetable Curry
- Herb Roasted Potato Wedges
- Potato Lyonnaise
- Sauté Potatoes with Onion & Bacon
- Tempered Potatoes with Chilli & Onions
- Cashew & Pea Curry with Fried Onions
- Cashew & Carrot Curry with Fried Curry Leaves
- Brinjal Pahie
- Brinjal Moju with Sprats
- Stir fried Vegetables with Roasted Sesame
- Vegetable Chopsuey
- Kankun with Garlic Flakes
- Spicy Dhal Masala
- Dhal tempered curry
- Chick Pea Curry
- Beans Porial
- Beans & Potato Curry
- Bindi Bhujia
- Bindi Masala
- Aloo Palak
- Vegetable Lasagne
- Spinach & Cheese Cannelloni
- Vegetable Pakora
- Vegetable Tempura
- Sautéed Steamed Vegetables with Roasted Nuts
- Aubergine and Zucchini Parmigiana
- Vegetable Moussaka
- Grilled Mediterranean Vegetables
- Hot Butter Mushroom

FISH/ SEAFOOD

- Crumb Fried Fillet of Fish with Sweet Chilli Sauce
- Sweet & Sour fish
- Batter Fried Fish fingers with Remoulade Sauce
- Devilled fish
- Grilled Fish with Caper Butter
- Grilled Fish in Cheese Batter
- Pan Seared Fillet of Fish with Garlic Coriander Sauce
- Coconut Crumbed Fillet of Fish with Spicy Tomato Sauce
- Mediterranean Baked Fish with Garlic Cream
- Spicy Oriental Baked Fish
- Peppery Fish Stew with Capsicum & Tomato
- Deep Fried Fish Fillet with Lime & Chilli
- Fish Ambulthial
- Spicy Fish Red Curry
- Madras Fish White Curry
- Traditional Goan Fish Curry
- Fish Tamarind Curry
- Fish Kadai
- Fish Tikka Masala
- Indian Style Fried Fish in lentil Batter with Mint Raita
- Thai Fish Red Curry
- Gratinated Seafood Thermidor
- Seafood in White Wine Sauce
- Cajun Grilled Seafood with Cheese Gratin
- Hot Butter Cuttle fish
- Seafood in Curry sauce
- Thai wok fried Cuttle Fish with Coriander
- Devilled Mixed Seafood with Fried Kankun
- Breaded Seafood with spicy Tartar Sauce
- Cuttle Fish Tamarind Curry
- Devilled Cuttle fish
- Crispy Fried Calamari Rings with Basil Aioli
- Singapore Chili Crab
- Black Pepper Crab
- Thai Red Crab Curry

CHICKEN

- Stir Fried Chicken with Asian Vegetables
- Stir Fried Ginger Chicken with Pineapple
- Wok Fried Chicken with Dry chilli & Cashew Nuts
- Shredded Chicken with Oyster Sauce
- Chicken Szechuan
- Chicken Manchurian
- Chinese Chilli Chicken
- Kung pao Chicken
- Quick Fried Diced Chicken with Young Corn & Bokchoy
- Spicy Roast Chicken with Tamarind Barbecue Sauce
- Roast Chicken with Pepper Sauce
- Roast Chicken with Orange Sauce
- Roast Chicken with Hoisin Honey Sauce
- Roast chicken with black bean sauce
- Grilled Chicken with Giblet Gravy
- Grilled Chicken with Peppery Mushroom Sauce
- Grilled Supreme of Chicken with Cheese & Bell Pepper Stuffing
- Tandoori Marinated Chicken with Raita
- Chicken Nilgiri Khorma
- Chicken khadai
- Chicken 65
- Chicken Masala
- Devilled Chicken
- Indian Style Butter chicken
- Pot Roast Chicken
- Kentucky Style Fried chicken
- Crumb Fried Chicken with Tomato Herb Sauce
- Thai Chicken Massaman
- Thai Red Chicken with Bokchoy
- Chicken Makhani
- Spicy Black Chicken Curry

MUTTON/ LAMB

- Mutton Roghanjosh
- Mutton Khadai
- Mutton Achari Gosht
- Spicy Sri Lankan Mutton Badum
- Mutton Polkiri Badum
- Mutton Smore
- Irish Mutton Stew
- Mutton Kheema
- Mutton Vindaloo
- Mutton Moussaka
- Lamb Tagine
- Mediterranean Lamb Stew
- Moroccan Lamb with cous cous
- Roast Stuffed Roulade of lamb with Rosemary Jus
- Shredded Lamb `a la Nanking
- Shredded Lamb with Hoisin Sauce and Bokchoy
- Lamb Kofta Curry

BEEF

- Beef Mustard Curry
- Brown Beef Stew with Root Vegetables
- Beef bourguignonne
- Shredded Beef in Oyster Sauce
- Kankun Beef with Garlic Flakes
- Dry Beef Badum with Onions & Green Chilli
- Devilled Beef
- Grilled Pepper Beef Strips with Caramelized Shallots
- Sri Lankan Beef Stew with Potato, Onion & Capsicum (Bistaek)
- Beef Polkiri Badum
- Wok Fried Thai Beef with Mushroom
- Beef Stroganoff

PORK

- Sri Lankan Pork Black Curry
- Negombo Pork Curry
- Pork Mustard Curry
- Shredded Peppery Pork Stew
- Roast Leg of Pork with Apple Sauce
- Grilled pork chops with caramelized pineapple
- Devilled Pork
- Pork Vindaloo
- Sweet & Sour Pork
- Char siu Pork
- Shredded Pork with Stir Fried Vegetables
- Double Fried Pork with Dry Chilli & Garlic
- Stir Fried Shredded Pork with Pineapple & Spring Onion
- Spicy Sri Lankan Pork fry
- Wok Fried Diced Pork with Hoisin Sauce

CONDIMENTS

- Papadum
- Prawn crackers
- Mango Chutney
- Ambarella Chutney
- Date Chutney
- Pineapple Chutney
- Chilli Paste
- Maldive Fish Sambol
- Seeni Sambol
- Tomato & Onion Sambol
- Carrot & Coconut Sambol
- Gotukola Sambol
- Malay Pickle
- Mixed Pickle
- Dry Sprats and Red Chili Badum
- Raita
- Mint Sambol

DESSERTS

- Watalappan
- Cream Caramel
- Coffee Caramel with Kahlua
- Fruit Trifle
- Chocolate Mousse
- Coffee Mousse
- Orange Mousse
- Apricot Bread Pudding
- Chocolate Biscuit Pudding
- Mango Panna Cotta
- Tiramisu with Kahlua
- Crème Brule
- Chocolate Meringue Gateau
- Nougat Gateau
- Black Forest Gateau
- Mocha Gateau
- Mango Swiss Roll
- Fruits in Jelly
- Diplomat Pudding
- Queen of Puddings
- Hot Chocolate Pudding
- Hot Date Pudding with Custard Sauce
- Ginger Pudding with Custard Sauce
- Pineapple Upside Down
- Strawberry Cheese Cake
- Jaggery Pudding with Roasted Cashew
- Chocolate Biscuit Pudding
- Sago Pudding
- Chocolate Brownies
- Assorted Ice Cream
- Carrot Halva
- Besan Halva
- Rice Kheer
- Semiya Payasam
- Gulab Jamun
- Ice Cream
- Fresh Fruit Salad
- Fresh Cut Fruits

WELCOME DRINK SELECTION

- Mixed Fruit Cordial
- Strawberry & Guava Cordial
- Orange Cordial
- Black current Cordial
- Passion fruit cordial
- Mango Cordial
- Mandarin Cordial
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- Fresh Mixed Fruit Juice – (Additional Rs. 150/= Per Person)