

Non-Vegetarian



BANQUET MENU



Let our menu start with a sweet touch!



SWEET

CHOOSE ANY ONE

NORTH INDIAN

Moong Dal Halwa
Malai Sandwich
Dry Fruit Burfi
Rasgulla / Rajbhog
Kala Jamun
Malai Malpua
Motichoor Ladoo
Banaras Soan Papdi
Saffron Jalebi
Agra Petha

SOUTH INDIAN

Karupatti Mysore Pak
Saffron Palkova
Badhusa
Dates Halwa
Coconut Ladoo
Balaji Ladoo
Makkan Peda
Ashoka Halwa
Horlicks Burfi
Thengai Adhirasam





SOUP

CHOOSE ANY ONE

INDIAN

Vazhaithandu Saru
Thakkali Milagu Saru
Pachai Kai Kari Saru
Drumstick Leaf and Lentil Soup
Mixed Lentil and Coconut Soup
Vegetable Chettinad Soup
Palak Dal Shorba
Tomato Nariyal Shorba
Tomato Coriander Shorba
Dal Shorba
Mulligatawny Soup

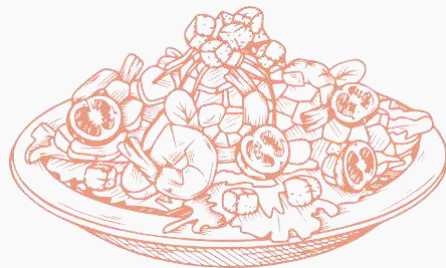
WESTERN

Saffron Pumpkin Soup
Curried Vegetable Soup
Roasted Tomato and Basil Soup
Classic Minestrone
Leek & Potato Soup
Carrot Ginger Soup
Three Bean Soup
Mediterranean Lentil Broth
Cream of Spinach Soup
Roasted Vegetable
and Thyme Soup

ASIAN

Laksa Noodle Soup
Sweet Corn Vegetable Soup
Vegetable Clear Soup
Hot & Sour Veg Soup
Vegetable Noodle Soup
Tom Yum Vegetable Soup
Vegetable Talumein Soup
Thai Lemon Coriander Soup
Vegetable Manchow Soup
Singaporean Coconut Soup





SALADS

CHOOSE ANY THREE

INDIAN

Horse gram Coconut Paratal
Yam & Channa Salad
Carrot Kosambari
Channa / Aloo Papdi Chaat
Tandoori Fruit Chaat
Sliced Green Salad
Kachori Chaat
Khaman Dhokla
Kachumber / Kosambari
Dahi Bhalla / Gujia
Potato with Mango Chutney
Beans Sprout & Potato Chaat
Thengai Mangai Pattani Sundal

WESTERN

Russian Salad
Balsamic Beetroot with Sesame
Watermelon Feta Salad
Pickled Vegetable Salad
Waldorf Salad
German Potato Salad
Mexican Corn & Red Bean Salad
Pasta with Pesto Salad
BBQ Pineapple Salad
Mixed Vegetable Antipasti
Roasted Pumpkin & Raisin Salad
Sweet Potato & Mustard Salad

ASIAN

Glass Noodle Salad	Vegetable with Light Soya
Kimchi Salad	Mixed Vegetable Chili Mayo
Thai Som Tom Salad	Cabbage & Carrot Salad
Healthy Sprout Salad	Cucumber & Mint Salad
Cucumber & Sesame Salad	Vegetable with Lemon Chili
Carrot & Coriander Salad	



MAIN COURSE

CHOOSE ANY TWO
(Fish or Chicken or Mutton)



Fish

SOUTH INDIAN

Meen Varuval
Rawa / Masala Fried Fish
Madras Meen Kuzhambu
Poricha Meen Kuzhambu

Chettinadu Meen Kuzhambu
Mangalorean Fish Curry
Meen Moilee
Meen Pollichathu
Mapla Fish Curry
Nellore Chepala Pulusu

NORTH INDIAN

Tandoori Fish Tikka
Ajwaini / Achari Machi Tikka
Machi Amritsari
Patrani Machi

Goan Fish Curry
Macher Jhol / Doi Maach
Machi Chutney Wala
Bengali Fish Curry

WESTERN / ASIAN

Fish N Chips
Fish Finger / Nuggets
Fish Tempura
Fish with Tomato Basil Sauce
Grilled Fish with Lemon Sauce
Fish Chili / Manchurian
Fish Ginger / Oyster Sauce
Fish in Hot Garlic Sauce
Fish In Sweet Chili Sauce



MAIN COURSE



Chicken

SOUTH INDIAN

Chicken 65
Kozhi Roast
Kozhi Varuval
Kozhi Milagu
Chicken Ghee Roast
Chicken Korma
Chicken Nilgiri Korma
Chicken Chettinad
Kozhi Kuzhambu
Mysore Chili Chicken
Pallipalayam
Chicken Curry
Kozhi Varutha Curry
Kodi Vepudu
Nellore Kodi Kura
Andhra Chicken Curry

CHICKEN BIRYANI

(Ambur / Dindigul /
Chettinad)

NORTH INDIAN

Tandoori Chicken
Chicken Tikka
Murgh Malai Tikka
Chicken Tikka Makhani
Butter Chicken Masala
Murgh Adraki Masala
Murgh Handi Lazeez
Sofiyani Murgh
Kadai Murgh
Murgh Korma
Chicken Do Pyaaza
Awadhi Murgh Korma
Methi Murgh
Hyderabadi
Chicken Curry
Murgh Saagwala
Murgh Kali Mirch
Dum Ka Murgh
Chicken Kolhapuri

DUM MURGH BIRYANI (Awadhi / Hyderabadi)

WESTERN / ASIAN

BBQ Chicken Wings
Crumb Fried Chicken
Cajun Spiced Chicken
Chicken Lasagna
Moroccan
Chicken Tagine
Grilled Chicken
with Rosemary
Baked Chicken
& Vegetable
Chicken with
Mushroom Sauce
Balsamic Chicken
Chicken Stroganoff
Cantonese
Ginger Chicken
Chicken Garlic Sauce
Chili Chicken
Chicken Manchurian
Sweet & Sour Chicken
Teriyaki Chicken
& Vegetable



MAIN COURSE



Mutton

SOUTH INDIAN

Mutton Pepper Fry
Mutton Coconut Fry
Mutton Chettinad
Mutton Korma
Karaikudi Mutton
Kuzhambu
Mutton Nilgiri Korma
Mutton
Drumstick Curry
Gongura Mamsam
Mutton Mappas
Mutton Ularthiyathu

MUTTON BIRYANI

(Ambur / Dindigul /
Chettinad)

NORTH INDIAN

Bhuna Gosht /
Rara Gosht
Mutton Roganjosh
Gosht Saagwala
Achari / Methi Gosht
Gosht Baoli Handi
Laal Maas
Gosht Badami
Gosht Awadhi Korma
Gosht Dum Pukht
Mutton Vindaloo
Nalli Nihari

MUTTON BIRYANI

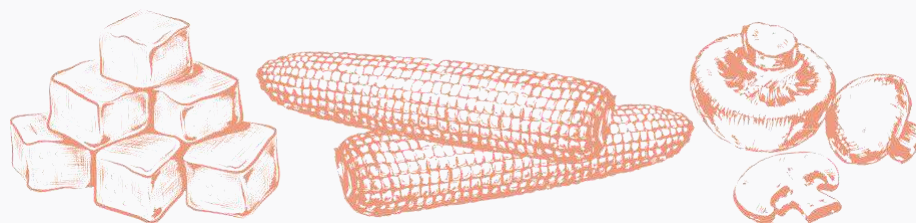
(Awadhi / Hyderabad)

WESTERN / ASIAN

Lamb Stroganoff
Hungarian
Lamb Gulash
Provencale Lamb Stew
Morrocan Lamb Tagine
Lamb & Vegetable Stew
Asian Style Lamb
with Five Spice
Shredded Lamb
with Garlic Sauce
Mongolian
Lamb Curry
Asian Braised Lamb
with Vegetable
Sri Lankan
Lamb Curry



MAIN COURSE



Paneer / Babycorn / Mushroom

CHOOSE ANY ONE

SOUTH INDIAN

Baby Corn / Paneer 65
Paalkatti Pattani Masala
Paneer / Mushroom Chettinad
Mushroom Pepper Masala
Paneer Pallipalayam
Nilgiri Paneer Korma
Mushroom Potato Chettinad
Mushroom Pepper Fry

ASIAN

Chili Paneer
Chili Mushroom
Chili Baby Corn
Sweet & Sour Paneer
Paneer Manchurian
Fried Paneer with Chili Garlic Sauce
Crispy Baby Corn Salt & Pepper
Mushroom with Teriyaki Sauce

NORTH INDIAN

Paneer Hariyali / Lasooni Tikka	Paneer Pasanda
Paneer Ajwaini Tikka	Malai Kofta Curry
Paneer Kadai / Tawa Masala	Paneer Butter Masala
Paneer Methi / Makhani	Paneer Do Pyaza
Paneer Burji	Paneer Tikka Masala
Paneer Malai Mutter	Dhingri Dolma
Palak Paneer	Paneer Mirchi Ka Salan
Kofta Kashmiri	



MAIN COURSE



Vegetables

CHOOSE ANY TWO

SOUTH INDIAN

Gobi 65
Masala Keerai Vadai
Avial
Vegetable Chettinad
Kai Kari Korma
Vegetable Stew
Kara Kuzhambu
Keerai Masiyal
Carrot / Beans / Cauliflower Poriyal
Mixed Vegetable Poriyal
Urulai / Yam Roast
Ennai Kathirikai
Potato Podimas
Vendakkai Mor Kuzhambu
Vegetable Stew
Cauliflower & Potato Gassi
Kathikai Kara Kuzhambu
Beans Usili Masala
Vazhaipoo Kuzhambu

NORTH INDIAN

Tandoori Samosa
(Vegetable / Aloo)
Tandoori Pinapple
Hara Bhara Kabab
Aloo (Bharwan / Kashmiri / Dum Phuk)t
Tandoori Vegetable
Bhindi (Jaipuri / Masala / Do Pyaza)
Lauki Channa Masala
Mutter Phool Makhana Masala
Kamal Kakdi Tinda Masala
Kadai Subzi
Navaratna Korma
Methi Mutter Malai
Makai Palak
Makai Hara Pyaz
Gatte Ka Saag
Kadhi Pakora
Subzi Nizami Handi



MAIN COURSE



Vegetables

WESTERN / ASIAN

Vegetable Spring Roll

Potato Cheese Dumplings

Vegetable Tempura

Babycorn Salt & Pepper

Sweet & Sour Vegetable

Crispy Fried Vegetable

Vegetable Salt & Pepper

Vegetable Dumplings in Garlic Sauce

Vegetable Green / Red Curry

Vegetable Lasagna

Vegetable Stew

Vegetable Ratatouille

Vegetable Au Gratin

Spinach & Corn Au Gratin

Roasted Vegetable with Oregano

Pasta with Tomato Basil Sauce

Cauliflower Mornay



MAIN COURSE



Rice / Noodles

CHOOSE ANY ONE

SOUTH INDIAN

Curry Leaf Rice
Coconut Rice
Lemon Rice
Tomato Rice
Mint Rice
Coriander Rice
Tamarind Rice
Beetroot Rice
Sambhar Sadham

VEGETABLE BIRYANI

(Ambur / Dindigul / Chettinad)

NORTH INDIAN

Tomato Pulao
Navratan Pulao
Kabuli Pulao
Jeera Mutter Pulao
Ghee Rice
Subzi Pulao
Kashmiri Pulao
Kaju Mutter Pulao
Double Beans Pulao
Soya Beans Pulao

VEGETABLE BIRYANI

(Awadhi / Hyderabad)

ASIAN

Vegetable Fried Rice
Schezwan Fried Rice
Yang Chow Fried Rice
Tom Yum Veg Fried Rice
Vegetable Hakka Noodle
Singapore Vegetable Noodle
Schezwan Vegetable Noodle





Dal / Curd

CHOOSE ONE DAL & ONE CURD

DAL

Dal Makhani
Dal Panchratan
Dal Tadkawali
Sabut Masoor Dal
Dal Palak
Gujarati Khatti Meethi Dal
Channa Masala
Rajma Masala
Dal Kabila
Dal Lasooni
Dal Adraki
Tomato Pappu
Double Beans Khorma
Lobia Masala

CURD

Curd Rice
Kambu Thayir Sadam
Semiya Bhath
Curd Wheat Upma
Dahi Bhalla
Thayir Vada
Bread Dahi Vada
Onion Cucumber Raitha
Boondi Raitha
Set Curd

(All the Buffet Menu Includes Steamed Rice, Rasam, Papad, Pickle)





BREAD

CHOOSE ANY TWO

ROTI

Plain Roti
Butter Roti
Plain Phulka

PARATHA

Lacha Paratha
Tawa Paratha
Aloo Paratha
Pudina Paratha

NAAN

Plain Naan
Butter Naan
Lasooni Naan

POORI

Poori / Bhatura
Spinach Poori
Beetroot Poori

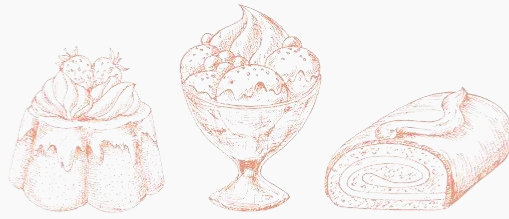
KULCHA

Masala Kulcha
Onion Kulcha

WESTERN

Garlic Bread
Focaccia
Sliced Bread
Plain / Toasted





DESSERTS

CHOOSE ANY TWO

WESTERN

Mousse Chocolate /
Strawberry
Royal Dark
Chocolate Mousse
Chocolate Mud Cake
Devils Chocolate Pudding
Hot Chocolate &
Walnut Pudding
French Bread
Butter Pudding
Black Forest Cake
Chocolate Bliss

Fruit Trifle
Tropicana Cake
Spicy Banana
Cream Gateaux
Fruit Tart
Pistachio Bavarois
Umm Ali
Caribbean
Coconut Cake
Raspberry
Mousse Cake
Tarte Tatin

German Apple Tart
Carrot Cake
Linzer Tart
Chocolate Éclair
Coconut & Honey Slices
Coffee Meringue Tart
Chocolate Swiss Roll
Vatalappam
Crème Brulee
Panna Cotta
Fruit Salad
Sliced Fruits

INDIAN

Carrot Halwa
Shahi Tukda
Gulab Jamun
Kesar Pista Phirni
Chandrakala / Suryakala
Sabudana Saffron Kheer
Malpua
Sheer Khurma

Jalebi
Rasmalai
Rasgulla
Chenna Payas
Sago Kheer
Gud Ki Halwa
Nariyal Ladoo
Nariyal Burfi

Pumpkin & Apple Halwa
Karachi Halwa
Elaneer / Dal / Semiya
Payasam
Ada Pradhaman
Carrot & Saffron Kheer
Ghewar
Imarti

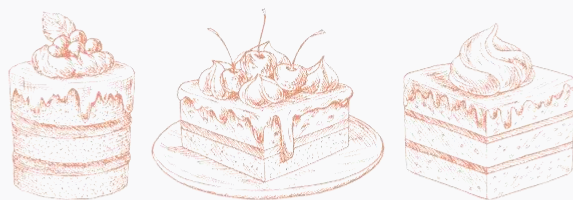
ICE CREAM

Vanilla / Chocolate/ Strawberry / Butterscotch



 *Chef's Signature Recommendations* 

DESSERTS



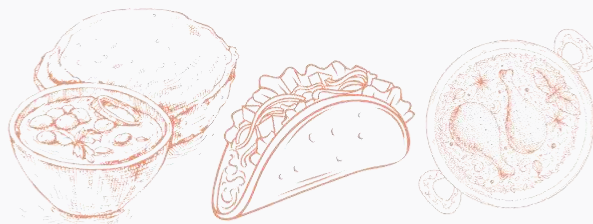
Add-on Exotics

@ INR 100

Gold Leaf Almond Burfi	Kesar Basundi
Almond Mysore Pak	Malai Kulfi
Cashew Burfi- Kaju Katli	Kaju Kesar Roll
Rajdhani Milk Cake	Kaju Paan Roll
Anjeer Dry Fruit Roll	Gulkand & Almond Ladoo
Anjeer Halwa	Saffron & Pistachio Kulfi
Badam Halwa	Tiramisu
Punjabi Gond Ladoo	Blue Berry Cheese Cake
Chia Seed Payasam	Chocolate Lava Cake
Kesar Anjeer Burfi	Cashew Brownie
Dates Burfi	Chocolate Truffle Cake
Badam Kheer	Black Forest Cake
Badam Kheer with Jaggery	Red Velvet Cake
Walnut Saffron Ladoo	Oreo Cake
Dry Fruit Cake	Hazelnut Chocolate Cake
Paneer Jamun	Mixed Nuts Baklava
Gulab Jamun Gateau	Baked Rasgulla



 Chef's Signature Recommendations



LIVE COUNTER

KOLKATA CHAAT & PANI PURI COUNTER @ INR 100

Bhel Puri, Sev Puri, Dahi Puri, Aloo Chaat, Dahi Vada, Papdi Chaat
Samosa Chaat, Pani Puri, Mint Chutney, Tamarind Chutney

SALEM THATTU VADAI SET @ INR 100

Onion, Tomato, Cucumber, Green Mango, Carrot, Beetroot, Mango, Chili,
Coriander, Mint, Spicy Tomato Chutney, Chilli Mint Chutney

MEXICAN TACOS & NACHOS STATION @ INR 100

Mexican Fajita, Re-fried Black Beans, Pineapple Salsa, Tomato Salsa,
Guacamole, Sour Cream & Jalapenos

LEBANESE MEZZE PLATTER

VEGETABLE / CHICKEN @ INR 100 / 200

Falafel, Hummus, Baba Ganoush, Tabbouleh, Mutabbal, Tzatziki, Fattah, Pita
Bread, Sumac Onion, Tahini Sauce / Chicken Shawarma

SUSHI BAR

VEG / NON VEG / PRAWN @ INR 150 / 250 / 350

Prawn Tempura, Teriyaki Chicken, Vegetable Tempura, Cucumber & Carrot,
Pickled Vegetable, Soya Sauce, Wasabi, Pickled Ginger

AWADHI DUM BIRYANI STATION @ INR 100 / 200

Lamb / Chicken / Vegetable Biryani Station, Mirchi Ka Salan, Assorted Raita,
Fried Onion, Mint, Sliced Onion, Tomato & Cucumber

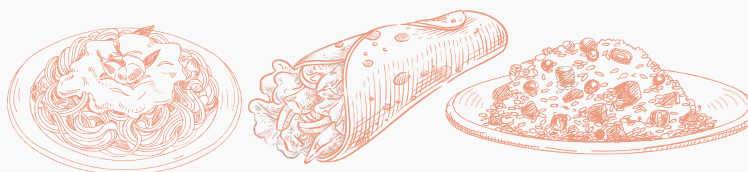
SAIVA PRAWN / SAIVA MEEN / SAIVA CHICKEN @ INR 100

Pepper fry | Tawa fry | Kuzhambu | Varuval
served with Popadam, Steamed rice and Assorted Pickle





Chef's Signature Recommendations



LIVE COUNTER

BURMESE KHAOSUEY

VEGETABLE / CHICKEN COUNTER @ INR 100 / 200

Noodle Topped with Asian Vegetable, Coconut Curry Soup, Tofu, Boiled Egg, Peanut and Fried Chicken

THAI CURRY STATION VEG / NON VEG @ INR 100 / 200

Vegetable, Tofu, Broccoli, Carrot, Bok Choy, Chinese Cabbage, Mushroom, Cauliflower with Authentic Thai Red Curry, Green Curry & Yellow Curry, Chicken Green curry, Lamb Massaman Curry with Jasmine Rice

MEXICAN VEGETABLE / CHICKEN

FAJITA STATION @ INR 100 / 200

Homemade Tortilla, Roasted Chicken Slice / Grilled Vegetable Cheese, Assorted Peppers, Broccoli, Tomato Salsa, Guacamole, Jalpeno & Sour Cream

PASTA STATION @ INR 100 / 200

Fusilli, Penne, Macaroni with Pink Sauce, Mushroom Truffle Sauce and Pesto Sauce With Assorted Vegetable, Basil, Garlic & Cheese

MONGOLIAN STIR FRY STATION

VEG / CHICKEN / PRAWN @ INR 100 / 200 / 350

Stir Fry Station Of Assorted Vegetable Chinese Cabbage, Carrot, Onion Assorted Peppers, Noodle & Fried Rice, Vegetable Manchurian, Hot Garlic Sauce, Chili Sauce, Pepper Sauce, Chicken / Prawns



 Chef's Signature Recommendations



LIVE COUNTER

CHICKEN SHAWARMA STATION @ INR 200

Arabic Style Cooked Chicken, Pita Bread, Sumac Onion,
Lettuce, Tomato, Tahini Sauce

KOTHU PARATHA @ INR 100 / 200

South Indian Style Paratha, Egg / Chicken with Chicken / Vegetable Salna

DAL STATION @ INR 100

Dal Makhani, Dal Lasooni, Dal Palak, Dal Panchamel, Yellow Dal

IDLI STATION @ INR 100

Plain Idly / Podi Idly / Chutney Idly / Sambar Idly / Mini Idly
Served with Curry Leaf Parupu Podi, Garlic Podi, Mint Podi, Ghee, Tomato
Chutney, Coconut Chutney, Curry Leaf Chutney, Peanut Chutney, Kathirikkai
Kosthu, Sambhar

DOSA STATION @ INR 100

Plain, Masala, Cauliflower Pepper Masala, Paneer, Ghee, Podi,
Rawa, Mysore Dosa, Coconut Chutney, Tomato Chutney,
Mint, Coriander and Sambar

KUZZHI PANIYARAM @ INR 100

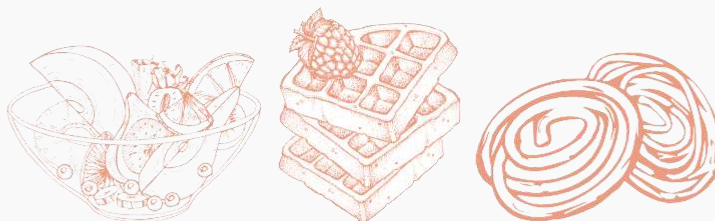
Milagai Thuvayal, Coconut Chutney, Mint & Coriander Chutney

TANDOORI RAAN @ INR 200

Rogan Josh , Tandoori Vegetable, Baby Saffron Kulcha,
Mint Chutney, Pickled Onion & Raitha



 Chef's Signature Recommendations



LIVE COUNTER

WAFFLE BAR @ INR 100

Vanilla Ice Cream, Chocolate Ice Cream & Strawberry Ice Cream, Cashew, Chocolate Sauce, Mixed Berry Compote, Whipped Cream

SAFFRON JALEBI @ INR 50

Apple, Pineapple, Traditional Rabdi, Dry Nuts

CARAMALIZED MORRIS BANANA SPLIT @ INR 100

Trio Of Ice Cream: Vanilla, Strawberry, Chocolate Ice Cream, Chocolate Sauce, Caramel Sauce, Choco Chips & Cashew

***FRESH CUT FRUITS BAR @ INR 75**

Apple, Watermelon, Pineapple, Papaya, Grapes, Guava, Pomegranate

***IMPORTED FRUITS BAR @ INR 100**

Pear, Plum, USA Grapes, Kiwi, Dates, Dragon Fruits

DUAL OF CHOCOLATE FOUNTAIN @ INR 100

Mashmallow, Fresh Fruits, Fudge Cake, Banana, Doughnuts, Pink Wafers, Chocolate Brownie, Banana Cake, Cookies

ADD ON

Vegetable Main Course @ INR 75

Chicken / Fish Main Course @ INR 150

Mutton Main Course @ INR 200

Extra Paneer Main Course @ INR 100

Dessert @ INR 75

*Fruits are subject to seasonal availability





*May your happiness
be everlasting!*



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