

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
Badhusha
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

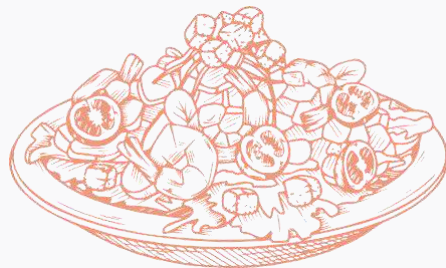
WESTERN

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

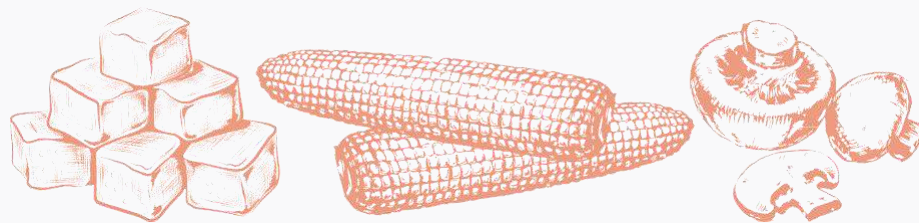
Russian Salad
Balsamic Beetroot with Sesame
Watermelon Feta Salad
Pickled Vegetable Salad
Waldorf Salad
German Potato Salad
Mexican Corn & Red Bean Salad
Pasta with Pesto Salad
BBQ Pineapple Salad
Mixed Vegetable Antipasti
Roasted Pumpkin & Raisin Salad
Sweet Potato & Mustard Salad

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



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

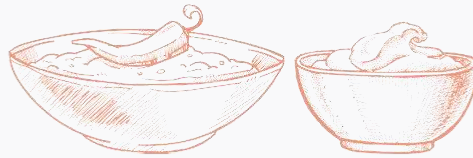
VEGETABLE BIRYANI

(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

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

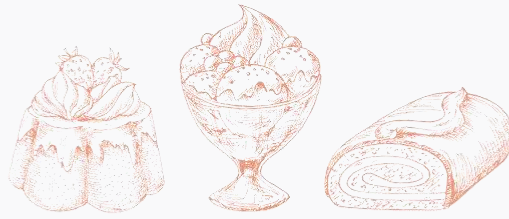
KULCHA

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

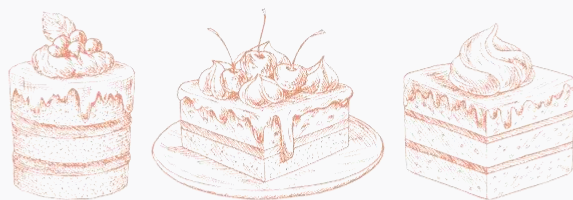
ICE CREAM

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

@ INR 100

Falafel, Hummus, Baba Ganoush, Tabbouleh, Mutabbal, Tzatziki,
Fatteh, Pita Bread, Sumac Onion, Tahini Sauce

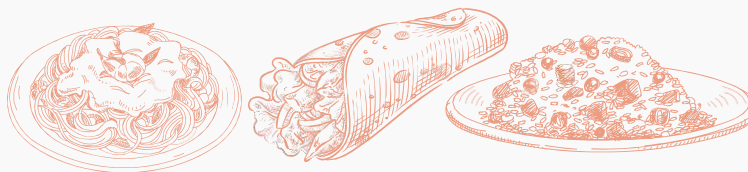
SAIVA PRAWN / SAIVA MEEN / SAIVA CHICKEN

@ 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 @ INR 100**

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

**THAI CURRY STATION VEG
@ INR 100**

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

**MEXICAN VEGETABLE FAJITA STATION
@ INR 100**

Homemade Tortilla, Grilled Vegetable Cheese,
Assorted Peppers, Broccoli, Tomato Salsa, Guacamole,
Jalapeno & Sour Cream

**PASTA STATION
@ INR 100**

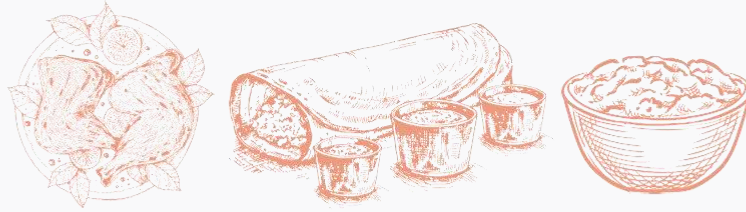
Fusilli, Penne, Macaroni, Pink Sauce, Mushroom Truffle Sauce and
Pesto Sauce With Assorted Vegetable, Basil, Garlic & Cheese

**MONGOLIAN STIR FRY STATION
@ INR 100**

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



 Chef's Signature Recommendations



LIVE COUNTER

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

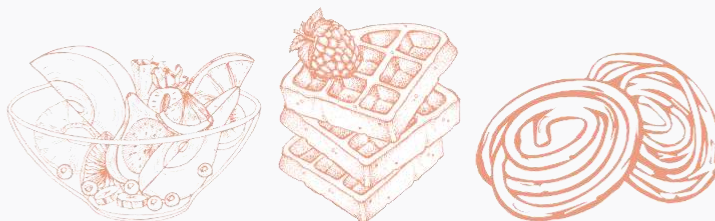
KUZH I PANIYARAM

@ INR 100

Milagai Thuvayal, Coconut Chutney, Mint & Coriander Chutney



 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, Water Melon, 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

Extra Paneer Main Course @ INR 100

Dessert @ INR 75

*Fruits are subject to seasonal availability





*May your happiness
be everlasting!*



Contact 0427 2777900, 0427 7111235, 9489900105, 9489900101
157/3 -A Bangalore Highway, Mamangam, Salem, 636302, India