

**Wine tasting dinner event menu for 22/04/2017**  
**200 pax**

**Cocktail snacks**

**Non vegetarian**

Pahadi Murgh tikka

(Coriander and fenugreek marinated chicken skewers from the hills of Uttarakhand)

Thai fish Cakes

Ghost bhutte Ki Shammi

(Deep fried patties of minced lamb and corn)

**Vegetarian**

Lahsooni paneer tikka

(cottage cheese skewers marinated with tandoori masala and garlic and roasted in clay oven)

Fig and cream cheese bruschetta

Thai corn nuggets with sweet chili sauce

**Salads**

**Non vegetarian**

Curried pasta with tandoori chicken

**Vegetarian**

Garden green salad with condiments and dressing

Beans sprout capsicum tomato salad

Grilled pineapple and tomato salad

Chana Aloo Chaat

(Salad of new potatoes, chickpeas, tamarind and coriander dressing)

Accompaniments

Papad / pickle / chutney

Salad condiments

Lachha onion / green chilly / lemon wedges

Raita (vegetable raita / Bondi raita / plain curd)

**Main Course**

Goan Fish Curry

(Fish steeped in coconut and red chilly gravy)

Paneer Dum Annari

(Stuffed cottage cheese Cooked in beetroot biased tangy gravy finished with red wine)

Chaunke Palak Mutter

(Spinach and green Pease tempered with Mustard seed, Jeera, Chopped garlic and red chilli)

Dal - Al – Jyran

(Black lentils cooked overnight on a clay oven finished with butter and cream)

## **BIRYANI**

Vegetable Dum Biryani  
(Aromatic rice preparation with vegetables and saffron cream)

Murgh Aur Anday KI Biryani  
(Aromatic Basmati rice Cooked with chicken, potato, egg and Indian spices)

## **Bread**

Assorted Indian bread

## **Action stations**

### **Singapore Laksa Counter**

(A coconut based curry soup with variety of vegetarian & non-vegetarian accompaniments

Shredded chicken / prawns /  
Fish cubes / Squid rings / boiled egg wedges / Spring onion/  
Fried onion / pok choy and Chinese cabbage/  
Sliced shallots / lemon wedges / noodles)

### **Arabic Mezze Bar**

Tabouleh  
Fattoush  
Hummus  
Baba Ghannouj  
Labneh

### **Shawarma station**

(Lebanese style of spit roasting of thinly sliced chicken with pita bread, tahini, Taziki, julienne of vegetables & crisp lettuce

### **Dessert**

Eton mess  
Dry coconut cake  
Blue berry frangipane  
Old fashion cake

### **Fruit Jalebi**

Dipping fruit into batter frying them and soaking into sweet syrup  
Rasmalai