

Non Vegetarian Menu

Food Selection	Menu A THB 1,500.net	Menu B THB 1,700.net
PASS AROUND SNACKS		
Non Vegetarian:	3 Items	4 Items
Chicken Reshmi Kebab (Chicken cubes in creamy marinade cooked in tandoor)		
Chicken Tikka (Spicy boneless chicken legs flavored with fenugreek)		
Lamb Seek Kebab (Skewers of minced lamb kebabs)		
Shammi Kebab (Deep fried minced lamb kebabs)		
Amaritsari Fried Fish (Butter fried fish with carum flavour)		
Fish Tikka (Fish cubes marinated with carum and turmeric, cooked in tandoor)		
Murgh malai Tikka (Creamy marinated cubes of chicken grilled in tandoor)		
Murgh Haryali Tikka (Mint flavored chicken cooked in tandoor)		
Kesari Chicken Tikka (Saffron flavored chicken cooked in tandoor)		
Tangdi Kebab (Chicken drum sticks marinated and cooked in tandoor)		
Vegetarian :		
Paneer Tikka (Cubes of cottage cheese and capsicum marinated and griddle fried)		
Haryali Kebab (Spinach and potato patties)		
Mushroom Ki Tikka (Mushroom and potato patties)		
Mater Ki Tikka (Potatoes patties stuffed with green peas)		
SALAD		
Continental Salad	4 items	6 items
Assorted Garden Greens		
Caesar Salad		
Greek Style Feta Cheese Salad		
Babaganoush served with Pita		
Hummus Salad served with Pita Bread		
Moutable Salad		
Taboula Salad		
German Style Potato Salad		
Grilled mixed Vegetable with Balsamico Dressing		
Grilled Mushroom Salad		
Tomato Carpaccio with Grated Parmesan Cheese		
Beetroot Salad		
Cucumber and Dill Salad		
Carrot and Raisin Salad		
Waldorf Salad		

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SALAD		
Indian Salad :		
Aloo Chana Chaat (Spicy potato salad)		
Chicken Chaat (Spicy chicken salad with Indian flavors)		
Papadi Chaat (spicy Indian appetizer of flaky pastry potatoes and chick peas)		
Rajma Salad (Spicy kidney bean salad with Indian spices)		
Kabuli Chana Chaat (Spicy chick peas salad with Indian flavors)		
Thai Salad Non Vegetarian		
Yum Som O Moo Yang (Pomelo salad with grilled pork)		
Yum Woon Sen Gai (Spicy glass noodle salad with chicken)		
Larb Gai (Spicy minced chicken salad)		
Larb Moo (Spicy minced pork salad)		
Vegetarian		
Yum Som O (Refreshing pomelo salad)		
Yum Tua Plu (Spicy wing bean salad)		
Som Tam Jae (Raw papaya salad)		
Yum Pollamai (Spicy mixed fruits salad)		
Yum Woon Sen Jae (Vegetarian glass noodle salad)		
SOUP		
Non Vegetarian	1 item	1 item
Chicken Schezwan Soup (Chinese style chicken soup with bamboo shoot)		
Tom Yam Goong (Spicy prawn soup with Thai herbs and mushrooms)		
Tom Kha Gai (Chicken soup in coconut milk with Thai herbs)		
Vegetarian	1 item	1 item
Tomato Soup		
Mushroom Soup		
Pumpkin Soup		
Asparagus Soup		
Spinach Soup		
Tom Yum Jae (Spicy soup with vegetables and Thai herbs)		
Tom Yum Mushroom (Spicy mushroom soup with Thai herbs)		

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HOT DISHES		
Indian Non Vegetarian	3 items	4 items
Lamb Roganjosh (Spicy lamb curry)		
Lamb Masala (Lamb cooked home style with Indian spices)		
Lamb Korma (Lamb cooked in smooth cashew gravy)		
Lamb Saag Wala (Lamb cooked spinach)		
Achari Goshi (Lamb cooked with pickling spices)		
Bhuna Goshi (Slow cooked lamb with onions and tomatoes)		
Dum Ka Goshi (Slow cooked lamb in onion and yogurt gravy)		
Murgh Makhani (Chicken in tomato gravy)		
Murgh Kadai (Chicken cooked with whole spices and bell peppers)		
Methi Murgh (Chicken cooked with fenugreek)		
Murgh Aloo (Chicken and potato curry)		
Dum Ka Murgh (Slow cooked chicken with onion and yogurt gravy)		
Murgh Do Piazza (Chicken cooked in onion gravy topped with deep fried onions)		
Murgh Saag Wala (Chicken cooked with spinach)		
Fish Curry (Turmeric flavored traditional fish curry)		
Fish Malabar (Fish cooked with mustard seeds and coconut milk)		
Sarson Ki Machli (Mustard flavored fish curry)		
Prawn Tak a Tak (Spicy prawns in onion and tomato masala)		
Prawn Kadai (Prawns cooked with whole spices and bell pepper)		
Indian Vegetarian	2 items	4 items
Kadai Paneer (Paneer cheese tossed with whole spices and peppers)		
Paneer Do Piazza (Paneer cheese in onion gravy)		
Palak Paneer (Spinach and paneer cheese in tomato masala)		
Dum ka paneer (Slow cooked paneer in cashew gravy)		
Mater Paneer (Paneer cheese cooked with green peas in turmeric flavored curry)		
Malai Kofia (Paneer and potato dumplings in tomatoes gravy)		
Methi malai mater (Paneer cheese with fenugreek and green peas)		
Aloo Udaygiri (Cumin and mustard tempered potatoes)		
Sason Wale Aloo (Mustard tempered potatoes)		
Aloo Zeera (Cumin tempered potatoes)		
Gobhi Aloo (Cauliflower and potatoes tossed with onion tomato masala)		
Hing Zeere Ke Aloo (Asafetida and cumin tempered potatoes)		
Tadke Wale Aloo (Spicy tempered potatoes)		

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Aloo Mater (Potatoes and peas curry)		
Mater Mushroom (Green peas and mushroom curry)		
Vegetable Jalfarezi (Stir fried assorted mixed vegetables)		
Aloo Baingan (Stir fried potatoes and aubergine)		
Aloo Shimla Mirch (Stir fried potatoes with peppers)		
Dum aloo (Slow cooked potatoes in tomato and cashew curry)		
Bagare Baingan (Spicy tempered aubergines)		
Kadi Pakoda (Gram flour fried dumplings in tempered yogurt curry)		
Thai Non Vegetarian	1 item	2 items
Gaeng Kiew Wan Kai (Chicken in green curry sauce)		
Kai Phad Med Mamaung (Stir fried chicken with cashew nuts)		
Gai Krapaow (Minced chicken stir fried with hot basil)		
Pla Lard Prik (Deep fried fish with spicy chilli sauce)		
Pla Piew Wan (Sweet and sour fish tossed with tomatoes, cucumber and pineapple)		
Pla Sam Rod (Deep fried fish topped with spicy chilli sauce)		
Pla Nueng Manao (Steamed fish with chili lemon sauce)		
Gaeng Kiew Wan Moo (Green curry with pork)		
Moo Phad Med Mamaung (Stir fried pork with cashew nuts)		
Moo Krapaow (Minced pork stir fried with hot basil leaves)		
Western Non Vegetarian	1 item	2 items
Pan Seared Salmon with Caper Sauce		
Grilled Seabass with Olive Tomato Salsa		
Red Snapper Fillet Mushtard Cream Sauce		
Lamb Navarin		
Lamb Stew		
Chicken Stew		
Chicken Cacciatore (Chicken in tomato sauce with mushrooms)		
Roasted Chicken with Black Pepper Sauce		
Lentils	1 item	1 item
Dal makhani (Black lentils cooked overnight with tomatoes)		
Dal Panchmel (A blend of five lentils tempered with whole spices)		
Sukhi Urad Ki Da		
Dal banjara (Mixed lentils with a spicy tempering)		
Dal Maa Rajma (Black lentil and kidney beans cooked together)		
Chana Dal (Split yellow lentils curry)		
Pandi Choley (Chick peas curry)		

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HOT DISHES		
Rice	1 item	1 item
Kesari Pulao (Safron flavored basmati rice)		
Zeera Pulao (Cumin tempered basmati rice)		
Mater Pulao (Basmati rice cooked with green peas)		
Vegetable Puloo (Basmati rice cooked with assorted garden vegetables)		
Chicken Biryani (Basmati rice cooked with chicken)		
Mutton Biryani (Basmati rice cooked with lamb)		
Yoghurt	1 item	1 item
Boondai Raita		
Mint Raita		
Pineapple Raita		
Dahi pakodi		
Dahi Bhulla		
Indian Bread	3 items	4 items
Tandoori Roti		
Laccha Parantha		
Pudina Parantha		
Plain Naan		
Garlic Naan		
Missi Roti		
Bharwan Kulcha		
DESSERT		
Indian Dessert	2 items	2 items
Rasmalai		
Rasgulla		
Cham Cham		
Moong Dal Halwa		
Gajar Halwa		
Gulab Jaman		
Kesari Phirai		
Kheer		

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DESSERT	8 item	10 item
Tropical Fruit Selection		
Fruit Tart		
Nuts Tart		
Tiramisu		
Panna Cotta		
Chocolate Brownies		
Crème Brulee		
Strawberry Cheesecake		
Blueberry Cheesecake		
Baklava		
Black Forest Cake		
Green Tea Cake		
Dark and White Chocolate Mousse		
Assorted Thai Sweet		
Coffee mousse		
Hazelnut Mousse		
Apple Crumble		
Berries Crumble		
Bread and Butter Pudding		
Crepe Suzette		
Selection of Ice cream served with Condiments (2 flavors)		
Tea and Coffee		