

Vegetarian Menu

Food Selection Vegetarian	THB 1,400- net
PASS AROUND SNACKS	
Vegetarian	3 Items
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
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	

Vegetarian Menu

Food Selection Vegetarian	THB 1,400- net
SALAD	
Indian Salad	2 items
Aloo Chana Chaat (Spicy potato salad)	
Rajma Salad (Spicy kidney bean salad with Indian spices)	
THAI SALAD	
Vegetarian	1 item
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	
Vegetarian	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)	

Vegetarian Menu

Food Selection Vegetarian	THB 1,400- net
HOT DISHES	
Indian Vegetarian	2 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)	
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)	

Vegetarian Menu

Food Selection Vegetarian	THB 1,400- net
HOT DISHES	
Lentils	1 item
Dal makhani (Black lentils cooked overnight with tomatoes)	
Dal Panchmel (A blend of five lentils tempered with whole spices)	
Sukhi Urad Ki Dal	
Dal banjara (Mixed lentils with a spicy tempering)	
Dal Maa Rajma (Black lentil and kidney beans cooked together)	
Chana Dal (Split yellow lentils curry)	
Rice	1 item
Kesari Pulao (Safron flavored basmati rice)	
Zeera Puloo (Cumin tempered basmati rice)	
Mater Puloo (Basmati rice cooked with green peas)	
Vegetable Puloo (Basmati rice cooked with assorted garden vegetables)	
Yoghurt	1 item
Boondai Raita	
Mint Raita	
Pineapple Raita	
Dahi pakodi	
Dahi Bhulla	
Indian Bread	3 items
Tandoori Roti	
Laccha Parantha	
Pudina Parantha	
Plain Naan	
Garlic Naan	
Missi Roti	
Bharwan Kulcha	

Vegetarian Menu

Food Selection Vegetarian	THB 1,400- net
DESSERT	
Indian Dessert	2 items
Rasmalai	
Rasgulla	
Cham Cham	
Moong Dal Halwa	
Gajar Halwa	
Gulab Jaman	
Kesari Phirai	
Kheer	
Dessert	8 items
Tropical Fruit Selecttion	
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	