



## MODERN INDIAN WEDDING MENU

CAN BE ALTERED FOR A LA CARTE SERVICE

**Strawberry or Mango Lassi**  
*(Yoghurt based Strawberry flavoured drink)*

### SOUP

**Tomato Rasam**  
*(South Indian tomato & tamarind flavoured soup with lentils & spices)*



### SALADS

**Kuchumber Salad**  
**Chana Chat (Chick Pea salad)**  
**Pineapple Raita (Tangy pineapple with yoghurt)**  
**Kharbuza Salad (Watermelon & Red Onion Salad)**  
**Mixed Leaves salad with Masala Croutons**



### MAIN COURSES

**Hayderabadi Mutton Biryani**  
*(Famous Hyderabad state rice dish made with basmati rice, goat meat, yoghurt, onion, spices, lemon, mint, coriander and saffron)*

**Patrani Machli**  
*(Fish wrapped in Banana leaf with Indian Spices & Pan cooked)*

**Mutter Paneer**  
*(Indian cottage cheese with green peas cooked in onion tomato gravy)*

**Tandoori Phool**  
*(Combination of Cauliflower & Broccoli marinated with Tandoori spices and cooked in Tandoor)*

**Yellow Dal Tadka**  
*(Yellow Lentils Cooked with turmeric and tempered with cumin seeds & garlic)*

**Murgh Sag wala**  
*(tender pieces of chicken cooked in creamy spinach Gravy)*



### BREAD

Plain Naan, Garlic Naan, Herb Naan



### DESSERTS

Selection of International and Indian Desserts

US 90 PER PERSON, PLUS 10% SERVICE CHARGE & 10% VAT. WINE PAIRING US 25 PER PERSON