



PAKISTANI HALAL *Menu*



**Luxury
Class
Elegance**

HALAL PACKAGES

ALL HALAL CUISINE PACKAGES INCLUDE THE FOLLOWING:

- Cutlery, Glassware & Dishes
- Floor Length Tablecloths & Napkins
- Professional Event Staff
- Dedicated Event Coordinator
- Bartenders
- Coat Check Service
- Lobby Attendant
- Dance Floor
- Microphone
- Podium
- Bridal Suite
- Ballroom Set Up
- Decorative Charger Plates

HALAL PACKAGES

GOLD MENU

2 Appetizers [1 Veg & 1 Non-Veg]

3 Main Entrees [1 Veg & 2 Non-Veg]

BBQ Entree

Rice | Breads | Salads | Raita

2 Desserts

Monday To Thursday

Lunch & Dinner

Friday & Sunday

Lunch & Dinner

Saturday

Inquire pricing.

DIAMOND MENU

4 Appetizers [2 Veg & 2 Non-Veg]

3 Main Entrees [1 Veg & 2 Non-Veg]

2 BBQ Entrees

Rice | 2 Breads | 2 Salads | 2 Raitas

2 Desserts

Monday To Thursday

Lunch & Dinner

Friday & Sunday

Lunch & Dinner

Saturday

Inquire pricing.

Note: For Morning Events, facility must be cleared no later than 2:00 pm.
For Evening Events, facility must be cleared no later than 2:00 am.

GOLD

[*] Premium Charges Apply

APPETIZERS

VEGETARIAN (Choice of One)

Aloo Tikki
Chaat Papri
Vegetable Samosa
Spring Rolls
Vegetable Pakora
Vegetable Manchurian
Paneer Tikka
Pani Puri
Hummus With Pita

NON-VEGETARIAN (Choice of One)

Chicken Samosa
Beef Samosa
Lollipop Chicken
Lahori Fish
Drums of Heaven
Chicken Pakora
Chicken 65 (Spicy)
Chili Garlic Shrimp*
Golden Shrimp*

MAIN COURSE

VEGETARIAN (Choice of One)

Dal Makhani
Mixed lentils slow cooked with chilly, onion, butter and cream.

Malai Kofta
Cottage cheese dumplings served in a rich, creamy gravy.

Palak Paneer
Cubes of cottage cheese cooked in a spinach puree.

Mutter Paneer
Cubes of cottage cheese and peas cooked in a creamy cashew sauce.

Mix Vegetable
Cauliflower, potatoes, peas & carrots in a mild flavoured sauce.

Chana Masala
Chickpeas cooked with garlic, onion and tomatoes

NON-VEGETARIAN (Choice of Two)

Butter Chicken
Golden chicken pieces in a spice infused yogurt marinade.

Volcano Chicken
Chicken sautéed with red chillies, peppers & cashews in a special sauce.

Angara Chicken
Battered boneless white meat cooked in spicy tomato sauce with chillies.

Murgh Kurchan
Chicken sautéed with bell peppers and onions, mixed with cashew paste & spices.

Nihari
Slow cooked shank meat marinated with traditional spices.

MAIN COURSE (CONT'D)

VEGETARIAN (Choice of One)

Shahi Paneer

Cottage cheese cooked with onion and tomato in cashew sauce.

Achaari Paneer

Cottage cheese cooked in rich spices and Indian pickles.

Chana Dal

Yellow lentils garnished with fried onions & cumin.

Bagara Baingan

Flavorful curry made with small eggplants in a tangy, creamy gravy

NON-VEGETARIAN (Choice of Two)

Haleem

Choice of lamb, goat or beef, lentils & pounded wheat, made into a thick paste.

Dum Ka Keema

Minced beef cooked with hot spices and smoked with charcoal to perfection.

Handi

Choice of tender Chicken, Veal or Lamb with flavour from a tomato and yogurt base.

Achari

Choice of Chicken, Veal or Lamb cooked in a classic curry with pickling spices.

[*] Premium Charges Apply

BBQ ENTREES

Choice of One

Tandoori Chicken
Chicken Tikka
Malai Tikka
Beef Behari*
Chapli Kabab*
Beef Seekh Kebab
Fish Tikka
Tawa Fish

RICE

Choice of One

Biryani
Pilau
Kabuli

BREADS

Choice of One

Butter Naan
Garlic Naan
Puri Parantha
Sheermal

SALADS

Choice of One

Macaroni Salad
Mixed Bean Salad
Caesar Salad
Greek Salad
Garden Salad

RAITA

Choice of One

Traditional

DESSERT

Choice of Two

Gulab Jamun
Rasmalai
Kheer
Chocolate Fountain*
Kulfi Falooda
Assorted Pastries*

Mango Rasmalai
Khubani Ka Meetha
Shahi Turka
Walnut Halwa
Ferrero Delight

Ice Cream
Carrot Halwa
Lab E Shireen
Jaleebi*
Fruit Platter*
Mango Delight

DIAMOND

[*] Premium Charges Apply

APPETIZERS

VEGETARIAN (Choice of Two)

Aloo Tikki
Chaat Papri
Vegetable Samosa
Spring Rolls
Vegetable Pakora
Vegetable Manchurian
Paneer Tikka
Pani Puri
Hummus With Pita

NON-VEGETARIAN (Choice of Two)

Chicken Samosa
Beef Samosa
Lollipop Chicken
Lahori Fish
Drums of Heaven
Chicken Pakora
Chicken 65 (Spicy)
Chili Garlic Shrimp*
Golden Shrimp*

MAIN COURSE

VEGETARIAN (Choice of One)

Dal Makhani
Mixed lentils slow cooked with chilly, onion, butter and cream.

Malai Kofta
Cottage cheese dumplings served in a rich, creamy gravy.

Palak Paneer
Cubes of cottage cheese cooked in a spinach puree.

Mutter Paneer
Cubes of cottage cheese and peas cooked in a creamy cashew sauce.

Mix Vegetable
Cauliflower, potatoes, peas & carrots in a mild flavoured sauce.

Chana Masala
Chickpeas cooked with garlic, onion and tomatoes

NON-VEGETARIAN (Choice of Two)

Butter Chicken
Golden chicken pieces in a spice infused yogurt marinade.

Volcano Chicken
Chicken sautéed with red chillies, peppers & cashews in a special sauce.

Angara Chicken
Battered boneless white meat cooked in spicy tomato sauce with chillies.

Murgh Kurchan
Chicken sautéed with bell peppers and onions, mixed with cashew paste & spices.

Nihari
Slow cooked shank meat marinated with traditional spices.

MAIN COURSE (CONT'D)

VEGETARIAN (Choice of One)

Shahi Paneer

Cottage cheese cooked with onion and tomato in cashew sauce.

Achaari Paneer

Cottage cheese cooked in rich spices and Indian pickles.

Chana Dal

Yellow lentils garnished with fried onions & cumin.

Bagara Baingan

Flavorful curry made with small eggplants in a tangy, creamy gravy.

Paneer Tikka Masala

Paneer cooked in zesty tomato sauce sautéed with peppers & onions.

Aloo Palak

Potatoes and spinach sautéed with onions, garlic, cumin seeds and garam masala.

Paneer Karahi

Semi-dry and mildly spicy curry made with cottage cheese, onions, tomatoes, capsicum and aromatic spices.

Tawa Sabzi

Mix of vegetables coated in a spicy masala and cooked on a griddle.

NON-VEGETARIAN (Choice of Two)

Haleem

Choice of lamb, goat or beef, lentils & pounded wheat, made into a thick paste.

Dum Ka Keema

Minced beef cooked with hot spices and smoked with charcoal to perfection.

Handi

Choice of tender Chicken, Veal or Lamb with flavour from a tomato and yogurt base.

Achari

Choice of Chicken, Veal or Lamb cooked in a classic curry with pickling spices.

Karahi

Choice of chicken, veal or lamb cooked in zesty tomato sauce sautéed with peppers & onion.

Mutton Kunna

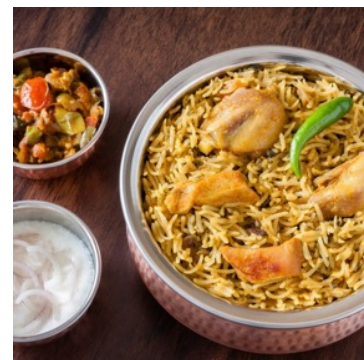
Shank meat slow cooked in an earthen pot with a divine curry.

Methi Chicken

Tender Chicken cooked with fresh fenugreek leaves.

Qorma

Choice of chicken, veal or lamb braised in a relatively mild velvety yogurt sauce that's seasoned with aromatic spices.



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BBQ ENTREES

Choice of Two

Tandoori Chicken
Chicken Tikka
Malai Tikka
Beef Behari*
Chapli Kabab*
Beef Seekh Kebab
Fish Tikka
Tawa Fish
Chapali Kabob
Haryali Tikka Beef
Short Ribs*
Lamb Leg Roast*

RICE

Choice of One

Biryani
Pilau
Kabuli
Steamed Rice

BREADS

Choice of Two

Butter Naan
Garlic Naan
Puri
Parantha
Sheermal

SALADS

Choice of Two

Macaroni Salad
Mixed Bean Salad
Ceaser Salad
Greek Salad
Garden Salad

RAITA

Choice of Two

Traditional
Raita With Chutney

DESSERT

Choice of Two

Gulab Jamun
Rasmalai
Kheer
Chocolate Fountain*
Kulfi Falooda
Assorted Pastries*

Mango Rasmalai
Khubani Ka Meetha
Shahi Turka
Walnut Halwa
Ferrero Delight

Ice Cream
Carrot Halwa
Lab E Shireen
Jaleebi*
Fruit Platter*
Mango Delight

