



# THE PALACE

## Royal Wedding Venue

### WEL-COME DRINKS (LIVE-COUNTER)

**MINERAL WATER (GLASS/BOTTLE)**  
**COKE : LEMON/ORANGE/7UP**

### MOCKTAILS

All rounder  
Blue Heaven  
Electric Lemonade  
Orange Blossom  
Italian Smooch  
Mango Zip  
Pine Apple Mist  
Green Mist

Straw Berry Flower  
Temptation Blue  
Rosen Merry  
Cit Rus Cup  
Pine Colada  
Red Lagoon  
Green Meant  
Rocky Pocky

### JUICES

Seasonal Fruit Juice  
Water Melon Juice  
Anar Mix Juice

Guava Juice  
Pine Apple Juice  
Orange Juice

### SHAKE PARLOUR

Seasonal Fruit Juice  
Water Melon Juice  
Anar Mix Juice

Guava Juice  
Pine Apple Juice  
Orange Juice

### SHIKANJEE

Green Lime  
Special Soda Shikanjee  
(Calcutta Walon ki)  
Sajan -Sajani

Lime-Lime, Coco Lime  
Tomato Jaljeera  
Mango Jaljeera  
Boondi Jaljeera





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### **VEG SNACKS (ANY 12-15)**

#### **PANEER TIKKA SHASLICK**

(Marinated cubes of cottage cheese grilled with tomato, onion and capsicum)

#### **PANEER TIKKA HARYALI**

(Diced of cottage cheese marinated with hang curd & selected Indian herbs & Spicy)

#### **PANEER MALAI TIKKA**

(Diced of cottage cheese marinated in cashew nut cheese & cream grilled in charcoal)

#### **PANEER TIKKA ACHARI**

(Stuffed cottage cheese marinated in cheese cream & herbs flavoured with pickle)

#### **PANEER TIKKA**

(Marinated cubes of cottage cheese grilled in charcoal over paneer)

#### **PANEER TIKKA AJWAINI**

(Diced of cottage cheese marinated with hang curd and selected Indian herbs and Ajwain flavour)

#### **PANEER ORLAY**

(Thick straps of cottage cheese, corn flour and seasoning deep fried served with tartar sauce)

#### **PANEER TILWALA**

(cubes of cottage cheese battered with sesame seed and deep fried)





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### **PANEER FINGER**

(Cottage cheese battered with bread crumbs and fried)

### **SOYA TIKKA ACHARI**

(Marinated soyabin chap & herbs with panch ranga achar)

### **TANDOORI BHARWAN ALOO**

(Potato stuffed with mashed cottage cheese potato dry fruit with some selected herbs cooked in clay oven)

### **TANDOORI GOBHI**

(Cauliflower flannelettes marinated with spicy & herbs cooked in clay oven)

### **TANDOORI SALAD**

(Diced tomato,capsicum,pineapple ,apple marinated in yogurt cream & herbs cooked charcoal oven)

### **TANDOORI MUSHROOM**

(stuffed button mushroom marinated in yogurt and cream cooked in charcoal oven)

### **VEG. SEEKH KABAB**

(Mashed mixed vegetable with north Indian spicy grriled in charcoal oven)

### **CHEESE BALL**

(Formatted process cheese deep fried served with cocktail souce)

### **COCKTAIL SAMOSA**

(Dumplings stuffed with peas,cashewnuts and spices)





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### **CHILLI PANEER**

(Diced of cottage cheese capsicum onion tossed  
spicy chili sauce)

### **VEGETABLE SPRING ROLLS**

(Spring crispy pan stuffed with julienne pan fried veg. Served with  
hot garlic sauce)

### **VEGETABLE MANCHURIAN**

(Dumpling & vegetables deep fried tossed in  
garlic soya sauce)

### **CHEESE CASHEWNUT ROLLS**

(Cheese & case nut blended with some selected herbs and rolled  
coated with bread chunks deep fried served with cocktail sauce)

### **CRISPY VEGETABLES SALT & PEPPER**

(Battered assorted vegetable deep fried tossed in  
garlic soya sauce)

### **CHILLY BABY CORN DRY**

(Battered young baby corn tossed in honey chili sauce)

### **CAULIFLOWER SINGAPORE STYLE**

(Piece of battered cauliflower tossed in sweet & sour sauce)

### **CRISPY CHILLY POTATO**

(Potato fingers buttered and deep fried tossed in honey ginger sauce)

### **PANEER SALT & PEPPER**

(Cubes of cottage cheese buttered deep fried tossed in pepper sauce)





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### **SOYA 65**

(Soya Bin chaap battered fried with ginger and garlic)

### **SESAME SEED TOAST**

(Vegetable mashed, topped on bread slices with sesame seed and deep fried)

### **DRAGON ROLL'S**

(Spring crispy pan cake stuffed with jullien pan fried veg. served with hot garlic sauce)

### **GOLDEN FRIED BABYCORN**

(Selected young babycorn battered deep fried served with tangy sauce)

### **SPINACH SALT & PEPPER**

(Chopped Spanish mix with cornflour and Chinese spices tossed with salt & pepper sauce)

### **VEG. SAMMI KEBAB**

(Grounded chick peas blend in Northern Indian spices shallow fried served with mint chutney)

### **CORNS CUTLETS**

(Corns mixed with mashed cottage cheese and potatoes with some selected continental herbs creamed deep fried served with tomato sauce)

### **MOONG DAL LADDOO**

(Moong dal pakodi deep fried with mooli lachha)

### **VEG. HARRA KABAB**

(Veg. Dumpling Marinated & coated with bread crums and deep fried)





# THE PALACE

## Royal Wedding Venue

### **SOUTH INDIAN (LIVE)**

Masala Dosa / Plain

Sambhar Vada

Idli Sambhar

### **LIVE DILLI 6 KI CHAAT (ANY 5)**

Ambala ke gole Gappe

(Khatti - Meethi Chatnee, Aloo - chana with three type's water)

### **BHALLA PAPRI**

(Khatti - Meethi Chatnee with Dahi)

### **GUJIA MATKE WALI**

(Gujia Stuff, Dry Food with Khatte - Meethi Chatnee)

### **ALOO KI TIKKE**

(Mint chatnee with dry-food saut chatnee)

### **MOONG CHILLA**

(Chilla Stuff cottage green piece, dry food with khatti - meethi chatnee)

### **MATAR PATELA**

### **RAJ KACHORI**

### **ALOO KACHORI**

### **ALOO MATAR CHAT TAWA**

### **PAO BHAJI**

### **LACHHA TOKARI**

### **KANJI VADA**





# **THE PALACE**

**Royal Wedding Venue**

## **LIVE FRUIT COUNTER (ANY 5+5)**

**KEWI/SARDA**

**RAMBOTAN**

**PEARS (AUSTRALIAN)**

**APPLE (NEW ZEALAND)**

**GRAPES/WATER MELON**

**RANI PINEAPPLE**

**CHEEKU/DISCO PAPAYA**

**MANGO (SEASONAL)**

**SWEET MELON**

**MEETHI IMLI**

**CHERY (SEASONAL)**

**RASBARRY (SEASONAL)**

**LICHI (SEASONAL)**

**BABBU GOSSA/ GUAVA**

**ORANGE/BANANA**





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### **SALADS BAR**

#### **GARDEN GREEN SALAD**

(Diced cucumber, tomatoes, baby corn, bell peppers, tossed in French dressing and served on a bed of lettuce)

#### **CHATPATA KACHUMBER**

(Onion, tomato, cucumber, green chili, coriander, chopped ginger in tangy lemon dressing)

#### **RUSSIAN SALAD**

(Cooked cubes of carrot, beans, potato, mixed with creamy egg less mayonnaise)

#### **CHAAT-E-CHAMAN**

(Cubes of seasonal fruits tossed with tangy lemon dressing)

#### **COLESLAW HAWAIIAN**

(Fine shredded cabbage & carrots mixed with egg less mayonnaise seasoned & garnished with pineapple & nuts)

#### **ALOO & MATAR CHAAT**

(Cubes of potatoes & green peas tossed with tangy lemon dressing)

#### **C.T.C. SALAD**

(Tender corn, tomato, capsicum with herbs dressing)

#### **ORANGE & RADISH SALAD**

(Orange and radish with dressing)

#### **THREE BEANS COMBINATION SALAD**

(Red beans, black eye beans & french bean, served with garlic dressing)





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### **BEETROOT & COCONUT DUET**

(Pickled beetroot A fresh coconut served on greens)

### **KABULI CHAAT**

(Chickpeas and spring onions, tossed with a tangy mint dressing)

### **CARROT & RAISINS SALAD**

(Stared carrot & raisins tossed with french dressing) Ice berg/lettuce/baby corn olives in venerated dressing

### **ITALIAN PASTA SALAD**

(Macaroni and bell peppers, dressed with basil flavoured olive oil & tomato dressing)

### **PANEER HAWAIIAN SALAD**

(Cottage cheese & pineapple tossed with honey lime dressing)

- Street Thai Salad
- Crispy Pok Choy Salad
- Glass Noodles Salad
- Paneer & anar salad
- Broccoli and corn salad
- Red cabbage and apple salad
- Laccha onion salad
- Macronipolian salad
- DAHI BHALLA & RAITA (any 2)
- Dahi Bhalla With Sonth.
- Dahi Gujia with Sonth.
- Dahi Pakori with Sonth
- Kheera Anar Ka Dahi Gujia
- Cucumber Raita
- Angoori Raita
- Mix -Veg Raita
- Pineapple Raita
- Boondi Raita
- Aloo Raita
- Mint Raita





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### PAPAD 'S & ACHAR COUNTER'S

Roasted Papad  
Fried Papad  
Dal Papad  
Amritsari Papad  
Aloo Papad  
Lijjat masala papad  
Pop corn  
Mix kahta meetha Achar

Aam ka Achar  
Mirchi ka Achar  
Nimbu ka Achar  
Gajar ka Achar  
Teet ka Achar  
Kathal ka Acharv  
Lal mirchi ka Achar

Lahsun ka Achar  
Adrak ka Achar  
Amble ka Murraba  
Gajar ka Murraba  
Seb ka Murraba  
Ananas ka Murraba  
Pethe ka Murraba

### SOUP & SHORBA (ANY 2)

Tomato Dhania Ka Shorba

Vegetable Dhania ka Shorba

Dal Dhania ka Shorba

Cream of Tomato

Cream of Mushroom

Cream of Spinach

Cream of Peas

Cream of Almond

Veg Hot & Sour Soup

Veg Sweet Corn

Broccoli and Almond Soup

Veg Manchow

Veg Clear Soup





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### MAIN COURSE (ANY 2)

#### PANEER KADAI

(strips of cottage cheese cooked in Kadai with tomato gravy, black pepper corn crushed coriander seeds and green chillies)

#### PANEER MAKHANWALA

(cottage cheese cooked in rich creamy tomato sauce finished with butter)

#### SHAHI PANEER

(Cooked in rich cashew nut gravy)

#### METHI MALAI PANEER

(Cottage cheese in and fenugreek cooked in KADAI with home ground spices)

#### PALAK PANEER

(Cottage cheese and spinach cooked with spices and fenugreek)

#### MATAR PANEER

(Cottage cheese and green peas curry home style)

#### PANEER DO PYAZA

(Cubes of cottage cheese cooked in brown gravy with an extra touch of onions)

#### PANEER PASANDA

(Stuffed cottage cheese in curry)

#### PANEER LABABDAR

(Cottage cheese cooked with special tomato and onion masala)





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## Royal Wedding Venue

### **INDIAN VEGETABLES (ANY 5)**

#### **MALAI KOFTA**

(Dumplings of cottage cheese simmered in saffron flavored gravy)

#### **MILI JULI SUBZIAN**

(Batons of carrot, capsicum, cauliflower, and potatoes tossed with home ground spices)

#### **VEGETABLE JALFREZY**

(Five types of seasonal vegetables tossed with herbs, spices and yellow gravy)

#### **SHUBNUM CURRY**

(Fresh mushroom and green peas cooked in onion and tomato gravy)

#### **NAVRATTAN KORMA**

(Variety of vegetables & dry fruits prepared in mild Mughlai gravy with a touch of saffron)

#### **DUM ALOO KASHMIRI**

(Baby potatoes simmered in Kashmiri gravy)

#### **ALOO ZEERA**

(Potatoes tempered with cumin seeds and green coriander)

#### **SHAHI PALAK KOFTA**

(Cottage cheese dumplings deep-fried and simmered in spinach puree with spices)

#### **ALOO GOBHI MASALA**

(Cauliflower piece and potatoes cooked on dum with herbs spices, ginger & tamarind)

#### **PUDINA GOBHI**

(Gobi & fresh pudina-a right blend of taste)

#### **GOBI MUSSALLAM**

(full gobi fried & topped up with delicate mussallam sauce)

#### **MATAR KAJU MAKHANA KORMA**

(Cashew nuts, green peas and lotus seeds cooked in mughlai gravy)

#### **MATAR MUSHROOM**

(Peas & Mushroom preparation with khotya & cream)





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### **INDIAN VEGETABLES (ANY 5)**

#### **MUSHROOM BAOLI HANDI**

(a chefs recommendation for mushroom lovers)

#### **MUSHROOM PALAK**

(Pinach puree cooked with mushroom)

#### **MUSHROOM DO PYAZA**

(Mushroom tossed with spices and onions)

#### **MIX-VEG KOFTA**

(veg dumplings seved in tomato gravy flavoured with  
any seed powder)

#### **PALAK KOFTA**

(Spinach and Vd\veg. Dumpling cooked in saffrom gravy)

#### **BHINDI DO PYAZA**

(lady finger tossed with spices and onions)

#### **BHINDI MASALA**

(lady finger fried with Indian spices)

#### **CORN PALAK**

(Tender corn and spinach cooked with spices)

#### **KATHAL KORMA**

(Jack Fruit tossed with spices and onions)

Soya chap taka-tak (tawa & rumali roti)

#### **VEGETABLE TAKA - TAK (TAWA)**

(Salted vegetables stuffed served hot with taka tak masala)





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## Royal Wedding Venue

### **DAL KI HAANDI (ANY 1)**

#### **DAL MAKHANI**

(Black lentils cooked on dum and finished with butter and cream)

#### **DAL AMRITSARI**

(Black lentils cooked on slow fire with tomatoes, tempered with onion, garlic & ginger asafetida)

#### **DAL MAHARANI**

(Combination of black lentil, rajmah & channa dal tempered with ginger and asafetida)

#### **PANCHRATTAN DAL**

(Five types of lentils cooked with Hyderabad spices in pure ghee)

#### **DAL MASALA**

(Yellow lentil tempered with cumin, onion and tomato)

#### **DAL SUKHI URAD**

(White urad dal blanched with tempered with cumin)

### **BASMATI KI KHUSHBOO (ANY 2) PULAO**

(Rice cooked on dum to perfection with condiments and spices)

#### **MOTIA PULAO**

(with fried cottage cheese dumplings)

#### **KHUMB PULAO**

(with fresh mushrooms)

#### **MATAR PULAO**

(with green peas)

#### **NAVRATTAN PULAO**

(with dices of vegetables and dry fruits)

#### **SUBZ BIRYANI**

with diced vegetables and a touch of saffron)





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### **KATHAL BIRYANI**

(rice cooked with jack fruit)

### **KASHMIRI PULAO**

(With dry fruits and a touch of saffron)

### **JEERA PULAO**

(Tempered with cumin seeds)

### **STEAMED LEMON RICE**

(Steamed rice with lemon dressing)

### **DESI RASOI (LIVE)**

**URAD CHANA DAL**

**TAWA ROTI**

**GAJAR MATAR KI SABJI**

**ALOO METHI**

### **PUNJABI DHABA**

**Amritsari Chholey**

**KADHI PAKODI**

**STEAM RICE**

**RAJMAH RASILA**

**BAINGAN KA BHARTA**

**SARSON DA SAAG**

**MAKKE KE ROTI/WHITE BUTTER & GREEN CHILLY**





# **THE PALACE**

## **Royal Wedding Venue**

### **CHINESE FOOD (ANY 4)**

#### **CHILLI PANEER**

**CRISPY CHILLY CAULIFLOWER SCHEWAN STYLE**

**CANTONESE STYLE**

**MIX VEG IN SOYA CHILLY SAUCE**

**SWEET & SOUR VEGETABLES**

**CORN & SPINACH IN CHILLI GARLIC SAUCE**

**BROCOLLI WITH MUSHROOM IN BLACK BEAN SAUCE**

**ASSORTED MUSHROOM "HONG KONG" STYLE**

**MIXED VEG IN HOT GARLIC SAUCE**

**VEG FRIED RICE**

**VEG HAKKA NOODLES**

**VEG CHOWMIN**

### **INDIAN BREADS**

**TANDOORI ROTI/LACHHA**

**PARAANTHA/PUDINA/MIRCHI/MISSI ROTI**

**NAAN/BUTTER/PLANE/BABY/AALOO/PANEER/ONION**

**N/GARLIC POORI BEDVIN**

### **CONTINENTAL FOOD**

**LIVE PASTA COUNTER**

**SPAGHETTI/PANNE**

**FETTUCCHINI/MACARONI**

**FUSSILI/FARFELE/TWISTED**





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## Royal Wedding Venue

### VEGETABLES

Red Bell Pepper  
Green Bell pepper  
Broccoli / Baby Corn  
Beans Sprout/Mushroom

### Herbs & Spices

Cocktail Onion  
Thyme/Basil  
Black /Red pepper  
Rose Marry

### SAUCE

Mustard  
Arabiata  
Alfredo/Concusses  
Bar-Be-Que

## INDIAN DESSERTS ( 3+3)

### COLD

Ice cream (vanilla/strawberry/chocolate)  
Tila Wali Kulfi  
Matka Kulfi Faloda  
Fresh food with custard sauce  
Chena Pies  
Fruit cream  
Rasmalai  
Rajbhog  
Bengali Rasgulla  
Thandee Kheer  
Kesar Baadaam Milk

### HOT

Stuff Pista Gulaab Jamun  
Suji Ka Halwa  
Gajar ka Halwa  
Moong Dal Halwa  
Kesri Jalebi  
Maalpua with Rabri  
Imarti with Rabri  
Kesri Kheer

## HOT COFFEE