



Catering Event Information

Guarantees – The Client, or person or party making arrangements on behalf of the client, must submit to the Resort, no later than twelve noon three (3) business days prior to the scheduled event, a guaranteed number of guests attending all planned events. Final attendance guarantee cannot be decreased within the three (3) business days prior to the event. Food and Beverage menu selections cannot be changed five (5) business days prior to the event. If the guest number guarantee is not received at the appropriate time, the agreed/expected attendance number will be used as the guarantee. Your signature on the Banquet Event Orders indicates your acceptance of the agreed/expected attendance. In some instances, additional advance notice may be required due to menu complexity, holidays, delivery or other constraints.

Any menus or set up changes requested with three (3) three business days of the scheduled event are subject to labor fees.

Event Guarantee Due

Monday Guarantee must be provided by twelve noon on Wednesday for any events on Monday

Tuesday Guarantee must be provided by twelve noon on Thursday for any events on Tuesday

Wednesday Guarantee must be provided by twelve noon on Friday for any events on Wednesday

Thursday Guarantee must be provided by twelve noon on Monday for any events on Thursday

Friday Guarantee must be provided by twelve noon on Tuesday for any events on Friday

Saturday Guarantee must be provided by twelve noon on Wednesday for any events on Saturday

Sunday Guarantee must be provided by twelve noon on Wednesday for any events on Sunday

Guarantee Increases – From the guarantee due date to the schedule event date, guarantee increase requests must be made in writing and approved by the Conference Planning/Service Manager.

Oversets – The resort will set a maximum seating of 3% over the guarantee and will also be prepared with food for a maximum of 3% over the guarantee in case of any eventualities that may occur in the service process, the prepared 3% of food cannot be considered as a part of the guarantee. A surcharge of forty percent (40%) of the contracted per Guest menu price will be charged for any guest served over the three percent (3%). Menu items may be substituted.

Food and Beverage – Due to liability, all food and beverage requirements must be contracted with the Resort and, if necessary, the Resort will purchase items from a licensed purveyor. The Resort is responsible for the quality and freshness of the food for all guests; therefore, no outside food and beverage may be brought in from another source for consumption in the Resorts facilities.

Menus - We request that all menus be finalized a minimum of sixty (60) days prior to the start of your program or event date in order to guarantee availability and pricing. Menu Selection received within Ten (10) days of actual event will incur additional charges for expedited freight. These charges are up to an additional Fifty Two percent (52%) of current menu prices. The Resort will provide catering contracts, referred to as Banquet Event Orders, at approximately thirty (30) days prior to the program dates. Signed Banquet Event Orders will be required at least twenty-one (21) days prior to the program dates in order to confirm the arrangements.

Reception Style Menus – Reception Menus will be limited to a two hour time frame and reception style seating format (thirty percent (30%) of total guarantee). Lunch menus can not be selected for Dinner Events. For customized menus, please see your Conference Planning/Service Manager.

Special Meals Orders – Special meals are defined as those meals requested, in addition to the principal menu, either contracted in advance or at the time of service. Special meals must be included in the guarantee or actual number, which ever is greater.

Minimum Attendance – Due to menu content, buffet selections may not be ordered for less than the minimum requirement.



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Prices are subject to change for unforeseen increases in operational expenses related to the client function. Banquet Menus are subject to change at the Resort's discretion. Current menus will be guaranteed up to ninety (90) days from event date. The client agrees to pay such price increases and accept any and all substitutions.

Value Added Tax (VAT) – A 10% value added tax (VAT) will be added to all charges.

Gratuity – A fifteen percent (15%) gratuity will be added to all food and beverage charges.

Entertainment – The Resort is able to provide a full array of local entertainment. Name Entertainment (including sound checks) and Junkanoo Rush require approval prior to confirmation. Please consult your Conference Planning/Service Manager for details.

Exhibits and Displays – An Exhibit Services Package is required for all Trade Shows and includes Conference Host Services and General Cleaning Services of the Exhibit Hall and Aisles. Packages for these services start at \$500. Arrangements can be made through your Conference Planning Manager.

Registration and Hospitality Desks - In order to maintain an ambiance acceptable to all Resort guests, registration and hospitality desks will be located in the designated group hospitality area and/or conference facility. Registration and hospitality desks will not be placed in lobby areas.

Signage – The Resort must approve all groups Signage prior to posting in any public area. Handwritten flip charts, easels and directional signs are not permitted in any public area. The resort provides rolling "lollipop" signs (11X17) for public areas. Signage may also be acquired from the Resort to meet Resort requirements.

Changes To Designated Function Space - Function rooms/venues may be changed by the Resort if expected attendance declines or other circumstances change. In such event, Resort will provide suitable alternative arrangements to meet the requirements of the Group.

Rigging Services - The Resort retains exclusive rights to all rigging services and rigging equipment. All rigging must be installed and supervised by Zamar Productions Audio Visual, our exclusive in-house rigging provider. This includes labor; motors, chain hoists and associated hardware (span sets, steels, shackles, etc.). For complete guidelines concerning rigging regulations please contact Andrew Gardiner.

Entertainment: All indoor and outdoor entertainment conducted before 5:00 pm must be approved in advance by hotel management. The resort reserves the right to manage noise levels to ensure a tranquil and peaceful environment for all guests both outdoors and in the Conference Center.



Catering Event Information

Outdoor Functions

Outdoor Fees of four dollars (\$4) per guest and Associated Lighting and Electrical Fees apply to all outdoor events.

Entertainment/Fireworks must end at 10:30 PM.

Due to safety and physical plant constraints plated meals cannot be served outdoors.

Group functions located on the Resort pool decks will require extra teardown and set up time to prepare for the event. In effort to accommodate your group attendees and our other resort guests using the pools, event starting times are as follows according to daylight savings:

Winter Months - Start time - 7:30 p.m. November- March

Summer Months - Start time- 8:00 p.m. April- October

Elaborate decor set ups for these parties will require a later start time.

Outdoor breakfast and lunch group functions will require tents for health and safety reasons. The rental fees start at \$400 per function. Arrangements can be made through your Conference Planning/Conference Service Manager.

The Resort does not allow bonfires on its beaches. Indoor furniture/equipment is not permitted at outdoor events (i.e. chairs, glassware, and china).

Indoor back up space is always blocked for outdoor events. Please note that open flames are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors.

Weather Calls

In the event that we are faced with inclement weather on the day a group has scheduled an outdoor event, a "weather call" is made together between the Meeting Professional and Conference Service Manager. If the Meeting Professional is not available, weather calls are at the sole discretion of the Resort.

For evening events, weather calls are made no later than 1:00 PM.

For morning events, weather calls must be made the night before no later than 7:00 PM.

For afternoon events, weather calls must be made no later than 7:00 AM.

In the event rain probability is forty percent (40%) or higher and/or winds reach 25 miles per hour or higher for Paradise Island, the Resort reserves the right to make the decision to move the event to the assigned weather back-up location. If the Meeting Professional requests a variance to this policy, a waiver must be signed by the Meeting Professional guaranteeing the entire revenue of the events in case the event is washed out by rain. An automatic 20% surcharge of the total Food and beverage revenue plus applicable gratuities (minimum of \$1,000) of the function will be charged in the event that a change of venue is requested after the weather call time has elapsed and before the start time of the function. The contracted starting time will not be guaranteed.

In the event a weather call is delayed by a Program Meeting Professional or Principal, the event start time will be delayed an equal amount of time the weather call was delayed.

Damages – Stapling, sticking, nailing, screwing, adhesive or pinning of material on any part of the physical structure, furnishings, stage, floor, walls, ceilings or tress is strictly prohibited. The client agrees to be responsible for any damages done to Resort equipment, goods or facilities during function caused in whole or in part by the client, his/her guests, employees, independent contractors or other agents.



Catering Event Information

Security – The Resort reserves the right to require security to monitor certain events at the expense of the group. Arrangements for security can be made directly with Conference Planning /Conference Services Manager at a cost of twenty five dollars (\$25) per hour. Prices are subject to change.

Hazardous Materials - Security approval is required for all events or exhibits that involve fireworks, pyrotechnics, cooking or other potentially hazardous situations. Permit information can be obtained through Conference Planning/Services Manager.

Audio Visual – Our highly trained Audio Visual partner can provide you with the latest in technical equipment along with superb service. Rates and information are available under separate cover. Please contact your Conference Planning/Service Manager or the Audio Visual team directly.

Electrical Requirements – The Resort/Preferred Vendor will provide all the necessary installation and removal services for the group’s electrical requirements. The Resort/Preferred Vendor reserves the right to inspect all production type equipment for safety and or code compliance. Electrical fees will be charged at four dollars and eighty five cents (\$4.85) per Amp.

Lost and Found – The Resort will not assume any responsibility for damages or loss of any merchandise or articles left in the Resort prior to, during or following Client’s function.

Cancellations – Please refer to your Sales contract for Food and Beverage cancellations fees.

Third Party Vendors – All vendors, hired by the client, including Atlantis’ Preferred Vendors, must adhere to the rules, regulations and policies of Atlantis. Please see your Conference Planning/Service Manager for the Rules of Engagement for Third Party Vendors.

Package Handling Charges

\$10 per box not exceeding one hundred and fifty pounds (150 lbs)

\$175 per pallet or box more than one hundred and fifty pounds (150 lbs)

A Hold Harmless Clause must be signed by the client or third party vendor (i.e. Production Company, decorator, exhibitor). This applies to all vendors and must be signed and returned a minimum of thirty days prior to group’s arrival.



Full Reception Package 1

\$200

Cocktail Hour

Appetizers (100 pieces each)

Samosa

Aloo Tikki with Tamarind
Chutney

Chicken Tikka

Fine Display of Cheeses for 100
guests

Brie, Cheddar, Swiss, Blue, Gouda and
Goat Cheese

Garnished with Fruits, Nuts, Crackers
and Bread

Open Bar

4 hours Deluxe Brands

Dinner Menu

Choose 1 Column:

Gobi Musallam Piyaj ki Gravy
Cabbage and Spices in Onion Curry

Matar Paneer
Green Peas and Cottage Cheese in Spicy Gravy

Paneer Jalfrezi
Cottage Cheese with Indian Tomato Sauce

Tandoori Chicken
Tandoori Spiced Marinated Chicken

Baingan Bharta Hara Dhania
Grilled, Mashed Eggplant with Spices

Jeera Pulao
Cumin Flavored Basmati Rice

Daal Palak Lahsun
Spinach with Garlic Indian Lentil

Tala Paneer Makhani
Deep Fried Cottage Cheese with Rich Tomato
Sauce

South Indian Style Chicken Curry
Mustard Seed Flavored Chicken Curry with
Vegetables and Coconut

Macchi Amritsari
Turmeric Dusted, Pan Fried White Fish

Baingan Bharta Hara Dhania
Grilled, Mashed Eggplant with Spices

Jeera Pulao
Cumin Flavored Basmati Rice

Desserts

Gajar Halwa
Cardamom Flavored Warm
Carrot Pudding

Shahi Tukra
Rich Bread Pudding with Fruits
and Cardamom

Chocolate Fondue

Sliced Seasonal Individual
Fruits

Included: Roti, Paratha, Raita, Papad, Achar, Chutney
All dishes can be made without onions, garlic and/or potatoes
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, , Chai, Tea and Iced Tea

Based on Two Hours of Service
Prices are Per Person and Subject to a 15% Gratuity & 10% VAT

Non-Vegetarian 1

\$125

Soup and Salad

Aloo Chat Anarkali

Potato Salad with Pomegranate and Lemon Juice

Kala Channa Chat

Black Peas Salad with Lemon Juice, Cilantro, Lemon Juice

Tandoori Murgh Chat with Masala

Tandoori Spice Marinated Chicken with Chat Masala and Lemon Juice

Macchi Chat with Limbu

Catch of the Day Fish Salad with Lemon Juice and Indian Spices

Two Salad Greens

Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion and Roasted Corn, Chickpeas, Boiled Potatoes

Selection of Dressings: Mango Cilantro Dressing, Masala Yogurt Dressing

Murgh Dal Shorba with Dumpling

Clove and Black Peppered Chicken and Lentil Dumpling Soup

Entrees

Kale Chole with Bhuni Hari Mirch

Tea Leaf Boiled Chickpeas with Spices and Fried Green Chilies

Channa Dhal Curry Tamater

Indian Gram Lentil and Tomato Stew

Sukhi Gobi Masala

Cauliflower with Turmeric, Tomatoes and Onions

Murgh Curry

Boneless Chicken in Indian Spices

Lamb Vindaloo

Dried Red Chili Marinated Lamb in Coconut Curry

Macchi Amritsari

Turmeric Dusted, Pan Fried White Fish

Rice

Vegetable Pulao

Basmati Rice with Mixed Vegetable

Dessert

Gajar Halwa

Cardamom Flavored Warm Carrot Pudding

Ladoo

Indian Sweet Ball

Coconut Rice Pudding with Rose

Water

Seasonal Sliced Fruits

Cookies and Brownies

*Included: Roti, Paratha, Raita, Papad, Achar, Chutney
All dishes can be made without onions, garlic and/or potatoes
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, , Chai, Tea and Iced Tea*

Based on Two Hours of Service

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Non-Vegetarian 2

\$135

Soup and Salad

Hari Dal Chat

Green Lentil, Tomatoes, Onions, Cilantro, Green Chili

Boti ka Chat Pudina Wala

Lamb Salad with Yogurt and Mint

Tandoori Murgh Chat with Masala

Tandoori Spice Marinated Chicken with Chat Masala and Lemon Juice

Two Salad Greens

Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion and Roasted Corn, Chickpeas, Boiled Potatoes

Selection of Dressings: Mango Cilantro Dressing, Masala Yogurt Dressing

Tomato Shorba

Creamy Tomato soup with Indian Spices

Entrees

Tandoori Chicken

Tandoori Spiced Marinated Chicken

Goan Macchi Curry

Mahi-Mahi in Freshly Ground Red Chili Paste

Lamb Korma

Boneless Lamb Curry in Almond and Yogurt Sauce

Matar Khum Tale Piyaj

English Green Peas and Mushroom Curry

Daal Palak Lahsun

Spinach with Garlic Indian Lentil

Vegetable Jalfrezi

Mixed Vegetable with Indian Tomato Sauce

Rice

Jeera Pulao

Cumin Flavored Basmati Rice

Matar Pulao

English Peas Basmati Rice Pilaf

Desserts

Phirni

Saffron Flavored Rice Pudding

Gulab Jamun

Deep Fried Milk Dumpling in Warm Sugar Syrup

Mango and Strawberry Mousse

Miniature Coconut Tartlets

Individual Seasonal Slice Fruits

*Included: Roti, Paratha, Raita, Papad, Achar, Chutney
All dishes can be made without onions, garlic and/or potatoes
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, , Chai, Tea and Iced Tea*

*Based on Two Hours of Service
Prices are Per Person and Subject to a 15% Gratuity & 10% VAT*

Non-Vegetarian 3

\$150

Soup and Salad

Kuchumbar Salad

Organic Tomatoes, English Cucumber, Spanish Onions, Green Chili, Cilantro

Hari Seb Beans, Coconut Tamater Salad

Green Beans, Fresh and Dried Coconut. Tomato and Chat Masala

Tale Soybean Salad

Fried Tofu Salad with Red Onions, Tomatoes and Fresh Green Chilies

Daskhini Salad with Jinga, Tamater and Shimla Mirch

South Indian Rice, Rock Shrimp, Tomatoes, Capsicums

Two Salad Greens

Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion and Roasted Corn, Chick Peas, Boiled Potatoes

Selection of Dressings: Mango Cilantro Dressing, Masala Yogurt Dressing

Yakhni

Clear Lamb Broth, Brunoised Vegetables and Cilantro

Cream of Khum with Khum Pakora

Cardamom-flavored Cream of Mushroom with Mushroom Tempura

Entrees

Murgh Tikka Masala

Tandoori Spice-Marinated Boneless Chicken in Dry Curry

Bahp Wali Bharwan Snapper

Steamed Snapper stuffed with Ginger and Red Onion

Masale Wali Chape

Sautéed Marinated Lamb Chops Onions and Tomatoes

Sukhi Paneer Burji

Mashed Cottage Cheese with Cumin and Cilantro

Bhune Aloo Jeera

Red Skin Potatoes with Cumin and Turmeric

Masale Wale Chaane

Black Peas Cooked in Spiced and Herb

Included: Roti, Paratha, Raita, Papad, Achar, Chutney

*All dishes can be made without onions, garlic and/or potatoes
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, , Chai, Tea and Iced Tea*

Based on Two Hours of Service

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Rice

Kashmiri Pulao

Basmati Rice Pilaf cooked with Fruits and Nuts

Desserts

Gulab Jamun

Deep Fried Milk Dumpling in Warm Sugar Syrup

Ladoo

Indian Sweet Ball

Phirni

Saffron Flavored Rice Pudding

Miniature Guava Cheese Cake

Individual Seasonal Slice Fruits

Cookies, Brownies

Vegetarian 1

\$80

Appetizer

Paneer Pakora

Rice

Saffron Pulao
Basmati Rice Flavored with Saffron and
Cardamom

Entrees

Kabuli Channa
Turmeric Flavored Chick Pea Curry

Dal Palak Lahsun
Indian Lentil, Spinach and Roasted Garlic

Aloo Dum
Stuffed and Baked Potato Curry with Onion Tomatoes

Paneer Parsanda Tomato Gravy
Cottage Cheese with Potato, Masala and Tomato Gravy

Band Gobi, Matar aur Gajar ki Sabzi
Cabbage, Green Peas, and Carrot Curry

Bhindi Dopiaza
Sautéed Okra with Red Onions

Desserts

Gulab Jamun
Deep Fried Milk Dumpling in Warm Sugar
Syrup

Miniature Guava Cheese Cake

Cookies, Brownies

Lassi and Assorted Juices

Included: Roti, Paratha, Raita, Papad, Achar, Chutney
All dishes can be made without onions, garlic and/or potatoes
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, , Chai, Tea and Iced Tea

Based on Two Hours of Service
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Vegetarian 2

\$100

Salads

Tale Soybean Salad

Fried Tofu Salad with Red Onions, Tomatoes and Fresh Green Chilies

Cherry Tomato and Feta Cheese Salad

Cherry Tomatoes, Pearl Onion, Feta Cheese, Lemon Juice, Cilantro

Potato Chat

Potatoes, Onions, Cilantro and Masala

Lahsun te Khum Salad

Wild Mushroom, Garlic, Lemon Juice and Chat Masala

Two Salad Greens

*Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion Sliced, Tomatoes and Roasted Corn, Chickpeas, Boiled Potatoes
Selection of Dressings: Mango Cilantro Dressing, Masala Yogurt Dressing*

Entrees

Kabuli Channa

Turmeric Flavored Chick Pea Curry

Dal Palak Lahsun

Indian Lentil, Spinach and Roasted Garlic

Aloo Dum

Stuffed and Baked Potato Curry with Onion Tomatoes

Paneer Parsanda Tomato Gravy

Cottage Cheese with Potato, Masala and Tomato Gravy

Band Gobi, Matar aur Gajar ki Sabzi

Cabbage, Green Peas and Carrot Curry

Bhindi Dopiazza

Sautéed Okra with Red Onions

Soups

Bhuna Badam Shorba

Rich Almond Soup with Indian Spices

Tomato Shorba

Creamy Tomato soup with Indian Spices

Rice

Saffron Pulao

Basmati Rice Flavored with Saffron and Cardamom

Desserts

Gulab Jamun

Deep Fried Milk Dumpling in Warm Sugar Syrup

Phirni

Saffron Flavored Rice Pudding

Coconut Rice Pudding with Raisin

*Miniature Guava Cheese Cake
Cookies, Brownies*

Included: Roti, Paratha, Raita, Papad, Achar, Chutney

*All dishes can be made without onions, garlic and/or potatoes
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, , Chai, Tea and Iced Tea*

Based on Two Hours of Service

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Vegetarian 3

\$105

Salads

Bud Gobi, Kismi and Kaju Salad
Indian Coleslaw with Raisin and Almond

Tandoori Sabzi Salad
Tandoori Marinated Vegetable Salad

5 Beans Chat
Five Beans with Red onions, Tomato and Hari Mirch
Salad

Kheera and Tamater Chat
Cucumber, Tomato, Cilantro and Chat Masala

Two Salad Greens
Cherry Tomatoes, Cucumbers, Olives, Shredded
Carrots, Red Onion Sliced, Tomatoes, and Roasted
Corn, Chick Peas, Boiled Potatoes
Selection of Dressings: Mango Cilantro Dressing, Masala
Yogurt Dressing

Entrees

Khatte Rajma
Red Kidney Beans with Tamarind Sauce

Palak Paneer
Spinach and Deep Fried Cottage Cheese Curry

Gobi Musallam Piyaj ki Gravy
Whole Deep Fried Cauliflower with Indian Spices

Navratan Korma Kaju Gravy
Mixed Vegetable and Cashew Nut Curry

Baingan Bharta Hara Dhania
Eggplant Curry with Cilantro, Onion, Tomato

Achari Aloo
Spicy Indian Pickle Potatoes

Soups

Kaddu ka Soup
Curried Butternut Squash Soup

Rice

Jeera and Cashew Pulao
Roasted Cumin and Cashew Basmati Rice
Pilaf

Desserts

Gajar Halwa
Cardamom Flavored Warm Carrot Pudding

Shahi Tukra
Rich Bread Pudding with Sweet Pistachio
Milk

Sliced Seasonal Individual Fruits
Coconut Flan
Key Lime Pie

Included: Roti, Paratha, Raita, Papad, Achar, Chutney
All dishes can be made without onions, garlic and/or potatoes
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, , Chai, Tea and Iced Tea

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Light Breakfast

\$56

Traditional Selections

Idli/ Sambar

Savory lentil and rice cake, served with vegetable stew made of lentil and tamarind

Aloo Puri

Spicy potatoes with gravy and puffed whole wheat bread (puri)

Chole Badure

Spicy Chickpea Gravy with Fried Bread

Jalebi

Deep fried flour batter in pretzel shape, soaked in sugar syrup.

Eggs

Full Omelet Bar

Fresh Beverages

Chai

Spicy tea

Lassi

Sweet drink made of yogurt and spices

Assorted Juices

Included: Roti, Paratha, Raita, Papad, Achar, Chutney

All dishes can be made without onions, garlic and/or potatoes

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, , Chai, Tea and Iced Tea

Based on Two Hours of Service

Prices are Per Person and Subject to a 15% Gratuity & 10% VAT



Indian Menu Items for Add-ons and Substitutions

Vegetarian Selections

Veggie Samosa

Fried Savory Pastry filled with Potato and Peas

Aloo Tikki

Pan Fried Potato Croquette with Tamarind Sauce

Dal Kabab

Deep Fried Yellow Lentil

Mushroom Pakora

Button Mushroom Gram Flour Fritters

Mixed Vegetable Pakora

Okra, Spinach, and Onion Gram Flour Fritter

Paneer Pakora

Cottage Cheese Gram Flour Fritter

Onion Bhaji

White Onion Fritter

Aloo Bonda

Green Pea and Onion Stuffed Potato

Dal Makhani

Black Rich Lentil Stew

Tala Paneer Makhani

Deep Fried Tofu with Rich Tomato Sauce

Aloo Palak Aur Hari Mirch

Baby Potatoes with Spinach and Indian Spices

Bharvan Bhindi Masala

Okra Fried in Mix of Indian Masala

Sukhi Bhindi

Sauteed Okra with Ginger, Garlic, and Tomatoes

Matar Paneer Piyaj aur Tamater

Green Peas and Cottage Cheese Curry

Aloo Gobi

Potato and Cauliflower Curry

Aloo Chutney

Stuffed Potatoes with Mint Sauce

Bharvan Baingan Masala

Indian Spiced Baby Eggplant

Paneer Jalfrezi Tamater Gravy

Cottage Cheese and Vegetable with Tomato Sauce

Kadai Paneer Hara Dhania

Deep Fried Cottage Cheese with Indian Tomato Sauce

Makki te Matar de Sabzi

Corn and Green Peas Curry

Vegetable Biryani

Spiced and Sauteed Mixed Vegetables in Basmati Rice



Indian Menu Items for Add-ons and Substitutions

Non-Vegetarian Selections

Appetizers

Keema Samosa
Fried Savory Pastry with Minced Lamb Filling

Kekra Samosa
Fried Savory Pastry with Curried Crab Filling

Keema Stuffed Khumb
Baked Mushroom Stuffed with Minced Lamb

Jhinga Pakora
Shrimp Fritter

Fish Pakora
Fish Fritter

Til ke Kebab
Sesame Seed Coated Chicken Finger

Seafood Kebab in Sugar Cane Stick
Lime Leaf Flavored Seafood Cake

Murgh Shorba
Spicy Clear Chicken Soup with Indian Spice

Biryani

Hyderabadi
Hyderabadi Style Basmati Rice with Onions

Murgh
Indian Spiced Sauteed Chicken in Basmati
Rice

Lamb
Rose Water Flavored Sauteed Lamb in
Basmati Rice

Special Treats

Jalebi
Deep fried flour batter
in pretzel shape, soaked in
sugar syrup.

Masala Chai
Spicy Tea

Mango Lassi
Sweet drink made of yogurt
and spices

Lamb

Tandoori Leg of Lamb
Marinated Leg of Lamb Served Cold

Pathar Kabab
Green Papaya and Garam Masala
Marinated Lamb

Rogan Josh
Lamb Curry with Kashmiri Spicy Curry

Dal ke Sath Goast
Boneless Lamb with Yellow Indian Lentil

Goast Kofta Curry
Minced Lamb Meatballs in Curry

Nargisi Kofta Curry
Boiled Egg Stuffed Lamb Curry

Keema te Matar
Minced Lamb and Green Pea Curry

Indian Menu Items for Add-ons and Substitutions

Non-Vegetarian Selections

Chicken

Murgh Tikka
Tandoori Spice Marinated Boneless Chicken

Murgh Malai Boneless
Cheese Marinated Boneless Roast Chicken

Tangri Kebab
Natural Marinated Roast Chicken Thighs

Murgh Makhani
"Butter Chicken", Boneless Chicken in Tomato Curry

Murgh Masala
Chicken Thigh in Onion and Tomato Gravy

Murgh Dhrumpara
Deep Fried Stuffed Chicken Breast with Mint Chutney

Murgh Lababdar
Boneless Chicken Breast in Onion Gravy

Murgh Parsanda
Boneless Stuffed Chicken Breast in Rich Tomato Gravy

Murgh Korma
Boneless Marinated Chicken in Cashew Nut Gravy

Achari Murgh
Oven Baked Chicken in Pickle Gravy

Fish

Samunderi Curry
Mixed Seafood Curry in Coconut Gravy

Macchi Kofta Curry
Deep Fried Fish Ball in Indian Spices

Macchi Tikka
Tandoori Spice Marinated Mahi-Mahi

Macchi Chutney Wali
Catch of the Day in Mint and Mango Sauce