



RHYTHM LONAVALA

W E D D I N G M E N U

Vegetarian Section





Mocktails

A wonderful selection of Mocktails to welcome your guests

Kiwi Blossom

Caribbean Sunrise

Blue Lagoon

Fruit Punch

Classic Mojito

Spicy Guava

Kokum Sharbat

Cranberry Delight

Orange Mint Cooler

Pan River

Strawberry Delight

Shirley Temple

Green Velvet

Litchi Cooler

Flavoured Caipiroska

Fruit Sangria

Red Rose

Cinderella

Passion of Rhythm

Calm Cooler

Virgin Pina Colada



Signature Dish



Spicy Preparation



Mocktails

A wonderful selection of Mocktails to welcome your guests

Apple Morning

Apple Fusion

Tangy Pineapple

Basil Lemonade

Sparkling Cucumber

Thanks Giving Punch

Ginger Lime Spritzer

Orange Mango Citrus

Orange Cinnamon

Final Whistle

Watermelon Fizz

Lemon Iced tea

California Sunrise

Mango Cilantro Shots



Signature Dish



Spicy Preparation

Soups

VEGETARIAN

Enjoy a wonderful Bread Basket station with interesting combinations like Focaccia, Ciabatta, Sourdough, Drumsticks, Dinner Roll, Lavash etc

Dal Dhaniya Shorba

Carrot & Fennel

Mulligatawny Soup

Vegetable Lung Fung

Tamatar Tulsi ka Shorba

Vegetable Jade

Cream of Roasted Tomatoes

Vegetable Lemon Coriander

Cream of Garden Vegetables

Vegetable Eight Treasure

Cream of Spinach

Vegetable Hot Pepper Lemon 🌶️

Cream of Mushroom

Vegetable Noodles

Cream of Green Peas & Mint 🍳

Vegetable Thupka 🌶️

Cream of Roasted Pumpkin

Vegetable Tom Yum 🌶️ 🍳

Salads



VEGETARIAN

Salad Bar will consist of Raita, Pickles, Papads, Chutneys, Assorted Seasonal Vegetables with Lettuce and Assorted Dressings

Carrot & Raisins

Chana Papdi Chaat

Waldorf Salad

Dahi Bhalla

Greek Salad

Khimchi

Beet & Citrus

Thai Spicy Veggies & Peanut

Spicy Mexican Corn 

Potato Mustard & Gherkins 

Three Beans Tex-Mex

Apple slaw

Spicy Sprouts

Bermudian Slaw

Koshimbir

Vegetable Hawaiian

Cucumber & Dill

Pasta Hawaiian

Aloo Chana Chaat

Tossed Greens with Cumin Dressing

Starters



VEGETARIAN

Saunfiyana Paneer Tikka

Achari Paneer Tikka

Afghani Paneer Tikka

Banjara Paneer Tikka

Tulsi Paneer Tikka

Paneer 65

Chili Paneer

Paneer Salt & Pepper

Paneer Hot Basil 

Paneer Chili Beans

Paneer Koliwada 

Hara Bhara Kebab

Hara Mutter & Methi Ke Kebab 

Rajma Ke Kebab

Aloo Corn Tikka

Malai Makai Ke Kebab

Aloo Mirch Ki Tikki 

Aloo Pudina Ki Tikki

Aloo Moong Ki Tikki

Cheese & Potato Crisps 

Babycorn Salt & Pepper

Fried Baby Corn with Soya, Wasabi Drizzle

Starters

VEGETARIAN

Vegetable Dumplings with Coriander Sauce

Spinach Dumpling with Hot Beans Sauce 🧑‍🍳

Crispy Vegetable Salt & Pepper

Dragon Vegetable Spring Rolls

Potli Samosa

Mini Mutter Samosa

Petit Dal Kachori

Green Peas Ghughra

Cheese Chili Samosa

Vegetable Triangles

Kung Pao Potatoes

Honey Chili Potatoes

Crispy Baby Corn Chili Pepper

Cheese Chili Toast

Tomato Basil Bruschetta

Baby Corn Koliwada

Chili Mustard Potatoes

Vegetables Croquettes

Jalapeno Poppers

Cheese & Corn Poppers

Spicy BBQ Vegetable Poppers 🌶️

Farsan

Dal Kachori

Green Peas Kachori

Mini Punjabi Samosa

Green Peas Samosa

Khandvi

Khaman Dhokla

Sandwich Dhokla

Batata Vada

Jodhpurl Mirchi Vada

Shahi Mutter Ghughra

Hara Mutter Cheese Tikki

Kaccha Kele Ka Samosa

Moong Dal Bhajiya

Khaman Dhokla

Sandwich Dhokla

Khasta Kachori

Patra Vadi

Kothimbir Vadi

Methi Moong Roll

Aloo Methi Ki Tikki

Palak Cheese Tikki



Signature Dish



Spicy Preparation



Main Course

PANEER DISHES

Paneer Makhani

Paneer Diwani Handi

Paneer Saagwala

Paneer Lazeez

Paneer Masala

Paneer Korma

Paneer Methi

Paneer Kalimirch

Paneer Hara Pyaz

Paneer Khurchan

Paneer Dhingri Dolma 🍳

Makhani Wala Saag Paneer

Paneer Do Piyaza

Kadhai Paneer

Paneer Kheema Masala 🍳

Paneer Jalfrezi

Paneer Hyderabadi

Paneer Kofta Curry

Paneer Mutter

Paneer Tikka Masala

Paneer Lasooni


Paneer Achari Masala

Paneer Hara Masala



Main Course

ALOO / BHINDI DISHES

- | | |
|---|------------------------------|
| <i>Aloo Jeera</i> | <i>Aloo Jodhpuri</i> |
| <i>Aloo Hing Dhaniya</i>  | <i>Potato Varuval</i> |
| <i>Aloo Panch Phoran</i> | <i>Aloo Simla Mirch</i> |
| <i>Aloo Hara Masala</i> | <i>Lauki ka Kofta Masala</i> |
| <i>Aloo Palak</i> | <i>Subz Kofta Masala</i> |
| <i>Aloo Methi</i> | <i>Kofta Shaam Savera</i> |
| <i>Aloo Rasila</i> | <i>Malai Kofta Curry</i> |
| <i>Aloo Tamatar</i> | <i>Bhindi Do Pyaza</i> |
| <i>Aloo Mutter</i> | <i>Bhindi Jaipuri</i> |
| <i>Batata Lasaniya</i> | <i>Bhindi Kurkure</i> |
| <i>Aloo Dum Banarasi</i> | <i>Bhindi Bhujiya</i> |
| <i>Aloo Dum Kashmiri</i> | |



Signature Dish



Spicy Preparation



Main Course

VEGETABLES & SAAG

Subz Diwani Handi

Subz Korma

Subz Miloni

Subz Jalfrezi

Subz Hyderabad

Subz Bhuna

Subz Jaipuri

Subz Begum Bahar

Subz Achari Masala

Subz Makhanwala

Subz Kadai

Lagan ka Mela

Subz Khada Masala

Subz Hara Pyaz

Subz Lahore

Gobi Adraki

Gobi Tamatar

Gobi Mutter

Gobi Masala

Gobi Aloo Masala

Makai Palak

Corn Capsicum Masala 🍳

Methi Malai Mutter

Makai Kumbhara Pyaza

Main Course

VEGETABLES & SAAG

Mushroom Mutter Masala

Mushroom Makhana

Gatta nu Shaak

Turiya Patra nu Shaak

Bhindi Sambhariya

Sev Tamatar nu Shaak

Undhiyu

Bharli Vangi

Beans Carrot Poriyal

Cabbage Foggat

Kerala Vegetable Stew

Batata Chi Bhaji

Pavakkai Fry

Dal Dhokli

Flower Vatana Tamatar

Gobi Vatana

Valor Muthia nu Shaak

Sukhi Bhajji

Vegetable Chettinad



Signature Dish



Spicy Preparation

Rice Dishes

INDIAN

Kashmiri Pulao

Jeera Rice

Subz Handi Biryani 

Vagharela Bhaat

Coconut Rice

Lemon Rice

Vegetable Pulao

Green Peas Pulao

Barista Pulao

Jeera Pulao

Moti Pulao

Tawa Pulao

Masala Bhaat

Ram Khichdi

Bajre ki Khichdi

Gatte ka Pulao



Signature Dish



Spicy Preparation



Daal Dishes

INDIAN

Dal Panchratan

Dal Palak

Dal Makhani 

Lasooni Dal Tadka

Rajma Masala

Dal Banjara

Masoor Dal Masala

Bengali Cholar Dal

Dal Fry

Gujarati Dal

Punjabi Pakora Kadhi

Gujarati Kadhi

Surti Dal



Indian Breads

Tandoori Roti

Butter Naan

Missi Roti

Masala Kulcha

Makai Ki Roti

Roomali Roti

Laccha Paratha

Aloo Paratha

Gobi Paratha

Methi Paratha

Mooli Paratha

Dal Paratha

Matar Paratha

Paneer Paratha

Pudina Paratha

Onion Kulcha

Masala Kulcha



Signature Dish



Spicy Preparation



Main Course



INTERNATIONAL

Vegetables Al Forno

Vegetables in Chinese Parsley Sauce

Vegetables Fricassee

Okra in Black Beans Sauce

Ratatouille

Cauliflower & Mushroom in Hot Garlic Sauce

Creamy Corn & Spinach

Potatoes & Corn in Siracha Sauce

Moroccan Stew

Baby Corn in Sichuan Sauce

Vegetable à la King

Four Treasure Vegetables in Hunan Sauce

Vegetables in Mustard Sauce

Seasonal Vegetables in Sichuan Sauce

Vegetable à la Pesto

Sweet & Sour Vegetables

Gratin Chives Potatoes

Vegetable Dumplings in Ginger Soya

Vegetable à la Milanese

Vegetables Green Thai Curry  

Vegetables in Hot Beans Sauce

Vegetables Red Thai Curry 

Vegetables in Chili Basil Sauce



Signature Dish



Spicy Preparation

Rice & Noodles

INTERNATIONAL

Mexican Rice

Herbed Rice

Vegetables Fried Rice

Singapore Style Fried Rice

Indonesian Style Fried Rice 

Hunan Fried Rice

Five Spice Fried Rice

Chili Coriander Fried Rice

Chili Garlic Fried Rice 

Burnt Garlic Fried Rice

Hakka Noodles

Singapore Style Noodles

Chili Coriander Noodles 

Pad Thai Noodles

Hot Garlic Noodles

Bell Pepper & Tomato Noodles

Spinach Garlic Noodles

Schezwan Noodles

Indian Desserts

Hot Gulab Jamun

Kala Jamun

Kesar Phirni

Malpua

Jalebi

Doodhi Halwa

Moong Dal Halwa

Moong Dal Anjeer Halwa

Sevyan Dry Fruits Payasam

Medawar Kheer

Dry Fruits Rice Kheer

Gajar Halwa (Seasonal)

Flavoured Rabdi

Flavoured Basundi

Shahi Tukda

Chandrakala

Madhur Milan

Baked Gulab Jamun

Baked Moong Dal Halwa & Boondi 🧑‍🍳

Western Desserts (Hot)



Date & Walnut Pudding

Cabinet Pudding

Chocó Chips Pudding

Chocolate Cinnamon & Raisins Pudding

Butterscotch Pudding

Chocolate Mud Pie

Warm & Goey Chocolate Brownie

Croissant Pudding

Muffin Pudding

Western Desserts (Cold)

Rich Chocolate Pastry

Chocolate Nuts Squares

Chocolate Fudge

Flavoured Yoghurt

Chocolate Mousse

Trifle Pudding

Assorted Pastry

Flavoured Mousse

Flavoured Cheese Cake

Chocolate Crispy Balls

Tiramisu

Key Lime Pie

Spanish Cake

Caramel Custard

Crème Brûlée

Chocolate Mud Pie 

Bebinca

Basbousa

Assorted Mousse

Lemon Curd Tart

Pineapple Upside Down Cake

Trio Mousse



Ice Creams

Vanilla

Butterscotch

Chocolate Chips

Strawberry Ice Cream

Kesar Pista

Raj Bhog

Plain Pista

Malai Stick Kulfi

Malai Pot Kulfi

Dark Chocolate

Kulfi Falooda

Mango Ice Cream



Signature Dish



Spicy Preparation

Live Stations



CH A A T

WADA PAV

Served with dry Lasun chutney, green chutney & meethi chutney

MISAL PAV

Sprouts have never been so tasty... topped with a farsan mixture, chopped Onions, Tomatoes, fresh Coriander leaves, and squeeze of Lime. Kolhapuri Misal, dunk in Pav to soak up the gravy or top with Dahi to tone down the Chili

DABELI

Dabeli is like a sandwich where the stuffing is spicy Potato mixture with different chutneys, Sev, Peanuts and Pomegranate Seeds

RAGADA PATTICE

Served as per the choice of spices and topping

SHAKARKANDI CHAAT

Delicious combination of sweet Potatoes & spices



*Live
Stations*

CH A A T

CHAAT COUNTER

*Mouthwatering chats from several states of India.
(Choose Any Three Varieties)*

Pani Puri

Mumbai Bhel

Sev Puri

Dahi Puri

Jhalmuri

Channa Chaat

Dahi Papdi Chaat

Aloo Tikki ki Chaat



Signature Dish



Spicy Preparation

Live Stations

NORTH INDIAN

SIGDI SE

Melt-in-the-mouth Kebabs dotted with herbs & spiced just right, served with Pudina-Pyaz chutney. Accompanied by Laccha Onions, Mint chutney, Dahi Lasun chutney and Lime Wedges

Vegetarian (Three Variety)

Non - Vegetarian (Two Variety) (Chicken & Fish)

TAWA SE

Kheema, spiked with just the right amount of spices, served with Parathas or Pavs. Accompanied by Laccha Onions, Mint chutney, Dahi Lasun chutney and Lime Wedges

Vegetarian (Mix Veg. or Soya Crumble)

Non - Vegetarian (Chicken)





Live Stations

SOUTH INDIAN

(Chose any 1)

DOSA

Live to Order served with sambar & 2 types of chutney

UTTAPAM

Live to Order served with sambar & 2 types of chutney

APPAM

Fluffy rice batter Pancakes served with a mild Kerala vegetable style stew

BISI BELE BATH

A spicy rice dish from Karnataka with vegetables and garnished with dry fruits



Signature Dish



Spicy Preparation

Live Stations

PAN ASIAN: MONGOLIAN

GENGHIS GRILL: Vegetarian

A style of exhibition cooking adapted from the tradition of the great warriors. In the Thirteenth Century, Genghis Khan and his soldiers from Mongolia conquered many countries and established one of the greatest empires the world had ever known. After a long day of hunting, they would make camp and prepare feasts. Using their swords, the warriors would prepare vegetables and spices, and grill them on their upturned shields over a hot blazing fire.

*This has become known the world over as **Mongolian BBQ**.*

Baby Corn, Bok Choy, Asparagus, Carrots, Scallions, Chinese Cabbage, Red Cabbage, Broccoli, Peppers, Tofu, etc

Tossed with Sichuan Sauce, Hoisin Sauce, Vegetarian Oyster Sauce, Sweet & Sour Sauce, Black Bean Chili, Black Pepper, Lemon Garlic, Soya Celery Chili, Honey Sesame and many more

Served with Flat Noodles, Hakka Noodles, and Rice



Signature Dish



Spicy Preparation



Live Stations

PAN ASIAN: BURMESE

KHOWSUEY

A delectable one-pot meal which is essentially a vegetable broth thickened with Coconut milk, noodles, crunchy vegetables, and crispy toppings such as crushed Peanuts, etc. The final touch is a squeeze of Lime and fried Garlic sprinkle...

BURMESE CURRY WITH FRESH NOODLES

Top with chopped Spring Onions (Bulbs and Chives), chopped Tomatoes, crunchy Bean Sprouts, crushed Peanuts, Chilies, fresh Coriander leaves.



Live Stations

PAN ASIAN: DIM SUM

Tiny parcels of glistening pastry, hiding mouthfuls of delicately-flavoured ingredients. Dim Sum are delicious, super-healthy and great to share. People have been tucking into Dim Sum since the Tang dynasty cooked them up way back in the 8th century.

Dimsums Menu:

Tofu & Spinach

Water Chestnut

Corn, Almond & Broccoli

Mushroom

Served with dipping sauces: Chili Oil, Soy Sauce, Mint Sauce, Black Bean Chili Sauce with Garlic, Szechuan Sauce



Live Stations

ITALIAN

À LA MINUTE PASTAS

Three varieties of pasta with three varieties of sauces and seasonal exotic vegetables

Non-veg toppings: Chicken

YOUR OWN PIZZERIA

Add your choice of toppings as we set up a live pizzeria, and have your favorite pizza.

Base options: Regular / Whole Wheat

Toppings: *Bell Peppers, Cherry Tomatoes, Corn, Black & Green Olives, Jalapenos, Sundried Tomatoes, Fresh Basil, Paneer, Baby corn, Wilted Spinach, Cheese, etc.*

Served with Tabasco, Oregano, extra Virgin Olive Oil, Chili Flakes

PANINI

Classic Italian grilled sandwich With

Mozzarella, Tomato & Pesto spread

Jalapenos & Cheese

Lettuce, Tomato, Cucumber with Olive Oil

Bread options : Multi-Grain, Italian Panini, Baguette, French Loaf

Accompaniments include Cole Slaw

Live Stations



MEXICAN

(Choose any 1)

QUESADILLAS

Grilled Flour Tortillas filled with Cheese, Onion, Tomatoes & Jalapeno Chili served with Guacamole

SOFT TACOS

Choice of fillings with Cheese Sauce & Salsas

CHIMICHANGAS

Beans or Soy Crumbles wrapped in a Tortilla & deep fried. Served with Salsa

HOMEMADE NACHOS WITH CHEESE SAUCE

Assorted Nachos with Mexican Cheese Sauce

Live Stations



LEBANESE

(Choose any 1)

PANEER SHAWARMA

The name Shawarma comes from the Turkish word Cevirme which means turning. Large chunks of marinated Paneer are skewered on vertical strips & rolled up with pickled vegetables & dressing in soft Pita.

FALAFEL

It is a fried ball or patty made from Chickpeas put into Pita bread, along with the appetizing dips as

Pesto Hummus, Garlic Hummus, Paprika Hummus, Baba Ganoush, Tabbouleh, Tzatziki, Pickled Red Cabbage, Mixed Salad

*Live
Stations*

FONDUE

SWISS FONDUE

TRADITIONAL SWISS FONDUE

or

HERB PAPRIKA FONDUE

or

OLIVE & SUN-DRIED

Served with Artisan Breads, Potatoes, Cauliflower, Whole Mushrooms, Red & Yellow Pepper, Broccoli Florets and Olives



Signature Dish



Spicy Preparation

Live Stations



DESSERTS

FUDGE BROWNIE SUNDAE

Warm moist Walnut Brownies served with a choice of sauces :

*Caramel, Fudge, Butterscotch,
& served with Vanilla Ice Cream*

Toppings: *Nuts, Crispies, Chocolate Vermicelli*

FRESH FRUITS BAR

*Fruits but live in fronts of guest, choice of fruits are
Thai Guava, Watermelon, Dragon Fruit, Kiwi, Cantaloupes, Honeydew*



Signature Dish



Spicy Preparation



Hi-Tea Snacks

INTERNATIONAL

Burritos

Quesadillas

Vegetables Puff

Mushroom Puff

Schezwan Vegetables Triangle

Vegetable Calzone 

Mushroom Vol-au-vent

Cheese Chili Toast

Vegetables Cutlet

Vegetable Frankie

Vegetable Tart

Spinach & Cheese Tart

Mini Pizza

Pizza Pin

Chutney Tomato Cucumber Sandwich

Cocktail Coleslaw Sandwich

Cucumber Dill Sandwich

Hi-Tea Desserts

C O L D S E C T I O N

Chocolate Pastries

Pineapple Pastry

Marble Pastry

Chocolate Walnut Brownie

Chocolate Mud Pie

Strawberry Cup Cakes with Frosting

Chocolate Chips Cupcakes

Red Velvet Cupcakes 

Oreo Cup Cakes

Apple Strudel

Raisin Scones

Banana Slice Cake

Zucchini Slice Cake

Date & Walnut Cakes

Carrot & Raisins Slice Cake

Cookies



Signature Dish



Spicy Preparation



Carapaces

Vol-au-vent

Pizza Pin

Herbed Cheese Toast

Tomato Pesto Toast

Dill Cucumber

Roasted Bell Pepper Cheese

Hummus Stuffed Cucumber

Cucumber Roll

Stuffed Zucchini

Paneer Tikka Blanket

Cheese Triangle

Tandoori Veg Tartlets

Cottage Cheese Tartlets

Water Chestnut Mushroom Tartlets

Tex-Mex Tartlets

Mexican Refried Beans Tartlets

Mediterranean Tartlets



Non Vegetarian Dishes





Soups

NON VEGETARIAN

Enjoy a wonderful Bread Basket station with interesting combinations like Focaccia, Ciabatta, Sourdough, Drum Sticks, Dinner Roll, Lavash, etc

Murg Dhaniya Shorba

Chicken Eight Treasure

Murg Badam Ka Shorba

Chicken Pepper lemon

Murg Pudina Ka Shorba

Chicken Noodle Soup

Murg Tulsi Ka Shorba

Chicken Tom Yum 🌶️

Thyme scented Cream of Chicken

Chicken Tom Kha

Chicken & Corn soup

Chicken Lemon Coriander

Cream of Roasted Tomato

Chicken Garlic Soup

Summer Minestrone

Chicken Jade

Mexican Chicken & Kidney Beans 🍳

Chicken Lung Fung

Chicken Hot Pot

Starters



NON VEGETARIAN

Chicken Shikampuri Kebab & Pudina Dip 

Tawa Machhi

Chicken 65

Kerala Pepper Chicken 

Bhatti ka Murgh

Murgh Afghani Tikka

Murgh Angara Tikka

Murgh Hari Mirch ka Tikka

Machli Koliwada

Murgh Kadak Sheekh Kebab

Murgh Nizami Kebab

Murgh Achari Tikka

Chicken Kheema Samosa

Rawa Fish Fried

Pan-Fried Fish Chili Basil

Crispy Fish Hot Beans

Fish Chili Mustard

Fish Golden Fried

Fish Nugget

Fish Salt & Pepper

Fish Finger

Masala Fish Finger

Sesame Fish Finger

Starters



NON VEGETARIAN

Fish Ginger Soya

Fish Black Beans

Chicken Chili Beans

Lemon Chicken

Chicken Yakitori

Chili Chicken

Chicken Korean BBQ

Chicken Teriyaki

Thai Chicken Lemon Grass

Chicken Satay

Sambal Oelek Chicken

Chimichurri Chicken 

Chicken Basil Tikka

Chicken Spicy Ginger Soya

Sichuan Chili Chicken

Chicken Peri - Peri  

BBQ Chicken

Cajun Chicken

Mexican BBQ Chicken

Chicken Nugget

Kim Lee Chicken

Kung Pao Chicken

Main Course

CHICKEN

Chicken Mughlai

Murgh Lababdar 

Murgh Makhani

Murgh Dum Sunheri

Murgh Kadai

Murgh Hara Masala

Murgh Handi

Methi Murgh 

Murgh Achari Masala

Murgh Tariwala

Murgh Khada Masala

Murgh Saagwala

Murgh Rezala

Murgh Nilgiri

Murgh Korma

Murgh Lasooni

Murgh Rogani

Murgh Kolhapuri 

Kombdi Cha Rassa

Murgh Peshawri

Chicken Curry

Murgh Lahori

Chicken Chettinad



Signature Dish



Spicy Preparation

Main Course

FISH

Meen Varuval

Meen Moilee

Hyderabadi Machhi Curry

Malabar Meen Curry

Andhra Fish Curry

Bengali Fish Curry 🍳

Amritsari Fish Curry

Malwani Fish Curry 🌶️

Goan Fish Curry

Meen Mappas

Kasundi Fish Curry



Signature Dish



Spicy Preparation

Main Course



INTERNATIONAL

Grilled Fish with Lemon Butter Sauce

Grilled Fish Dill with Caper Sauce 

Fried Breaded Fish with Garlic Sauce

Grilled Fish Veracruz

Grilled Fish with Devil Sauce 

Fish à la King

Chicken in Hot Garlic Sauce

Chicken in Black Beans Sauce

Chicken in Pepper Garlic Sauce

Hunan Style Chicken

Chicken Sichuan Pepper

Chicken in Hot Basil Sauce

Chicken in Teriyaki Sauce

Chicken in Ginger Chili Soya

Chicken Green Curry  

Chicken Red Curry 



Sample Menus: Veg.



WELCOME LUNCH (MENU #1)

Item

Description

SOUP (2 nos.)

VEGETABLES JADE SOUP
TOMATO TULSI KA SHORBA
(WITH BREAD ROLL & STICKS)

SALAD BAR (3 nos.)

KIMCHI SALAD
VEG HAWAIIAN SALAD
TABOULI
ASSORTED CUT VEG CHUTNEY, PICKLES &
PAPADS

CURD (1 nos.)

PINEAPPLE RAITA

FARSAN / (1 nos.)
APPETIZER

THAI SPRING ROLL

MAIN COURSE (4 nos.)

PANEER KOFTA CURRY
SUBZ KHADA MASALA
ALOO AMCHUR
VEGETABLE LASAGNE

RICE (2 nos.)

STEAMED BASMATI RICE
GREEN PEAS PULAV

DAL (2 nos.)

DAL PALAK (LASOONI TADKA)
PUNJABI KADHI PAKODA

TANDOORI BREADS (3 nos.)

TANDOORI ROTI
NAAN / KULCHA
PARATHA

DESSERTS (3 nos.)

GULAB JAMUN
ORANGE BAKED YOGHURT
WALNUT BROWNIE

ICE CREAM (1 nos.)

VANILLA ICE CREAM WITH HOT CHOCOLATE



POOL PARTY THEMED LUNCH (MENU #2)

Item

Description

MOCKTAILS (1 nos.)	KOKUM SHARBAT
SOUP (2 nos.)	CREAM OF ROASTED TOMATO MULLIGATAWNY (WITH BREAD ROLLS & STICKS)
SALAD (4 nos.)	ALOO PAPADI CHAT DAHI VADA GREEK SALAD SPICY SPROUTS ASSORTED CUT VEG CHUTNEY, PICKLES & PAPADS
CURD (2 nos.)	BOONDI RAITA DAHI BHALLA
STARTERS (4 nos.)	BANJARA PANEER TIKKA VEGETABLE POPPERS IN CHILI BASIL TAWA HARA MUTTER METHI KABAB SPRING ROLL WITH SWEET CHILI DIP
MAIN COURSE (5 nos.)	SUBZ ACHARI MASALA PANEER KHEEMA MASALA WITH PAV DUM ALOO PUNJABI TAWA SUBZI VEGETABLE MANCHURIAN
RICE (2 nos.)	TAWA PULAV FRIED RICE
DAL (2 nos.)	RAJMA MASALA DAL FRY
ASSORTED BREADS (3 nos.)	TANDOORI ROTI NAAN & KULCHA PARATHA
LIVE COUNTERS (1 nos.)	VEGETABLE QUESADILLA, NACHOS WITH CHEESE SAUCE & TWO TYPES OF SALSA
DESSERTS (4 nos.)	KESAR JALEBI WITH RABRI GULAB JAMUN, BLUEBERRY CHEESECAKE ASSORTED PASTRIES (CHOCOLATE, STRAWBERRY, PINEAPPLE)
ICE CREAM (2 nos.)	BLACK CURRENT ICE CREAM STICK KULFI





HI-TEA (MENU #1)

Item

JUICE (2 nos.)

LIVE (2 nos.)

TEA & COFFEE

Description

MIXED FRUIT JUICE
GUAVA JUICE

MOONG DAL CHILLA COUNTER
CHAT COUNTER - KARARI ALOO RAGADA

MASALA CHAI & COFFEE
BISCUITS & COOKIES



HI-TEA (MENU #2)

Item

JUICE (2 nos.)

LIVE (3 nos.)

TEA & COFFEE

Description

CRANBERRY JUICE
LITCHI JUICE

PAV BHAJI
ASSORTED VEGETABLE PAKODAS
CHOLE SAMOSA

MALASA CHAI & COFFEE
ASSORTED TYPES OF BISCUITS & COOKIES





SANGEET DINNER THEME (VEG MENU # 3)

Item

Description

MOCKTAILS (1 nos.)	BLUE LAGOON
SOUP (2 nos.)	LEMON CORIANDER HONG KONG
SALAD BAR (5 nos.)	THAI SPICY SHREDDED VEG PEANUT SPICY CORN TEX MEX BROKEN WHEAT SALAD DAHI BHALLA ALOO PAPDI CHAAT ASSORTED CUT VEG CHUTNEY, PICKLES & PAPADS
CURD (2 nos.)	KAKDI PUDINA RAITA BAGARA DAHI (JAIN & NON JAIN)
STARTERS (4 nos.)	HARA MUTTER METHI KEBAB WITH TANGY TOMATO CHUTNEY PANEER POPPERS TOSSED SIRACHA CHILI SAUFIYANI PANEER TIKKA WITH DHANIYA LASAN KI CHUTNEY
FARSAN (2 nos.)	THAI SPRING ROLL WITH SPICY DIP CHEESE CHILLI CILANTRO SAMOSA WITH MINT CHUTNEY
MAIN COURSE (6 nos.)	PANEER TIKKA MASALA SHAHI KOFTA VEGETABLES JALFREZI SARSON KA SAAG (W/ BUTTER & JAGGERY) TAWA SABZI PUNJABI CHOLE
RICE (2 nos.)	VEGETABLE DUM BIRYANI JEERA RICE
DAL (2 nos.)	PUNJABI KADHI PAKODA DAL DOUBLE TADKA
ASSORTED BREADS (3 nos.)	TANDOORI NAAN & KULCHA ROTI PARATHA
LIVE COUNTERS (2 nos.)	PIZZA COUNTER WOK BAR: NOODLES & RICE WITH CHOICE OF GRAVY
DESSERTS (4 nos.)	ASSORTED PASTRY MALPUA WITH RABRI MOONG DAL HALWA TIRAMISU
ICE CREAM (2 nos.)	MALAI KULFI BUTTER SCOTCH ICE CREAM



RECEPTION THEME DINNER (VEG) MULTI-CUISINE WITH LIVE COUNTERS

Item

Description

MOCKTAIL

FRUIT SANGRIA
BLUE LAGOON

SOUP

BURMESE KHOWSUEY SOUP WITH
ACCOMPANIMENTS
CREAM OF ROASTED PUMPKIN WITH COCONUT
& CURRY

SALAD BAR

CHOP VEGETABLES IN SWEET CHILLI DRESSING
APPLE & CITRUS SALAD
FATTOUSH
PAPAYA SALAD WITH PEANUT
SPICY SPROUTS
PINEAPPLE RAITA
DAHI BHALLA

AGRA CHAAT

AGRAWALI ALOO KI TIKKI
PALAK PATTE KI DAHIWALI CHAAT
PANI PURI
DAHI PAPDI

MALGUDI SPECIAL

FLAVOURED PANIYARAM
THATTA IDLI
BISIBELE BHAAT
BABY POTATO VARUVAL
VEGETABLES CHETTINAD
MALABARI PAROTTA

PUNJABI
(SIGDE SE..)

AMRITSARI SYLE PANEER TIKKA
TANDOORI BHARWAN ALOO
TAWA PANEER MASALA
PINDI CHOLE
PUNJABI KADHI WITH PAKODA
SARSO KA SAAG WITH GUD MAKHAN
DAL MAKHANI
ASSORTED TANDOORI NAAN, KULCHA, PARATHA,
MISSI ROTI, MAKAI KI ROTI

MEXICAN FLAVOUR

CHEESE CILANTRO QUESADILLA
BEANS & CHEESE BURRITOS
NACHOS
VEGETABLES ALA VERA CRUZ
MEXICAN RICE SERVED WITH TWO TYPES OF
SALSA & GUACAMOLE

DESSERTS

SHAHI GULAB JAMUN
DOUBLE KA MEETHA
RASMALAI
CHURROS WITH CHOCOLATE SAUCE
MEXICAN DARK CHOCOLATE POTS DE CREME
KULFI FALOODA
KESAR PISTA ICE CREAM



BUFFET BREAKFAST (V E G)

Item

Description

COLD SELECTION

MIX FRUITS JUICE
CUT FRESH FRUITS
CHOICE OF PACKED JUICE
BLUEBERRY SHAKE

CEREAL OFFERINGS

CORNFLAKES
CHOCOLATE FLAKES

BREAKFAST PASTRIES

BANANA CAKE
MUFFINS
WHOLE-GRAIN BREAD
DOUGHNUTS
CROISSANT

HOT SELECTION

CHOICE OF DOSA/UTTAPAM
RAISINS PANCAKE
WAFFLE WITH CONDIMENTS
MASALA OATS
KANDA POHA
BEDMI PURI BHAJI
PINEAPPLE SHEERA
MYSORE BONDA
MASALA IDLI
SAMBAR
TWO TYPES OF CHUTNEY



BUFFET BREAKFAST (V E G)

Item

Description

COLD SELECTION

WATERMELON JUICE
CUT FRESH FRUITS
CHOICE OF PACKED JUICE
CHOCOLATE MILKSHAKE

CEREAL OFFERINGS

CORNFLAKES
MUESLI

BREAKFAST PASTRY'S

BANANA CAKE
MUFFINS
WHOLE GRAIN BREAD
DOUGHNUTS
CROISSANT

HOT SELECTION

CHOICE OF DOSA
CHOCOCHIPS PANCAKE
WAFFLE WITH CONDIMENTS
MASALA KHICHU
SABUDANA KHICHDI
MISAL PAV
DRY FRUITS LAAPSI
MOONG DAL VADA
VEGETABLES IDLI
SAMBAR
TWO TYPES OF CHUTNEY



Sample Menus: Non Veg.



POOL PARTY LUNCH WITH THEME (NON-VEG MENU #3)

Item

Description

MOCKTAILS (1 nos.)

KOKUM SHARBAT

SOUP (2 nos.)

CREAM OF ROASTED TOMATO
CHICKEN THUPKA
WITH BREAD ROLL AND STICKS

SALAD BAR (5 nos.)

ALOO PAPDI CHAT
DAHI VADA
GREEK SALAD
APPLE SLAW
SPICY SPROUTS

CURD (1 nos.)

BOONDI RAITA
DAHI BHALLA

STARTERS (4 nos.)
(2 Veg & 2 Non Veg)

BANJARA PANEER TIKKA
VEGETABLE POPPERS IN CHILI BASIL
CHICKEN KOREAN STYLE
FISH TAWA FRY

FARSAN (2 nos.)

DAL KACHORI WITH CHUTNEY
MINI SAMOSA WITH MINT CHUTNEY

MAIN COURSE (6 nos.)
(3 Veg & 3 Non Veg)

SUBZ ACHARI MASALA
PANEER KHEEMA MASALA WITH PAV
DUM ALOO PUNJABI
CHICKEN KHADA MASALA
TAWA MURG
FISH HARA MASALA

RICE (2 nos.)

TAWA PULAV
STEAMED BASMATI RICE

DAL (2 nos.)

RAJMA MASALA
DAL FRY

ASSORTED BREADS (3 nos.)

TANDOORI ROTI
NAAN & KULCHA
PARATHA

LIVE COUNTERS (2 nos.)

CHICKEN SHAWARMA
MONGOLIAN BAR

DESSERTS (4 nos.)

KESAR JALEBI WITH RABRI
GULAB JAMUN
BLUE BERRY CHEESECAKE
ASSORTED PASTRIES (BLACK FOREST, PINEAPPLE,
BLUEBERRY)

ICE CREAM (2 nos.)

BLACK CURRENT ICE CREAM
STICK KULFI



SANGEET DINNER THEME (NON-VEG MENU #3)

Item

Description

MOCKTAILS (1 nos.)

KIWI BLOSSOM

SOUP (2 nos.)

LEMON CORIANDER
MURG BADAM KA SHORBA

SALAD (4 nos.)

SPICY MEXICAN CORN
WALDORF
BERMUDIAN SLAW
SPICY PAPAYA SALAD

CURD (2 nos.)

BOONDI RAITA
DAHI GUJIYA

STARTERS (4 nos.)
(2 Veg & 2 Non Veg)

VEG DUMPING CHILLI BASIL
STUFFED MUSHROOM
TANDOOR AJWAINI FISH TIKKA
CHICKEN KOREAN BBQ

FARSAN (2 nos.)

JODHPURI MIRCHI VADA
COCKTAIL SAMOSA

MAIN COURSE (6 nos.)
(3 Veg & 3 Non Veg)

BUTTER CHICKEN
KERALA FISH CURRY
CHICKEN IN HOT BEAN SAUCE
RAJASTHANI KURKURI BHINDI
PANEER TIKKA MASALA
SHAHI KOFTA

RICE (2 nos.)

BURNT GARLIC FRIED RICE
HYDERBADI SUBZ DUM BIRYANI

DAL (2 nos.)

DAL MAKHANI
DAL FRY

ASSORTED BREADS (4 nos.)

ASSORTED TANDOORI NAAN & KULCHA
PARATHA
ROTI
MISSI ROTI

LIVE COUNTERS (2 nos.)

PASTA COUNTER
FALAFEL COUNTER

DESSERTS (4 nos.)

GULAB JAMUN
PINEAPPLE UPSIDE DOWN
CARAMEL CUSTARD
TRIO MOUSSE

ICE CREAM (2 nos.)

PLAIN PISTA
MATKA KULFI



RECEPTION DINNER MULTI-CUISINE WITH LIVE COUNTER SPECIAL (NON-VEG)

Item

Description

MOCKTAIL

FRUIT SANGRIA
BLUE LAGOON

SOUP

BURMESE CHICKEN KHOWSUEY SOUP WITH
ACCOMPANIMENTS
CREAM OF ROASTED PUMPKIN WITH COCONUT
AND CURRY

SALAD BAR

SHREDDED VEGETABLES IN SWEET CHILI
DRESSING
APPLE & CITRUS SALAD
FATTOUSH
PAPAYA SALAD WITH PEANUT
SPICY SPROUT
PINEAPPLE RAITA
DAHI BHALLA

AGRA CHAAT

AGREWALI ALOO KI TIKKI
PALAK PATTE KI DAHIWALI CHAAT
PANI PURI
DAHI PAPDI

PUNJABI
(SIGDI SE..)

AMRITSARI SYLE PANEER TIKKA
TANDOORI BHARWAN ALOO
TAWA PANEER MASALA
PINDI CHOLE
PUNJABI KADHI WITH PAKODA
CHICKEN BUTTER MASALA
DAL MAKHANI
ASSORTED TANDOORI NAAN, KULCHA, PARATHA,
MISSI ROTI, MAKAI KI ROTI

LEBANESE

PESTO HUMMUS
PAPRIKA HUMMUS
LEBENEH
TABBOULEH
FATTOUSH
MIXED PICKLES SALAD
CHICKEN SHAWARMA
FALAFEL

DESSERTS

BLUEBERRY CRÈME BRULEE
SHAHI GULAB JAMUN
TIRAMISU
RASMALAI
MEXICAN DARK CHOCOLATE POTS DE CREME
KULFI FALOODA
KESAR PISTA ICE CREAM



BUFFET BREAKFAST (NON-VEG)

Item

Description

COLD SELECTION

MIX FRUITS JUICE
CUT FRESH FRUITS
CHOICE OF PACKED JUICE
BLUEBERRY SHAKE

CEREAL OFFERINGS

CORNFLAKES
CHOCOLATE FLAKES

BREAKFAST PASTRY'S

BANANA CAKE
MUFFINS
WHOLE GRAIN BREAD
DOUGHNUTS
CROISSANT

HOT SELECTION

CHOICE OF DOSA/UTTAPAM
CHOICE OF OMELETTE
BOILED EGGS
GRILLED CHICKEN SAUSAGES
RAISINS PANCAKE
WAFFLE WITH CONDIMENTS
MASALA OATS
KANDA POHA
BEDMI PURI BHAJI
MYSORE BONDA
MASALA IDLI
SAMBAR
TWO TYPES OF CHUTNEY



BREAKFAST BUFFET (NON-VEG)

Item

Description

COLD SELECTION

WATERMELON JUICE
CUT FRESH FRUITS
CHOICE OF PACKED JUICE
CHOCOLATE MILKSHAKE

CEREAL OFFERINGS

CORNFLAKES
MUESLI

BREAKFAST PASTRY'S

BANANA CAKE
MUFFINS
WHOLE GRAIN BREAD
DOUGHNUTS
CROISSANT

HOT SELECTION

CHOICE OF DOSA
CHOICE OF OMELETTE
MASALA BHURJI
GRILLED CHICKEN SAUSAGES
CHOCOCHIPS PANCAKE
WAFFLE WITH CONDIMENTS
MASALA KHICHU
SABUDANA KHICHDI
MISAL PAV
MOONG DAL VADA
VEGETABLES IDLI
SAMBAR
TWO TYPES OF CHUTNEY





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