



WEDDING GROUP MENUS

HI TEA MENU

Poached Prawns with Pineapple Salsa, Garlic Crostini
Tandoori Chicken and Papaya Croissants
Lamb Cutlet with Mint Chutney
Goan Pork Chorizo on Pav

Grilled Vegetables on Focaccia
Potato and Peas Samosas
Spinach and Ricotta Tartlets
Vegetable Curry Puffs

Lemon Meringue Tart
Banana and Walnut Cake
Chocolate Trifle

Rate: Rs. 1295/- + taxes per person

GOAN & CONTINENTAL DINNER

PASS AROUND SNACKS

Prawns Peri Peri
Cafreal Chicken Tikka
Olive and Herbed Cheese Eclairs
Potato and Corn Tikki

SALADS & APPETIZERS

Goan Sardines with Tomato, Onion and Green Chillies
Roast Chicken with Grapes, Peach and Celery
Crudités with Curried Mango Mayonnaise
Vegetable Curry Puffs
Insalata Caprese
Roasted Carrot, Orange with Cumin
Bean Sprout Salad in Chapati Rolls
Cauliflower, Apple and Cashew Salad
Assorted Garden Greens with Cashew and Papaya
Italian Dressing, Creamy French

SOUP

Caldo Verde [Goan Potato and Spinach Soup]
Baker's Basket of Bread

ON THE GRILLS

Baby Lobster with Rechado Masala
Snapper Fillet,
Tiger Prawns [18 – 20 count]
Grilled Chicken Breast
Assorted Vegetable Fritto Misto

MAIN COURSE

Tamarind Glazed Chicken Breast with Ratatouille
Grilled Fish with Sun Dried Tomato Polenta
Goan Prawn Balchao
Goan Mutton Xacutti

Herb Roasted Vegetables
Brown Onion Flavoured Mashed Potatoes
Lady Finger and Cashew Curry
Paneer Makhani
Masala Dal

Goan Vegetable Pulao
Steamed Rice
Goan Pao and Assorted Breads Basket

DESSERTS

Assorted Goan Desserts
(Bebinca, Dodol, Doss, Coconut Chikki)
Goan Caramel Dessert
Dark Chocolate cake, Almond Nougatine
Strawberry Bavaroise, Lemon Curd
Mango Mousse, Coco Rocher
Apple Crumble
Chocolate Macaroon Tart
Ice cream, condiments

Rate: Rs. 5495/- + taxes per person



ITALIAN DINNER

SALADS AND APPETIZERS

Chilled Prawns with Papaya, Cocktail Dressing
Poached Chicken with Tuna Caper Dressing
Parma Ham with Melon [Pork]
Assorted Italian Salamis with Pickled Onion [Pork]

Apple, Celery and Walnut Salad
Oven Roasted Vegetables with Balsamico
Mozzarella and Grilled Tomato Platter
Marinated Olives, Semi Dried Tomatoes, Pickled Artichokes
Italian Mixed Salad

Lavosh, Bread Sticks, Ciabatta, Focaccia and Grissini

MAIN COURSES

Grilled Kingfish Steaks with Parsley Lemon Butter
Prawns Thermidor
Chicken Breast with Mixed Mushroom Sauce
Tenderloin Medallions with Tomato-Oregano Coulis [Beef]

Rosemary Potatoes
Grilled Vegetables
Mushroom Polenta
Baked Cannelloni with Spinach and Ricotta

LIVE PASTA STATION

Penne, Fusilli, Spaghetti
Pesto, Arrabbiata, Bolognese and Mushroom Cream Sauce
Selection of Vegetables, Chicken and Seafood

DESSERT

Roman Apple Cake, Walnut Streusel
Baked Ricotta and Sultana Cheese Cake
Red Wine Poached Pears Mascarpone Tart
Strawberry Panna Cotta
Lemon and Meringue Tart
Chocolate and Hazelnut Torte
Sliced Fruit Platter
Ice cream, condiments

Rate: Rs. 3995/- + taxes per person

BARBEQUE MENU

APPETISERS

Tuna & Pasta Salad
Mixed Vegetable Crudités, Roasted Garlic Lemon Dip
Stolichney Salad with Chicken
Caesar Salad -
with Shaved Parmesan and Lemon Anchovy Dressing
Smoky Bacon Rashers, Grilled Chicken, Sautéed Prawns
Sun-Dried Tomatoes, Marinated Artichokes, Sautéed Mushrooms
Sweet Corn Salad
Vegetable Antipasto
Potato Salad
with Gherkins, Green Onions, Parsley and Mustard Vinaigrette
Spinach, Citrus Salad with Glass Noodles and Garlic Chips
3 Bean Salad
Russian Vinaigrette

SOUP

Seafood Minestrone
Or
Tomato with Spiced Croutons
Country Loaves, Baguette

OFF THE GRILL

Baby Lobster
Tiger Prawns
Fish Fillet
Calamari
Chicken Brochette with Cajun Spice
Lamb Sheekh Kebab
Minute Steaks [Beef]

Corn on The Cob
Potato Skewers
Vegetable and Pineapple with Tandoori Marination

Barbeque, Lemon Butter, Rechado sauce, Tartar
& Tomato sambal

SIDES

Saffron Risotto Stuffed in Peppers
Vegetable Lasagna with Herbed Ricotta Cheese
Potatoes Dauphinoise
Herb Buttered Vegetables

DESSERTS

Dark Chocolate and Cappuccino Mousse Cake
Lemon and Sultana Baked Cheese Cake
Mango Éclairs
Apple Tarte Tatin
Berry Meringue Slices
Vanilla Bavaroise and Stewed Apricot Slices
Fresh Fruit Savarin
Red Velvet Cup Cake, Cheese Frosting
Chocolate Trifle
Sliced Fruits Platter
Ice Cream, Condiments

Rate: Rs. 5995/- + taxes per person

CHANDINI CHOWK

CHAATWALI GALLI

(Tangy Tossed Salads with Lime and Tamarind Juice and Chaat Masala)

Papdi Chaat
Pani Puri
Dahi Bhalla
Aloo Chaat
Sev Tomato Chaat

PAV BHAJI

Assorted vegetables with masala and served with a special bread

KHEEMA PAO

Lamb minced cooked in Indian spices served with a special bread

KACHORI BHAJI

A crunchy flour dumpling with an aniseed flavoured lentil filling
Served with curried potatoes

KATHI ROLLS

Potato and Green Peas
Minced Chicken

KABAB STALL

Lamb Sheekh Kebab
Chicken Haryali Tikka
English Vegetables and Cottage Cheese in Tandoori Marination
Hara Bhara Kebab

CHOLE BHATURE

Chick peas cooked with Indian spices served with Indian deep fried bread

DAL COUNTER

Yellow Dal Tadka and Dal Makhani

HOT BUFFET

Lamb Rogan Josh
Paneer Makhani

Jeera Rice
Naan/Roti

DESSERT

Live-Jalebies with Rabri
Rasmalai
Gulab Jamun
Fig Burfi
Berry Phirni
Shahi Tukda
Vermicelli Kheer
Cut Fresh Fruit Platter
Ice cream, condiments

Rate: Rs. 3995/- + taxes per person


THE LEELA
GOA
DINNER MENU

SALADS

Salad Niçoise with Tuna
Oriental Chicken Salad
Eggplant, Chickpea and Tomato Salad with Balsamic Dressing
Greek Salad
Fried Idli Chaat
Sliced Vegetable Platter
Lemon, Onion, Chillies, Papad and Pickle
Mixed Greens with Condiment
DRESSINGS:-Italian, Balsamic, Lemon Oregano Dressing

THE LEELA BAKER'S BREAD BASKET

SOUP

Sweet Corn Vegetable Soup

MAIN COURSE

South Indian Masala Fried Kingfish
Chicken in Thai Green Curry
Mutton Khorma

Stir-Fried Tofu with Vegetables
Mushroom and Peas Curry
Aloo Bhojpuri
Paneer Makhani
Maa Ki Dal
Vegetable Biryani with Mixed Raita
Steamed Rice
Nan / Roti / Paratha - On Site

TAWA SUBZI - LIVE

DESSERT

Shahi Tukda
Rasmalai
Malai Burfi
Dark Chocolate Mud Cake
Mango Mousse, Coco Rocher
Baked Cheese Cake
Ice cream with sauces and accompaniments

Rate: Rs. 3295/- + taxes per person



RECEPTION DINNER

SALADS

Chicken and Papaya Salad
Prawn and Glass Noodle Salad with Mint and Basil
Orange, Zucchini and Almond Platter
Platter of Anti Pasti
Sweet Corn and Mushroom Salad
Kachumber Salad
Cut Vegetable Platter
Salad Bar with Accompaniments and Dressings
Assorted Cheese Board with Accompaniments

SOUP

Cream of Mushroom
Baker's Basket of Bread

MAIN COURSE

Chutney Marinated Fish
Grilled Chicken Breast Stuffed With Mushrooms and Cheese
Lamb Mughlai

Herbed Buttered Vegetables
Three Cheese Potato Bake
Nawabi Vegetable Kofta Curry
Dal Bukhara
Peas Pulao
Steamed Rice
Naan/Roti/Romani Roti

TAWA MEHFIL

Potato, Karela, Eggplant, Stuffed Tomato and Capsicum, Lady Finger

GRILL COUNTER

Garlic and Cilantro Marinated Fish Steaks
Tandoori Prawns [medium]
Chicken Afghani Tikka
Tandoori Vegetables and Paneer
(Pineapple to be included)

RISOTTO STATION

Arborio rice cooked to order with a selection of seafood, chicken,
vegetables

DESSERTS

Shahi Tukda
Gajar Halwa
Laung Latta
Berry and Vanilla Bavaroise
Dark Chocolate Cake, Caramelized Bananas
Ice cream
Chocolate Mont Blanc

Rate: Rs. 3995/- + taxes per person



INDIAN & GOAN BUFFET MENU

APPETIZERS and SALADS

Rechado Fish with Goan Cabbage Salad
Prawn and Cheese Rissois
Moong Dal and Carrot Kosumbari
Chickpea and Raw Mango Sundal
Mushroom Cafreal on Sliced Pao Bread
Roasted Potato Salad with Goan Sea Salt, Tamarind and Mint Dressing
Mixed Organic Greens with Fresh Local Herbs and Ginger Lime Dressing
Sliced Vegetable Platter
Lemon, Onion, Chillies, Papad and Pickle

SOUP

Caldo Verde [Portuguese influenced potato and spinach soup]

MAIN COURSES

Goan Fish Curry
Chicken Xacutti
Mutton Hyderabad Biryani with Pineapple Raita

Cabbage Foogath
Mushroom and Peas Curry
Paneer Kadai
Aloo Gobi
Yellow Dal Tadka
Goan Vegetable Pulao
Steamed Rice
Naan/ Roti/Goan Pav

GRILLED SEAFOOD IN RECHADO MASALA

Kingfish, Basa Fillets, Medium Prawns and Squids

TAWA SUBZI

Potato, Karela, Eggplant, Stuffed Tomato and Capsicum Paneer, Lady Finger

DESSERTS

Moong Dal Halwa
Rasgulla
Goan Caramel Custard
Mango and Perard Trifle
Assorted Goan Desserts
(Bebinca, Dodol, Coconut Chikki, Doss)
Shahi Tukda
Passion Fruit and Chocolate Bavaroise
Berry Baked Yoghurt

Rate: Rs. 3995/- + taxes per person



ASIAN MENU

STARTER

Seafood Salad Muara
Shredded Chicken with Chilies And Lime
Thai Beef Salad
Gado Gado (No Shrimp Paste in the Peanut Sauce)
Kimchi
Thai Raw Papaya Salad

ASSORTED STEAMED DIM SUMS

Chicken Dumplings
Prawns Sui Mai
Vegetable Pot Stickers
Bean Curd and Shiitake Dumplings

NASI GORENG COUNTER

Indonesian rice preparation with chicken, eggs and prawns
ASSORTED BEEF, CHICKEN AND PRAWN SATAY WITH PEANUT SAUCE

SOUP

Vegetable Tom Yum

MAIN COURSE

Teriyaki Snapper with Wok Tossed Pak Choi
Chicken Thai Red Curry
Stir Fry Lamb in Black Bean Sauce

Sweet and Sour Vegetables
Heavenly Braised Vegetables
Burmese Potato and Chick Pea Curry
Noodles with Chilli and Lime
Steamed Rice

DESSERT

Sangkhaya phak thong
(pumpkin custard)
Dadar Gulung
(Pandan flavoured pancakes stuffed with coconut)
Litchi Parfait
Vietnamese Banana Cake
Five Spiced Chocolate Cake
Pisang Goreng
(Fried Bananas, Malay Style)
Fruit platter
Ice cream, condiments

Rate: Rs. 3995/- + taxes per person