

Make Your Own Barbeque

Chefs Table For Minimum Guarantee 6 People

Vegetable Barbeque

Mushrooms

Masala, Achari, Basil Malai

Baby Potatoes

Tandoori, Herb, Garlic

Exotic Vegetables

Olive Oil, Herbm Marinade, Tandoori

Cottage Cheese

Malai, Classic Tandoori, Achari, Parsley Bell Pepper

Unlimited Non-Veg Barbeque

Chicken

Malaitikka, Acharitikka, Chicken Tikka, Yakitori

Lamb

Boti, Chops

Sausages

Chicken, Pork

Pork Chops

Healthy Garden Green Salad With All Combination Of Barbeque

Choice Of Sauces And Accompaniments

Fruit Chutney

Steam Rice

Choice Of Sauces And Accompaniments

Barbeque Sauce

Baked Potatoes

Garlic Lemon Butter Sauce

Mashed Potato

Mushroom Sauce

Pepper Sauce

Choice Of India Gravy

Veg/Non Veg/Rice/Indian Bread/Choice Of Dessert

Vegetarian

3500/Pax Taxes as Applicable

Non-Vegetarian Grill

4000/Pax Taxes as Applicable

Mostly Continental

Soups Vegetarian

Tomato And Lemongrass Bouillon

425

Classic Aromatized Tomato Soup

Cream Of Pistachio And Asparagus

455

Touch Of Royals

Soups Non-Vegetarian

Detox Chicken Soup - Healthy Option

455

A Healthy Combination Of Chicken And Vegetable Broth

Seafood Chowder

525

American Style Cream Base Soup With Fish And Prawns

Appetizers Vegetarian

Nutritious Smoked Salad - Healthy Option

495

Charcoal Smoked Peppers, Mushroom, Broccoli, Zucchini, Pineapple
Served With A Tangy Dressing, olives & Cherry Tomatoes

Chilled Nutty Mascarpone And Poached Pear Salad

495

Garden Fresh Iceberg Lettuce, Tomato, Cucumber And Red Wine
Poached Pear With Vinaigrette Dressing, & Garlic Stuffed Olives

Skewered peri-Pericottagecheese

495

Cottage Cheese Marinated With Herbs, periperi Spice, Grilled And
Served On Skewers

Trio Pepper And Cheddar Cigar Roll

475

Crunchy Combo Of Stuffed Bell Pepper And Cheddar Roll Fried And
Served With Sweet Chilly Sauce

Arabic Mezzeh

555

Assorted Lebanese Starter Served With Pita Bread

Mg's Quesadilla

555

Grilled Quesadilla Wrap With Choice Of Selected Vegetables

Bosnian Crisp Legumes

555

Herbed Exotic Vegetables Batter Fried, Served With Apple Kiwi Slaw

Appetizers Non-Vegetarian

Lobster Poutine	1495
Canadian Street Delight Of Cheesy Lobster Served Over Periperi Fries	
Char Grilled Balsamic Garlic Prawns	1155
Char Grilled Prawns Tossed With Garlic And Butter	
Panko Cheese Burst Chicken	895
Italian Promenade Favorite Cheese Stuffed Chicken, Panko Crumbed And Served With Hand Pounded Tomato Sauce	
Mexican Sizzle Chicken	895
Acapulco Specialty, Delicately Spiced Chicken On Sizzler With Tomato Salsa	
Hawkers Delight	895
Singapore Hawkery Repertoire Barbeque Chicken Wings With Sweet Chili Sauce	
Herbs And Mustard Crusted River Sole	895
Marinated Sole Fish, Grilled To Crisp, Served With A Choice Of Tartaror Lemon Butter	
Spicy Chicken With Trio Pepper	895
Chicken And Assorted Bell Pepper, Tossed With Spicy Soy-chili Sauce	
Mostly Grill's Platter	1995
Array Of Chicken, Sole Fish, Prawns And Lamb Chops Grilled To Perfection	

Main Course Vegetarian

Tepanyaki Vegetable

Garden Vegetable Served With Rice Or Fries Draped In Barbeque Sauce On Sizzler

695

Sizzling Grilled Cottage Cheese Steak

Cottage Cheese Grilled And Served With Buttered Vegetables, Fries/Rice And Barbeque Sauce/Mint Mayonnaise

695

Pasta Alfredo

Naples Specialty Penne Tossed With Mushroom And Bell Pepper In White Wine Sauce

675

Penne Arabiata

Penne Tossed In Spicy Tomato Sauce

675

Mostly Grills Veg Gratin

Exotic Vegetables Grilled With Herbs Layered With Cheese And Baked

675

Pumpkin And Jalapeno Risotto

Italian Arborio Rice Cooked In Stock, Finished With Pumpkin Puree And Jalapeno

675

Mg's Potato

Mashed Potatoes With Mushroom Duxelle And Cheese

595

Canadian Sizzling Steak

Best Vegetarian Option, Gallets Topped With Cheese, Served On Sizzler

695

Main Course Non-Vegetarian

Grilled Penaeus Monodon	1155
Grilled Prawns Served With Herby Vegetables And Balsamic Drizzled Fries	
Lobster Thermidor	1495
Classical Recipe Of Succulent Cubes, Flambéed In Brandy, Served With Saffron Rice	
River Sole Navido	975
Chef's Recipe Of River Sole Fish	
Mexican Fried Fish	975
Crumbed River Sole Served With Nachos And Salsa Mayonnaise	
Norwegian Salmon Steak	1155
Grilled To Perfection Served With Steamed Potato, Vegetables And Cafe Du Paris	
Grilled Pork Chops	1495
Pork Chops Served With Exotic Vegetables, Fries And Choice Of Sauce Mushroom/ Pepper/ Apple Sauce	
Grilled New Zealand Lamb Chops	2215
Imported Lamb Served With Exotic Vegetables, Fries And Choice Of Sauce, Pepper Or Mushroom	
Texan Barbeque Chicken	975
Served With Cherry Bacon And Potato Wedges	
Drunken Chicken	975
Steeped In Beer, Mustard And Grilled	
Chicken Rosemarino	975
Roast Leg And Breast Of Chicken With Skin, Served With New Baby Potatoes And Pepper Jus	

Grills on Wheel Vegetarian

Grill Sesame Paneer

855

Cottage Cheese Grilled With Indian Spices And Sesame Seed
 Accompanied With Tomato Chutney

Stuffed Zucchini

755

Zucchini Stuffed With Cheese And Vegetables Served With French
 Fries And Barbeque Sauce

Cajun Grilled Vegetables

755

Exotic Vegetable Grilled With Cajun Seasoning

Flambé on Wheels Non-Vegetarian

Chicken Breast

875

Chicken Breast Grilled, Accompanied With Buttered Vegetable, Fries
 And Choice Of Mushroom Or Pepper Sauce

New Zealand Lamb Chops

2325

Imported Lamb Served With Exotic Vegetables, Fries And Choice Of
 Pepper Or Mushroom Sauce

Norwegian Salmon Steak

1485

Grilled To Perfection Served With Steamed Potato, Vegetables And
 Lemon Butter Sauce

Whole Arabian Lobster

2245

Whole Lobster Marinated With Mustard And Cajun Spice
 Accompanied With Veggies And Potato Wedges

Cajun Grilled River Sole

1125

River Sole Fish Grilled To Perfection Accompanied With New Potatoes
 And Veggies

Kindly Let Us Know If You Wish To Make Your Food Extra Special By Flambéing It.
 The Above Listed Non Vegetarian Dishes Can Be Flambéed With A Choice Of Liquor, I.E. Rum Or Brandy

Mostly Indian

Soups

Tamatar Dhaniya Shorba

425

Spiced Indian Tomato Soup Infused With Coriander Seeds

Mulligatawny

425

A Delicious Soup With Apples, Pineapples, Lentils And Coconut Milk.
National Soup Of India

Yakhnishorba

455

Traditional Kashmiri Style Lamb Broth, Mildly Spiced With Whole Spices

Murghbadamishorba

455

Rich Flavorful Chicken Soup Simmered With Almonds And Cream

Kebabs Vegetarian

Tandoori Subziyonki Bahar

675

Handpicked Vegetable Marinated With Indian Herbs And Spices,
Cooked In Clay Oven Served On Sizzler

Lalmirchka Paneer Tikka

675

Spicy Cottage Cheese Bites

Bharwan Khumb

695

Chefs Secret Recipe Of Stuffed Mushroom, From The Clay Oven

Tandoori Aloo Hara Pyaz

555

Baby Potato Marinated With Coriander, Spring Onion, Spinach And
Cooked In Clay Oven

Hare Patteka Paneer Roll

655

Cottage Cheese Rolls With Sumptuous Stuffing

Kebabs Vegetarian

Subz Kurkure

Assorted Vegetables Dumplings Stuffed With Cheese And Fried

655

Tandoori Veg Patter

Cottage Cheese, Baby Potatoes, Cauliflower, Mushroom And Veg Seekh Served Together With Mint Chutney

1485

Kebabs Non-Vegetarian

Surkh Jhinga

Tandoori Prawn Delicacy

1105

Rai Aur Pyaz Ka Fish Tikka

A Spicy Green Marination Of Fish Flavored With Mustard

995

Tawa Surmai

kingfish Marinated With Indian Spices & Finished On Griddle

995

Murgh Tangdi Kebab

Char Grilled Chicken Prepared In Tandoor Marination

995

Dohri Seekh Kebab

Combo Of Minced Chicken And Lamb Cooked On Skewers

995

Galouti Kebab

Awadhi Specialty Of Grilled Minced Lamb Patties With Indian Herbs And Spices

995

Murgh Malai Kebab

A Classic Mild Tandoor Dish Of Chicken Marinated In Cheese, Yogurt And Spices

995

Kebabs Non-Vegetarian

Tandoori Pomfret

Pomfret Marinated With Lime Juice And Spicy Yogurt, Cooked To Perfection

1595

Lobster Zaikedar

Lobster With Indian Spices Cooked On Charcoal Served With Garlic Naan

1595

Murgh Dungar Jaipur

Chicken Cooked With Rajasthani Herbs And Spices

995

Tandoori Lamb Chop

Kid Lamb Marinated Overnight With Brown Onion, Cashew Nut, And Spicy Curd Cooked On Clay Oven

1925

Bhatti Da Murg

All Time Favorite Tandoori Half Chicken From Clay Oven And Served With House Salad

995

Non Veg Platter

Assortment Of Different Chicken Preparations And Lamb Seekh From The Clay Oven

2175

Seafood Platter

Assortments Of Prawns, And Two Fish Preparations From The Clay Oven

2595

Mostly Gravies And Biryanis

Main Course Vegetarian

Subz Panchwati`

Mélange Of Seasonal Fresh Vegetable Cooked In A Cashew Nut Andbarista Gravy

655

Paneer Lahori

Char Grilled Cottage Cheese Cooked In Rich Onion Saffron Gravy

775

Rasilay Aloo Mutter Tamatar

A Flavored Curry Preparation Of Potato, Green Peas And Tomato

685

Kadaiwali Subzi

Assorted Vegetable Cooked In Kadhahi Masala Accentuated By Capsicum, Onion And Tomato

685

Paneer Khurchan

North Indian Preparation Of Cottage Cheese With Onion And Tomato And Garnished With Fried Spinach Leaves

775

Aloo Gobi Aur Khattapyaz

Mélange Of Baby Potatoes And Cauliflower With Pickled Onion

685

Main Course Non-Vegetarian

Kadhahi Jhinga

Prawns Cooked In Chefs' Special Kadhahi Masala Accentuated By Tomato, Onion And Capsicum

1225

Goan Fish Curry

River Sole Simmered In Spicy Coconut Gravy

1125

Masaledar Lobster

Lobster Cooked On Griddle And Tossed With Onion Pepper Masala

1495

Main Course Non-Vegetarian

Bhuna Gosht

Slowly Cooked Lamb Boti In Onion And Tomato Finished With Chefs Special Garam Masala

995

Khush Parda Murg

Char Grilled Chicken Morsels In Tomato Based Rich Gravy, Finished With Ample Of Butter And Cream

995

Methi Murgh

Chicken Cooked In Onion Gravy Finished With Fresh Fenugreek Leaves

1025

Mutton Ka Salan

Traditional Spiced Lamb Simmered In Aromatic Lamb Stock

1125

Gosht Biryani

Basmati Rice Cooked With Marinated Lamb & Flavored With Saffron

955

Murgh Biryani

An Aromatic Delicacy Of Chicken And Rice Infused With Saffron

925

Subz Biryani

Basmati Rice Cooked In Spiced Seasonal Vegetables And Served With Raita

755

Steamed Rice

Boiled Long Grain Basmati Rice

325

Dal Makhani

Black Dal Cooked On Charcoal Fire And Spiced, Finished With Cream An Home Made Butter

395

Dal Tadka

Yellow Lentil Cooked With Onions, Tomatoes, Garlic And Tempered With Cumin And A Safoetida

325

Mostly Breads

Tandoori Roti/ Naan	145
Laccha Paratha/Pudina Paratha	145
Kulcha/Masala Kulcha	175
Roomali Roti	175
Assorted Bread Basket	695
Tandoori Roti, Naan, Laccha Paratha And Kulcha Served Together	

Desserts

Tiramisu	565
Classic Italian Dessert Made With Mascarpone Custard Cream Layered With Kahlua Liquor & Dusted With Cocoa	
Nutty Sizzling Brownie	565
all Time Favorite Served With Icecream, Chocolate Sauce & Whip Cream	
Tart Au Citron	565
A Pastry Tart Filled With Baked Lemon Custard	
Le-mistral	565
Classic Combination Of Almond Dacquoise With Apricot Compote & Pistachio Mousse	
Chocolate Jar Cake	565
Hot Flourless Chocolate Cake Baked In A Jar Served With Chocolate Sauce Served With Ice Cream	
Tropical Fruit Flambé	565
Handpicked Fruits Skewered, Flambéed	

Desserts

House Ice Cream

565

Nashile Gulab Jamun

565

Flambéed With Rum, Our Version Of India's Favorite Dessert

Rasmalai

565

Chena Dumpling Soaked In Reduced Saffron Milk