

## WEDDING MENUS

### Bronze Wedding Menu

Welcome drink		
Appetizer	-	Choose any Two
Soup	-	Choose any One
Cold & Salads	-	Choose any Four
Fish Dish	-	Choose any One
Chicken Dish	-	Choose any One
Meat Dishes (Lamb/Mutton / Beef /Pork)	-	Choose any One
Vegetable Dishes	-	Choose any Four
Rice Dishes	-	Choose any Two
Noodle / Pasta Dishes	-	Choose any One
Condiments	-	Choose any five
Desserts	-	Choose any Five

***Rs. 5400 Nett Per Person***

### Silver Wedding Menu

Welcome Drink		
Appetizer	-	Choose any Three
Soup	-	Choose any One
Cold & Salads	-	Choose any Five
Fish Dish	-	Choose any One
Chicken Dish	-	Choose any One
Meat Dishes (Lamb/Mutton / Beef /Pork)	-	Choose any Two
Vegetable Dishes	-	Choose any Four
Rice Dishes	-	Choose any Two
Noodle / Pasta Dishes	-	Choose any One
Condiments	-	Choose any five
Desserts	-	Choose any Six

***Rs. 5850 Nett Per Person***

## Gold Wedding Menu

Welcome Drink		
Appetizer	-	Choose any Four
Soup	-	Choose any One
Cold & Salads	-	Choose any Six
Fish Dish	-	Choose any One
Chicken Dish	-	Choose any One
Meat Dishes (Lamb/Mutton / Beef /Pork)	-	Choose any Three
Prawns Dish	-	Choose any One
Vegetable Dishes	-	Choose any Four
Rice Dishes	-	Choose any Two
Noodle / Pasta Dishes	-	Choose any One
Condiments	-	Choose any Six
Desserts	-	Choose any Six

***Rs. 6400 Nett Per Person***

## Platinum Wedding Menu

Welcome Drink		
Appetizer	-	Choose any Four
Soup	-	Choose any Two
Cold & Salads	-	Choose any Six
Fish Dish	-	Choose any Two
Chicken Dish	-	Choose any Two
Meat Dishes (Lamb/Mutton)	-	Choose any Two
Meat Dishes (Beef)	-	Choose any One
Meat Dishes (Pork)	-	Choose any One
Prawns Dish	-	Choose any One
Vegetable Dishes	-	Choose any Four
Rice Dishes	-	Choose any Two
Noodle / Pasta Dishes	-	Choose any Two
Condiments	-	Choose any Six
Desserts	-	Choose any Six

***Rs. 6900 Nett Per Person***

## APPETIZERS

- Smoked whiskey shrimp rollup
- Duck rillettes in profiteroles
- Coffee infused tender chicken aspic
- Creamed mushroom tartlets with hot fruit salsa
- Catch of the day fresh spicy sea food pudding
- Cheesy cold cut cigar with pesto cream
- Tandoori marinated beaked tuna cake with mint curd juice
- Smoked cinnamon beef terrine on mango mousse
- Spicy pork mousse with corn tomato chutney
- Asian spicy Japanese roll with wasabi pineapple cream
- Calamari Wrapped Asparagus with avocado
- King fish Carpaccio with olive sauce
- Thai chili fish cake with coconut gravy
- Homemade Garlic Hummus and Crispy Pita Bread
- Herb of vegetable roll
- Vietnamese Marinated Fish with avocado cream herb Grilled aubergine, fresh mozzarella Basil Dressing
- Tea spicy sea food aspic with soya dressing
- Home-Made Liver Pâté with mango pineapple salsa
- Lemongrass infused prawn Cocktail
- Green Vegetable Strudel with Coriander Pesto
- Cheesy chicken roll with mushroom coulis
- Smoked chicken in ginger dressing
- Artichoke with white beans terrine, balsamic jus
- Honey and pepper marinated yellow pine on vegetable masala
- Squid with raw papaya pudding on orange
- Grilled vegetable with couscous
- Spicy grilled pork cake with garden fresh mint
- Mushroom risotto cake with peanut butter sauce

## SALAD BAR

- Okra with sesame salads
- Chick pea with fried mushroom salad
- Garlic Curd Marinated Chicken Caesar Salad
- Herb Roasted Potato Salad with Chives
- Tomato, Cucumber, Onion and Pineapple salad
- Carrot, Green Chili & Cheese salad
- Potato & Apple with Walnut and Cilantro
- Fried Brinjal with bell pepper fried
- Mixed cold meat with green apple salads
- Chinese sea food salad with soya Essences
- Warm potato salad with fried beacon
- Fresh tomato and avocado, cheddar cheese salad
- Gado gado salads with curd and peanut sauce
- Italian chicken spicy salad with grated cheese
- Herb of trio bean and sweet corn salads
- Pasta with salary olive salads
- Fresh Tomato with Sweet Basil
- Mesclun with cottage cheese
- Fresh iceberg tosterd with olive oil and chopped dhill
- Shredded beef salads with coconut fried chips
- Spicy Cantonese with mustard pork salads
- Marinated crab stick with fresh levees and horseradish cream
- Tea smoked prawn with bamboo shoots and garlic chips
- Roasted vegetable salads

## **SOUPS**

- Sri Lankan spicy vegetable soup
- Curry flavored mutton cream soup
- Thai Chicken Coriander Soup
- Carrot and ginger coriander soup
- Red dhal with cumin soup in fried onions
- Fresh mushroom with chicken Chinese soup
- Seafood Mulligatawny Soup with coffee cream
- Italian tomato and pasta soup
- Chicken Carbonara Soup
- Chinese vegetable soup with coconut froth
- Prawn and pumpkin soup with ginger Essences
- Lamb and noodles soup
- Hot & Sour Soup with Seafood
- Roasted eggplant creamy soup
- Seafood Basil Minestrone
- Hebel green masala soup
- Trio mushroom soup with bell pepper
- Mutton and Barley Broth
- Fresh tomato with basil cram
- Asparagus with spicy chicken soup
- Lagoon crab soup in chopped egg
- Leeks and fried mushroom soup

## **RICE**

- Steamed Basmati Rice
- Wok fried vegetable Thai rice
- Stir-fried seafood rice
- Mutton biriyani
- Arabic chicken keema rice
- Italian herb and tomato rice
- Singapore style spicy seafood rice
- Gee rice with cashew and fried onions

## **NOODLES & PASTA**

- Wok fried Chinese green noodles
- Spicy Thai Fried Noodles
- Stir fried egg and spring onion noodles
- Indonesian Meegorang
- Shang-hai mixed noodle
- Vegetable cannelloni with olive tomato sauce
- Asian style Spaghetti
- Trio pasta with asparagus and seafood
- Spaghetti with cheesy pesto
- Chicken lasagna with artichoke salsa

## FISH & SEAFOOD

- Herb grilled white fish with chive cheese cream
- Sesame crumb fried fish with soya garlic mayo
- Hot wok fried chili garlic fish
- Seafood Lasagna with hot tomato
- Fried devilled fish
- Thai Red Fish Curry with Coriander Leaves
- Hon Kong style fried fish ball
- Batter fried calamari
- Chili garlic cuttlefish(action)
- Lemon grass infused coconut fish
- Mixed sea food mallow
- Trio of Seafood in Tomato Cheese Sauce
- Fish Ambulthiyal with chick pee
- Butter cuttlefish with sweet and sour cream (action)

## CHICKEN

- Thai Chicken Red Curry
- Oven Baked Spicy Chicken on Banana Leaves
- Northern Chicken Curry with Cashews
- Stir-fried Ginger Chicken with Spring Onions
- Crumb Fried Chicken with Curry Mayonnaise
- Chef' kala Chicken fried with broccoli
- Fried Chicken Cooked in Coconut Milk
- Fried Boneless Chicken with pepper jus
- Chicken & grilled vegetable Lasagna
- Indian style Butter Chicken with fried aubergine
- Pot roasted Spicy Chicken in Curry Leaf Gravy
- Herb crushed Chicken Roulade
- Thai green Chicken with lemon grass Essences
- Thandoori Chicken curry
- Indonesian Chicken crock pot

## MUTTON / LAMB

- Mutton black pepper curry
- Mutton Khorma
- Mutton jalfrezi
- Mutton Rogan Josh
- Mustard coconut pepper mutton stew
- Roasted mutton tarragon sauce
- Fried mutton with mushroom
- Sweet mutton with fried potato
- Oven beaked minted lamb leg
- Soya and honey marinated lamb chop
- Home med lamb roll
- Pepper lamb ball with curry grave
- Lamb Kofta Kebab with Pistachio & Minted Curd
- Stir fried lamb with fresh green
- Homemade lamb pie
- Grilled lamb with lemon and thyme cream

## BEEF

- Beef black pepper curry with potato
- Spicy Beef & Mushroom Lasagna
- Thai Spicy Minced Beef Curry with Coriander
- Stir Fried Garlic Kang kung Beef
- Beef Ambulthiyal with coconut gravy
- Stir fried sesame beef (action)
- Beef chick pea tomato curry
- Roasted spicy beef with ginger sauce
- Vietnamese Grilled Lemon Grass Beef with green
- Pickled Lime Marinated Beef in Curry Gravy
- Kerala Beef Fry with Green Chili & Onion
- Mongolian Barbecued Stir Fry Beef with Tofu
- Grilled pineapple with chili beef
- Wok fried soya beef (action)
- Fried Beef in Oyster Mushroom and Onions
- Traditional Chinese beef with beans

## PORK

- Herb grilled pork fruit salsa
- Tamarind glazed pork chop with mint cream
- Honey Glazed Roast Sliced Pork with apricot sauce
- Pork Vindaloo
- Teriyaki Marinated Barbecued Pork Spare Ribs
- Hong Kong style sweet and sour pork
- Raw mango with pork fried with coconut
- Pork kebab with curry sauce
- Marinated pork leg slice with vegetable stew
- Chili and lime pickle pork boll
- Oven Roast Pork with Pineapple Sauce
- Pork dum massa chef kala style(action)
- Marinated Pork Black Pepper Mustard Curry
- Traditional negombo pork curry with fried currv lives

## PRAWNS

- Prawn tempered with drumstick lives
- Fried prawn with batter fried onion rings
- Grilled Prawns with Hot Garlic Sauce
- South Indian style prawn coconut curry
- Black prawn pepper curry with capsicum
- Hot butter prawn with garlic and Pak choi
- Prawn tempuras with teriyaki jus (action)
- Mustard prawn curry with drumstick leaves
- Thai green prawn with fried wild eggplant
- Thai Red Coconut Prawn Curry
- Vietnamese Fire Wok Prawns(action)
- Prawn Ambulthiyal with coconut flaks and dry chili
- Prawn and tomato basil jus
- Malai prawn curry
- Prawn skewer with Tandoori sauce
- Prawn curry with mushroom

## **VEGETABALS**

- Fried ash plantain dry curry
- Wok fried butter vegetable
- Mustered potato with fried chili
- Fried mixed vegetable coconut curry
- Paneer Pasanda (Paneer Curry)
- Wok fried Chinese fresh vegetable
- Masala bean and potato
- Sauté Potato with Onion and Bacon
- Okra tomato curry
- Cashew & Pea Curry with young corn
- Vietnam vegetable curry
- Brinjal Pahi with green gram
- Home med Vegetable Cutlet with Curry cream
- Spicy Dhal Masala
- Tempered Dhal & Spinach Curry
- Fried mushroom with potato

## **CONDIMENTS**

- Ash plantain chips
- Papadam
- Brinjal Pahi
- Brinjal moju
- Dry fish with dry chili
- Mango Chutney
- Pineapple Chutney
- Ambarella Achcharu
- Pineapple Achcharu
- Maldives fish Sambol
- Tomato Chutney
- Carrot Coconut
- Coconut Sambol
- Gotukola Sambol
- Sinhala Achcharu
- Fried kohila
- Cucumber onions

## DESSERTS

- Dark and white chocolate mousse cake
- Rum and raising chocolate chip mousse
- Tiramisu cream cake
- Nougatin orange mousse
- Chocolate sacher torte
- Summer fruit Bavarian
- Lemon meringue pie
- Open fruit tart
- Fruit trifle
- Rainbow tropical fruit gateaux
- White forest gateaux
- Traditional watalappan with baked nuts
- Caramel custard
- Fruit Jelly Cream
- Fresh cut fruits
- Mango & Passion Fruit Delight
- Mango Swiss Roll
- Mocca Coffee Gateux
- Caramelized Apple Cheese Cake
- Tiramisu with Khalua Cream
- Warm Date Pudding
- Strawberry Crème Brulee
- Croissant and Butter Pudding
- Cointreau Flavored Fresh Fruit Salad
- Assortment of Ice Cream
- Sticky date pudding with caramel sauce (hot)
- Berry bread pudding with berry compote (hot)
- Steamed chocolate pudding with chocolate nut sauce (hot)
- Caramelized banana pudding (hot)