



ROYAL ORCHID

Bar & Grille

Indian Banquet Menu

Create Your Own Menu

- 1). 1 Appetizer, 1 Non Veg, 1 Veg, 1 Dal, 1 Rice, 1 Naan, 1 Dessert.....\$15.95
- 2). 2 Appetizers, 2 Non Veg, 2 Veg, 1 Dal, 1 Rice, 1 Naan, 1 Dessert.....\$23.95
- 3). 2 Appetizers, 2 Non Veg, 2 Veg, 1 Dal, 1 Rice, 1 Naan, 2 Desserts.....\$25.95

Includes: 1 Salad, Chutney, Raita, Pickles, Water, & Coffee Station

Vegetarian Menu

- 1). 1 Appetizer, 2 Veg, 1 Dal, 1 Rice, 1 Naan, 1 Dessert\$15.95
- 2). 1 Appetizer, 3 Veg, 1 Dal, 1 Rice, 1 Naan, 1 Dessert.....\$18.95
- 3). 2 Appetizers, 3 Veg, 1 Dal, 1 Rice, 1 Naan, 2 Desserts\$22.95

NEW VISION
P R I N T I N G L L C

The schedule of food items is as follows:
Appetizers: 1 hour | Main course: 2 hours

All Food items will be removed from the banquet hall by 10PM.
Please schedule your event accordingly with your Banquet Manager.



All prices are subject to 22% Service Charge & 7% Taxes

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Appetizers Veg

Aloo Papi Chat, Samosa Chat, Aloo Tikki Chat, Aloo Tikki Ragada, Veg Manchurian, Gobi Manchurian, Corn Manchurian, Chili Paneer, Chili Baby Corn, Chili Mushroom, Palak Tikki, Aloo Mint Tikki, Mirchi Ki Pakora, Cut Mirchi Pakora, Chili Gobi

Appetizers Non-Veg

Chicken Jaa-E-Man, Chicken Pakora, Chicken 65, Chicken Manchura, Chili Chicken, Chapli Kabab, Fish Chop, Eggs Chop

Main Course (Veg)

Palak Paneer, Mattar Paneer, Paneer Makhani, Aloo Mattar, Aloo Palak, Paneer Jalfrezi, Karahi Paneer, Shahi Malai Kofta, Nargisi Kofta, Kofta Naramdil, Aloo Chutney Wale, Dum Aloo Kashmeri, Aloo Gobi Masala, Navaratan Korma, Vegetable Curry, Vegetable Jalfrezi, Chana Amritsari, Bhindi Masala, Bhindi Bhaji, Chana Palak, Baigan Bhartha, Achari Baigan, Bagara Baigan, Achar Aloo, Tawa Sabji, Tawa Paneer, Paneer Capsium Masala, Aloo Mattar Capsium Masala, Broccoli Capsium Masala, Aloo Methi, Vegetable Chattrinad, Paneer Tirka Butter Masala, Vegetable Bhaji, Mirchi Ka Salan

Main Course (Non-Veg)

Chicken Curry Masala, Chicken Korma, Chicken Chattrinad, Chicken Vindaloo, Chicken Do Piyari, Chicken Hara Masala, Kara Chicken, Chicken Jalfrezi, Chicken Tikki Masala, Butter Chicken, Goat Korma, Goat Curry, South Indian Fish Curry, Goan Style Fish Curry, Punjabi Fish Curry, Amritsari Fish, Pakistani Deep Fried Fish

Dal (Lentil)

Dal Makhani, Dal Fry, Moong Dal, Dal Maharani, Vegetable Dal, Dal Palak, Tomato Dal, Rajma Masala, Sambar Khatti Dal

Jain

Chana Masala, Gobi Manchurian, Capsiam Masala, Paneer Makhani, Dhudi Chana Ki Dal, Mooaky Dal, Dal Fry, Dal Makhani, Bhindi Masala, Cabbage and Mattar Bhaji, Baby Corn, Mushroom Peas Curry

Rice

Vegetable Biryani, Kashmeri Pulao, Vegetable Pulao, Jeera Pulao, Vegetable Dum Biryani, Pea Pulao, Lemon Rice, Coconut Rice, Tamarind Rice, Steamed Rice

Dessert

Gulab Jamun, Rice Pudding, Coconut Vermicelli Pudding, Carrot Halwa, Shahi Tukra, Mango Rambuttan, Rashmalai, Fresh Fruit Platter

Bread

Naan, Garlic Naan, Onion Kulcha, Lacha Paratha, Puri



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