



**HYATT  
REGENCY**

BLOOMINGTON  
MINNEAPOLIS



## INDIAN WEDDING MENU

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**Hyatt Regency by Mall of America®**

3200 E 81<sup>st</sup> Street • Bloomington, MN 55425 • 952.922.1234 • [HyattRegencyBloomington.com](http://HyattRegencyBloomington.com)



## Chef Biswadeep Saha

### Professional Synopsis

At Hyatt Regency-Bloomington Minneapolis, Chef Biswadeep Saha oversees the four-diamond property's world-class food and beverage operations. As executive chef, Saha directs menu development, operations, staffing, and training for the hotel's signature restaurant concept- Urbana Craeft Kitchen and Bar, catering for over 15,000 square feet of meetings and events space, and in-room dining for 303 guestrooms and suites.

Born in New Delhi India, Chef Saha was showing his culinary inclination at the age of nine when he started learning the essence of cooking from his mother. By the age of 16, Saha's passion for food was tenacious and he knew he wanted to pursue the culinary arts.

Chef Saha brings nearly 20 years of experience honed while leading several of Minnesota's most notable hotel kitchens to Hyatt Regency Bloomington-Minneapolis. Most recently, he served as executive chef at Millennium Minneapolis, where he oversaw the day-to-day operation of the resort's culinary department for hotel and banquet functions, as well as North 45 Restaurant and Bar. Prior to Millennium, Saha began his first tenure at Hyatt Regency Bloomington as executive sous chef and part of the property's opening team, and also opened the Radisson Blu, Mall of America as banquet chef.

Saha brings a global sensibility to his position as executive chef, having traveled and trained on several continents. He earned his culinary arts degree in India, and a master's degree in International Hospitality Management from the University of South Australia. Under the guidance of different Chefs all over the world Saha's culinary philosophy is a true epicurean who loves to treat his friends and guests to his creations of Indian and Asian food. He is working to popularize Asian food in America, specifically in the upper Midwest, and one of his culinary goals is to introduce those spices and cooking techniques to the area.

At work, Saha strives to excel through simplicity and by presenting his guests with dishes of exceptional quality. His style is described as innovative and classical, using French culinary principles as a foundation and adding the endless supply of regional ingredients, he creates dishes that are simple yet elegant, letting the essence of the fundamental ingredients shine through. At home, Chef Saha enjoys cooking for his wife and family. He loves when he and his family can prepare the ingredients together and taste the final product as a family.

# FLAVORS OF INDIA



# SMALL PLATES OR PASSED



## VEGETARIAN | \$5 PER PIECE

### DAHI VADA

lentil dumplings soaked in yoghurt sauce with tamarind and mint chutney

### DHOKLA

steamed cakes with mustard seeds and curry leaves

### ALOO TIKKI CHOLE

potato spiced cakes served with masala garbanzo

### PAPRI CHAT

from the streets of new delhi, crispy wafers with yoghurt and tamarind chutney

### SAMOSA

potato and peas stuffed fried pastry

### VEG KATHI ROLL

savory vegies wrapped in mint tortillas

### BREAD PAKORA

fried spicy stuffed bread

### VEGETABLE PAKORA

onions, potatoes, cauliflower and spinach mixed in spices and fried

### BHEL POORI CONE

savory cones filled with rice puffs and vegies

### CAULIFLOWER MANCHURIAN

indochinese delicacy with a twist

## NON- VEGETARIAN | \$6 PER PIECE

### CHICKEN TIKKA

chicken thigh marinated in yoghurt and spices and grilled to perfection

### CHICKEN 65

gramflour battered south indian spicy chicken

### CHICKEN LOLLIPOPS

stuffed chicken meatballs served in yoghurt and cashew sauce

### MURGH MALAI TIKKA

cardamom and saffron scented chicken grilled

### BUTTER CHICKEN SAMOSA

chicken with cream sauce filled in pastry and fried

### CHICKEN EGG KATHI ROLL

spiced chicken wrapped in mint tortillas

### LAMB SHAMI KEBAB

minced lamb and lentil patties cooked to perfection

### PEPPER LAMB

south indian stir fried spicy lamb

### FISH AMRITSARI

carom flavored fried fish

## LASSI SHOT - \$5/PERSON

MANGO LASSI / SALTED LASSI / SWEET ROSE

# FLAVORS OF INDIA



# BREAKFAST OPTIONS



## OPTION 1 | \$30 PER PERSON

**CHANNA BHATURA**  
spiced garbanzo served with puffed fried bread

**METHI PARANTHAS**  
served with green pea potato curry

**CONDIMENTS**  
mixed variety pickle, lachha onion, tomato cucumber raita,  
and green chutney

**INDIAN MASALA CHAI**

## OPTION 2 | \$30 PER PERSON

**ONION TOMATO UTTAPAM**  
rice pancakes topped with vegetables

**MIX VEG UPMA**  
semolina and curry leaves cooked with fresh garden vegetables

**SAMBHAR**  
south indian special lentil and vegetable stew

**CONDIMENTS**  
coconut chutney, tomato chutney, pineapple ginger chutney,  
and gun powder

**SOUTH INDIAN COFFEE**

# BUFFET COURSE OPTIONS

Includes lentils, rice, accompaniments, dessert, and the choice of 3 vegetarian options and 2 non-vegetarian options.

## VEGETARIAN

CHOOSE THREE

### BHINDI DO PYAZA

fried okra tossed in tangy masala gravy

### MATAR PANEER

homemade cheese cooked with green peas in a mild tomato sauce

### DUM ALOO BENARASI

baby potatoes cooked in a rich yoghurt, cashew gravy

### SHAHI PANEER

from the courtroom of maharajas cheese cooked in a rich cashew sauce

### DIWANI HANDI

mixed vegetable curry cooked in tomato and yoghurt sauce

### MALAI KOFTA

vegetable and cheese balls cooked in a rich tomato sauce

### KADAI SABZI

melange of seasonal vegetables cooked in a dry onion tomato masala

## NON VEGETARIAN

CHOOSE TWO

### PALAK MURGH

boneless chicken cooked in ginger scented fresh spinach sauce

### CHICKEN TIKKA MASALA

world famous chargrilled chicken cooked in a creamy tomato sauce

### KADAI CHICKEN

onions and peppers cooked in a spicy masala gravy

### MANGALORE CHICKEN CHETTINAD

famous chettinad cuisine special

### LAL MAAS

spicy lamb preparation from the land of warriors

### LAMB/GOAT SHAHI KORMA

rich lamb/goat dish cooked in cashew and tomato gravy

### LAMB/GOAT ROGANJOSH

meat cooked in yoghurt and onion sauce

### PRAWN MALAI CURRY\*\*

prawn cooked in coconut and cream sauce

### GOAN FISH CURRY\*\*

spicy fish curry from the state of goan

## \$62 PER PERSON

ADD \$4 FOR EXTRA SIDE DISHES

ADD \$5 FOR EXTRA MAINS

ADD \$8 FOR FISH AND SEAFOOD\*\*

## ACCOMPANIMENTS

INCLUDED IN MEAL

GARDEN SALAD

NAAN GARLIC AND PLAIN

CHEF'S CHOICE RAITA

PAPADAM

PICKLE

CHUTNEY

## LENTILS

CHOOSE ONE

### DAL TADKA LEHSUNI

yellow lentils cooked in cumin and onion, tomatoes dal

### MAKHANI

rice lentil stew cooked slowly with tomatoes, cream and butter

## RICE

CHOOSE ONE

### VEGETABLE BIRYANI

layered rice and vegetables cooked with spices and herbs

### VEGETABLE NAVRATAN PULAO

melange of vegetables and rice

### JEERA RICE

cumin flavored rice

## DESSERTS

CHOOSE ONE

### GAJAR HALWA

grated carrots cooked in cardamom flavored rice gulab

### JAMUN

lentil dumplings cooked in sugar syrup  
saffron rice pudding: rice cooked in sweetened reduced milk with saffron

### SHAHI TUKDA

bread pudding with a twist

### PHIRNI

rice flour cooked in milk and sugar

### SEVIAN PAYASAM

south indian vermicelli preparation

All prices subject to 23% service charge and current state sales tax.