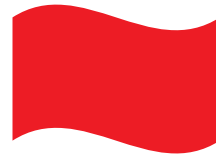


EMPIRE GRILL

Fine Indian Cuisine



CATERING MENU

BEVERAGE

1. Nescafe
2. Masala chai
3. Lassi – mango, strawberry or plain
4. Sharbat – lemon & cranberry, minted non-alcoholic Mojito
5. Orange squash
6. Individual Aquafina water bottles

BREAKFAST

1. Poori halwa
2. Aloo paratha with Dahi Brand yogurt & achar
3. Pav bhaji with garlic chutney
4. Vegetable upma with chutney
5. Kachori chole
6. Medhu vada with sambar

STARTER

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| 1. Hara bhara samosa | 8. Soy chaap |
| 2. Mix veg pakora | 9. Veg cutlet |
| 3. Fish amritsari | 10. Tandoori chicken |
| 4. Chicken 65 | 11. Golden fried shrimp |
| 5. Dry chilli chicken | 12. Chilli baby corn |
| 6. Chicken tikka | 13. Crispy chicken wings |
| 7. Malai tikka | 14. Veg spring roll with siracha and spicy plum sauce |

MAIN COURSE - VEGETERIAN

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| 1. Curry pakora | 8. Saag paneer |
| 2. Kadai paneer | 9. Bharwa baingan |
| 3. Palak paneer | 10. Baingan bharta |
| 4. Methi malai paneer | 11. Dum aloo Kashmiri |
| 5. Dhingi mutter hara pyaz | 12. Vegetable jhalfrezi |
| 6. Bhindi masala | 13. Home style Rajma masala |
| 7. Mix veg curry | 14. Channa masala |



15. Aloo gobi dry
16. Paneer stuffed padval masala

456

786

21. MAIN COURSE - NON VEGETERIAN

776

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| <ol style="list-style-type: none"> 1. Chicken curry 2. Butter chicken 3. Kadai chicken 4. Chicken tikka masala 5. Chicken do pyaza 6. Goat curry 7. Goat Rogan josh 8. Bengal style – mutton kasa 9. Malabar salmon curry | <ol style="list-style-type: none"> 10. Fish tikka masala 11. Sarso Rohu fish – rohu fish simmered in mustard and poppy seed gravy 12. Chicken vindaloo 13. Bengal style chicken kasa 14. Chicken chettinad 15. Chicken rezala 16. Murgh mussalam 17. Chicken korma 18. Mutton keema masala |
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456

20. DAAL SELECTION

21.

1. **Double Tadka yellow daal** – as the name says tempered twice
2. **Dal makhani** – stewed for 12 hours with spices , cream and white butter
3. **Punj rattan dal** – rare delicacy , a combination of 5 lentils , moong masoor urad , channa & toor
4. **Dal Kabila** – Tomato based lentil delicacy, remarkable for its fresh taste . Urad dal , tomatoes , ginger, methi, ghee and coriander are some of the ingredients .
5. **Dal Amritsari** – Dhaba style delicacy – Indian road side eatery outside of the Golden Temple , holy city in Punjab , this rare, tasty slow cooked recipe doesn't have any dried spices at all. some of the ingredients are urad daal , channa dal , onion, chilies , tomato, mint & white butter

776

23. RICE / BREAD

796

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| <ol style="list-style-type: none"> 1. Streamed basmati rice 2. Saffron rice 3. Makhana peas pulao 4. Navrattan pulao | <ol style="list-style-type: none"> 5. Gucchi pulao 6. Garlic coriander naan 7. Tandoori roti |
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10. DESSERT

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| <ol style="list-style-type: none"> 1. Rasmalai 2. Warm Gulab jamun with vanilla ice cream 3. Mango Kheer 4. Jalebi | <ol style="list-style-type: none"> 5. Mix mithai 6. Kesar pista kulfi bar ice cream 7. Shahi tukrha , milk bread topped with rabri , chandi varak , saffron , pistachios and almond |
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486

11. “Our kitchen is your kitchen”, please let us know if you like to have anything not mentioned in this menu. We will do our best to cater to all you menu needs.

476

13. We do not use any artificial color or MSG to cook our food. Thank you for giving us the opportunity to cook for you esteemed function.

496

15. Thank you for considering our kitchen for your catering needs. This is your special moment that won't come back again, we understand this and take this very seriously.

16. In our kitchen we maintain very high standards of cleanliness and take special care to select our ingredients that we put on your plate. Quality, taste, authenticity memorable dining experience and value for your money is our utmost concern. We have some of the