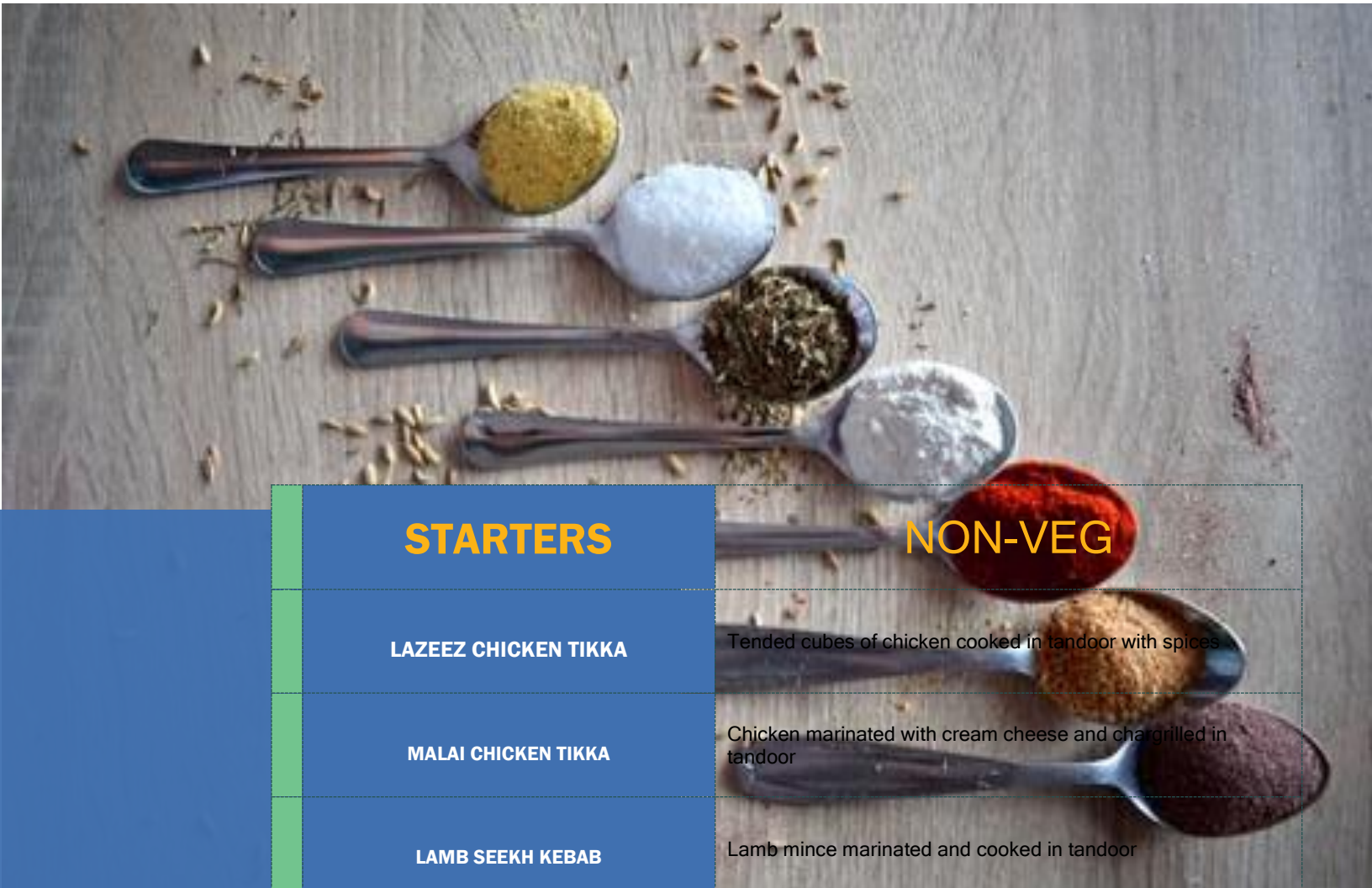




ANCHOR EVENTS
EVENT MANAGEMENT & STAFFING

MENU



STARTERS

NON-VEG

LAZEEZ CHICKEN TIKKA

Tender cubes of chicken cooked in tandoor with spices

MALAI CHICKEN TIKKA

Chicken marinated with cream cheese and char-grilled in tandoor

LAMB SEEKH KEBAB

Lamb mince marinated and cooked in tandoor

LAMB MASALA KEBAB

Lamb mince marinated and cooked in tandoor masala gravy

PUNJABI FISH

Deep fried fish marinated with authentic Punjabi spices

MURG TANGRI ROAST

Chicken cooked in tandoor with pickling spice

CHILLI CHICKEN

Indian Chinese style chicken with mix peppers

STARTERS

VEGETARIAN

CHILLI PANEER

Indo-Chinese style paneer with mix peppers

SPRING ROLLS

Spring roll wrapper filled with wok fried oriental vegetables



	VEG SAMOSAS	Potato and green peas stuffed pastry
	ALOO PAPRI CHAAT	Boiled and fried cubed potatoes served with papri and chaat masala.
	MAIN COURSE	NON-VEGETARIAN
	LAHORI CHICKEN CURRY	Chefs special home style chicken curry.
	BUTTER CHICKEN	Classic rich curry of chicken marinated in yogurt, cream and spices
	CHICKEN HYDRABADI KORMA	Chicken cubes cooked with coconut, onion, and yoghurt gravy.
	SAAG CHICKEN	Chicken cubes cooked in creamy spinach sauce
	LAMB KARAHI	Chefs special home style lamb curry.
	LAMB BIRYANI	Biryani is the maharajah (king) of dishes and is believed to have been invented in the kitchens of the Mughal emperors.
	CHICKEN BIRYANI	Biryani is the maharajah (king) of dishes and is believed to have been invented in the kitchens of the Mughal emperors.
	KEEMA MATTER	Minced lamb cooked with fresh green peas



MAIN COURSE

VEGETARIAN

PALAK PANEER

Diced cottage cheese cooked in creamy spinach sauce.

ALOO MATTER

Home style, potatoes and green peas curry.

ALOO ACHARI BAINGAN

Pickled baby eggplant cooked with potatoes.

ADRAKI ALOO GOBHI

New potatoes wok fried with ginger and tomatoes.

BHINDI MASALA

Diced okra with onion and tomatoes.

VEG KORMA

All seasons veg cooked with coconut, onion, and yogurt gravy.

CHOLLAY MASALA

Chickpeas with onion and tomatoes

DHAL TARKA

Yellow lentils tempered with red chilies, cumin, and coriander

ACCOMPANIMENTS

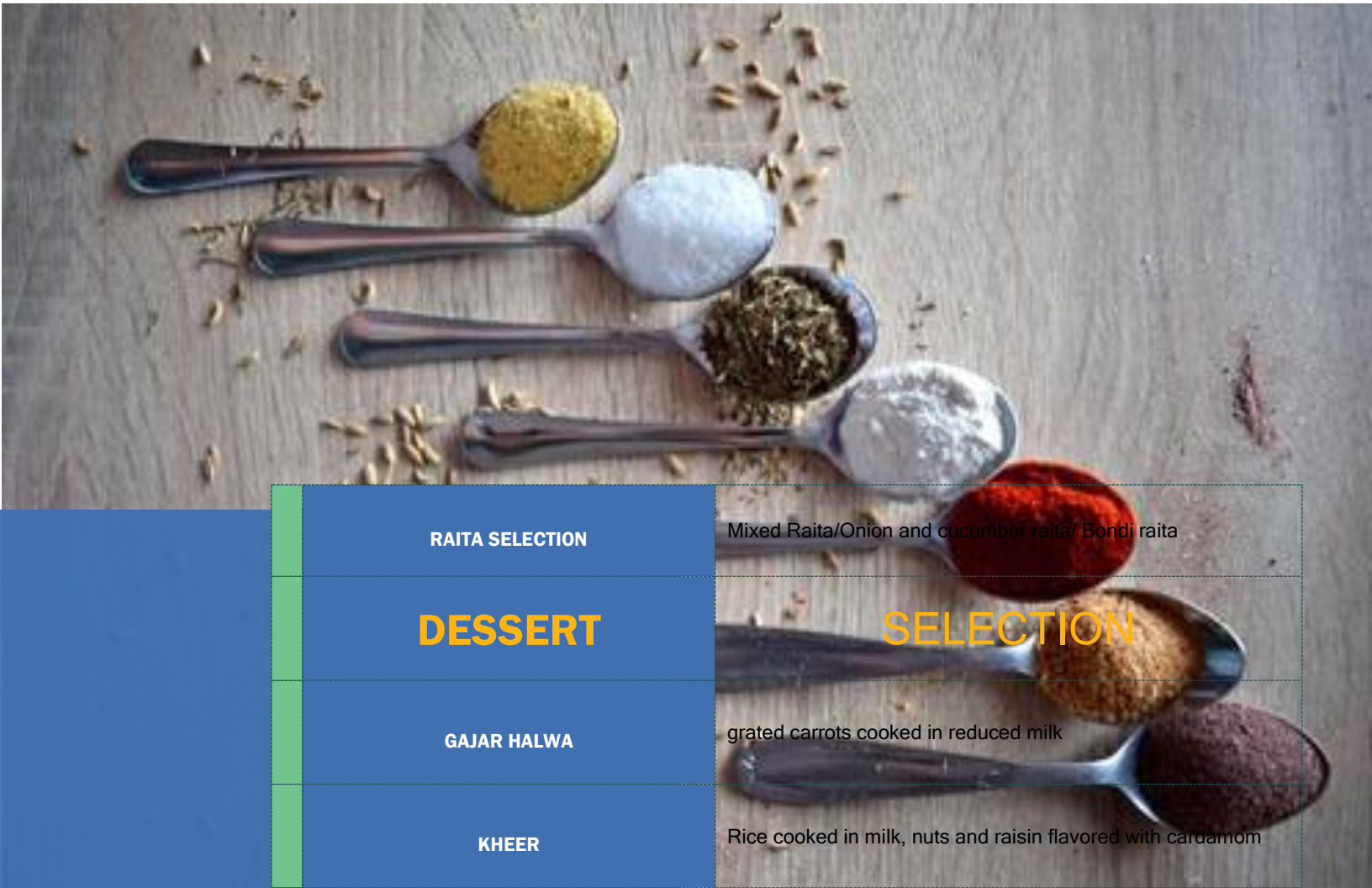
SELECTION

RICE SELECTION

Jeera pilau/green pea pilau/steamed rice

NAAN SELECTION

Plain naan/Butter naan/Tandoor roti



RAITA SELECTION	Mixed Raita/Onion and cucumber raita/ Bondi raita
DESSERT	SELECTION
GAJAR HALWA	grated carrots cooked in reduced milk
KHEER	Rice cooked in milk, nuts and raisin flavored with cardamom
GULAB JAMUN	Sweet brown dumplings, dipped in sugar syrup
RASMALAI	Milk and cheese based Indian dessert