



## **Dinner menu**

(Note: *ALL FOOD TO BE MADE IN DESI GHEE*)

### **Appetizers (on circulation)**

#### **Vegetarian**

Achari paneer tikka

*Rajasthani pickle marinated cottage cheese cooked in an earthen pot*

Subz ki seekh

*Vegetable mash cooked on a skewer flavored with Indian spice*

Rajma ki galaout

*Red bean galette slow cooked on a hot plate basted with clarified Indian butter*

Tempura baby corn with soya chili-dip

*Japanese seasoned baby corn shallow fried with a tempura flour batter*

#### **Soup**

Genovese vegetable broth

*with garlic croute*

**Spinach and coconut soup**

*with scented oil*

#### **Artisanal bread display**

*Focaccia, French baguette, corn bread, country loaf, epi bread, ciabatta, cheese rolls*

## **Salads**

### **LIVE: Garden grown organic lettuce salad bar**

*Romane lettuce, wild spider rocket, gem lettuce, Lollo rosso, kale leaves*

### **Complimenting dressing**

*Classical French vinaigrette, honey mustard dressing, lemon coriander dressing, aged balsamic dressing, blue cheese and fennel dressing*

### **Three bean salad**

*with cumin, pita croutons and harissa spice*

### **Haricot bean salad**

*with mustard cider dressing, parsley pesto and parmesan flakes*

### **Tomato capresse salad**

*Heirloom tomato marinated with basilica and mozzarella cheese*

### **Marinated baby carrots**

*with spider arugula, pickled radish and lemon dressing*

### **Bhune chane ki chaat**

*Roasted black peas marinated with cumin, lemon juice and Indian spices*

### **Indian green salad**

*slice tomato, onions, green chilli, carrots and lemon*

**Toppings:** *chaat masala, amchoor masala, kashmiri chilli, Himalayan black salt*

**Papad:** *Roasted urad dal papad, chana and chilli papad, methi khakra*

**Pickle:** *Mango chunda, Mixed vegetable, Lemon pickle, Chilli pickle*

**Raita:** *Cucumber raita, boondi rait, mint raita*

## **Main Course**

### **Thai curry station**

Thai vegetable red curry

Thai yellow curry

Thai chicken green curry

Kaffir lime scented Jasmin rice

*Served with prawn cracker, brined vegetables*

### **Udaivilas Specialty**

Spinach and corn lasagna

*Slow baked pasta layered with braised corn-spinach, glazed with béchamel sauce and parmesan*

Wok fried Asian vegetables

*flavored with ginger, soy and elephant white garlic*

Chilli garlic noodles

*with schezwan sauce*

Kosha aloo dum

*Bengali style dum aloo flavoured with braised onion and aromatic spices*

Dal Panchmel

*Traditional Rajasthani preparation comprising of five lentils flavored with Indian spices*

Subz navaratan korma

*Vegetarian korma made with nine vegetables originated from the land of nizams*

Paneer papad ki subzi

*Rajasthani paneer preparation braised with homemade lentil papad*

Vegetable biriyani

*Awadhi style pot rice cooked over a slow flame*

Zafrani Pulao

*Pilaf flavored with saffron and milk*

## **Assorted Indian Breads**

*Pudina paratha*  
(Mint scented flaky bread)

*Laccha paratha*  
(Flaky bread layered with butter)

*Jodhpuri paratha*  
(Traditional jodhpuri bread topped with garlic and red chilli)

*Garlic naan*  
(Pre fermented bread scented with fresh garlic)

*Butter naan*  
(Pre fermented bread brushed with salted butter)

*Tandoori roti*  
(Whole wheat bread cooked in tandoori)

## **Dessert**

Thandai mousee tarts  
*with pistachio crumble and silver leaf*

French Gateau Opera  
*pastry with layers of almond sponge cake soaked in coffee syrup, layered with ganache and coffee*

Framboise mille feuilletine  
*raspberry coulis cream between puff pastry*

Badam halwa  
*Aromatic sweet pudding made with almond and cardamom*

Malpua  
*Bengali pancake scented with fennel and sugar*

70% Belgian Noir Callebaut cremeux  
*slow cooked chocolate crème with hazelnut praline*

Fresh cut fruit platter  
*Orange, Musk melon, Papaya, Watermelon, Kiwi, Grapes*

**Ice-Cream station**

Flavors: Chocolate chip, Vanilla

Toppings: *conched candy, butter scotch, white chocolate pearls, waffle wafers, honey comb*

Sauces: *caramel fudge, chocolate sauce, vanilla cream, raspberry sauce*