



LAVANYA ORCHID



Banquet for celebrating occasions

AN ISO 9001-2008 CERTIFIED COMPANY

BEVERAGES

Mocktails



Virgin Mojito

Blue Lagoon

Virgin Margarita

(frozen smoothie with lavanya special margarita mix with choice of flavours blue, lime, strawberry)

Milk Shakes



Mango/Vanilla/Strawberry/Chocolate

Aerated Soft Drinks

Mineral Water Bottles/Glasses

Fresh Lime Soda

Soda

Espresso Coffee

Soups (any 2)



Cream of Tomato

(an exotic creamy tomato soup)

Sweet Corn Soup (Veg/Non-Veg)

(mild creamy corn soup in choice of veg or non-veg)

Manchow Soup (Veg/Non-Veg)

(soup flavours with vegetable, green chilly & garlic with choice of veg or non-veg)

Hot & Sour Soup (Veg/Non-Veg)

(spicy soup with choice of veg or non-veg)

STARTERS



(Non-Vegetarian)

Jal Mahi Tikka

(mildly spices surmai fish marinated with garlic flavour & cooked in clay oven)

Murg Tikka

(succulent boneless pieces of chicken marinated in indian spices and herbs grilled on slow charcoal fire)

Marination Choice (any 2)

ACHARI/MALAI/PUDINA/ORIGINAL RECIPE

Tangri Kebab

(chicken marinated with creamy sauce & grilled in tandoor)

Kakori Kebab

(tender rolls of succulent mutton mince mixed with ginger, green chilly and herbs, coriander and spiked with royal cumin and saffron grilled in tandoor)

Fish Orley

(slice of fish battered & fried and served with tarter sauce)

or

Fish Amritsari

(pieces of fish marinated in spicy masala and deep fried)

Drums of Heaven

(chicken wings dipped in butter and deep fried and served with garlic sauce)

Chilly Chicken

(diced chicken tossed with onion, garlic, capsicum and chilly paste)

(Vegetarian)



Paneer Paapdi

(mouth watering crispy paneer)

or

Paneer Tikka

(chunk of cottage cheese marinated grilled with a combination of capsicum, onion and tomato)

Marination Choice

ACHARI /MALAI /PUDINA/ ORIGINAL RECIPE

Palak Dahi Rolls

(an exotic roll made with spinach and yoghurt pan fried)

or

Dahi ke Sholey

(yoghurt filled in bread, pan fried)

Stuffed Soya Chaap

(soyabean Stuffed with paneer & dry fruit spicy mixture & grilled in tandoor)

Chilly Paneer

(diced cottage cheese tossed with onion, garlic, capsicum & chilly paste)

Corn Spinach Rolls

(crispy rolls stuffed with corn & spinach served with hot garlic sauce)

Honey Chilli Potato

(threads of potato cooked with honey, chilli and tossed in hot garlic sauce-crisp fried)

Mushroom Duplex

(pair of mushroom stuffed with creamy palak dumpling & grilled in tandoor)

Vegetable Manchurian

(vegetable balls cooked with chopped onion, ginger, garlic, coriander & hint of green chillies)

LIVE COUNTERS



(Non-Veg Grilled - any 2)

Tikka Sharabian Da

Grilled Fish Lemon Butter Sauce

Mutton Galouti

Chandni Chowk Se



Gole Gappe

Dahi Bhalla Paapdi

Aaloo Tikki

Moong Dal Chilla

Indian & Imported Fresh Fruit Counter

4 Impored 4 Indian

SALAD BAR



Garden Green Salad/Russian Salad/

Macroni Salad/Aaloo Pudina Chaat/

Beans Sprout Salad/Lachha Onion Salad/

Chicken Hawain Salad/Channa Chaat/

Lemon Cuts and Green Chillies

(along with achar, paapad & chutney)

RAITA (any 2)



Dahi Bhalla with Saunth ki Chutney
Mix Veg Raita
Pineapple Raita
Boondi Raita

MAIN COURSE



(Non Vegetarian~ Chicken ~ any-2)

Murg Makhanwala

(the immensely popular butter chicken, tandoori chicken cooked in a rich tomato butter flavoured gravy)

Kadhai Murg

(chicken cooked in spicy tomato gravy flavoured with capsicum and coriander seed)

or

Rarra Murg

(tender piece of chicken marinated in selected spices and cooked in a rich tomato)

or

Murg Taka-Tak (LIVE)

LAMB (any 1)



Rogan Josh

(to spice up or taste buds and mildly spiced mutton curry cooked in traditional style)

or

Mutton Saag

(tandoor mutton pieces gently spiced & cooked with fresh spinach) (a home style punjabi fare)

MAIN COURSE



(Vegetarian)

Paneer Makhanwala

(cottage cheese pieces simmered in rich tomato butter gravy & cream)

Paneer Methi Malai

(pieces of cottage cheese cooked in a fenugreek flavoured yoghurt sauce enriched with fresh homogenized cream)

or

Kadhai Paneer

(cottage cheese cooked in spicy tomato gravy flavoured with capsicum & coriander seed)

Kurkuree Bhindi

(crispy fried chatpati bhindi)

Mushroom Taka-Tak

(mushroom cooked with the flavour of capsicum in thick gravy)

Dal Lavanya

(black lentils cooked overnight with country tomatoes, enriched with fresh cream & flavoured with dry fenugreek dust)

Palak Corn

(spinach cooked in butter with american corn)

Pindi Channa

(our chef's special recipe of channa)

Gobhi Adaraki

(cauliflower cooked with grand flavour of ginger)

GHAR KI RASOI (any 1)



Makki Ki Roti Sarson ka Saag (Seasonal)

(with gud & butter)

or

Amritsari Chole with Stuffed Kulcha

RICE (any 2)



Hyderabadi Gosht Biryani

or

Hyderabadi Chicken Biryani

Masala Subz Biryani (Vegetarian)

Navratan Pulao, Steamed Rice (Plain or Jeera)

BREADS



Roti, Plain Naan,

Butter Naan, Garlic Naan,

Lachha Parantha, Pudina Parantha

Mirchi Parantha, Stuffed Kulcha, Missi Roti