



# KOHINOOR BANQUETS

*Catering Menu*

## Terms and Conditions

- Decoration, Catering and DJ is monopolized.
- Band/Baarat and/or any other procession with loudspeakers will only be allowed after obtaining all the necessary permissions from the concerned authorities.
- Food items from outside are not allowed in the premises.
- Food items from the premises will not be allowed to be taken outside.
- Smoking is strictly prohibited in the premises.
- Morning Session : 8 AM to 3 PM ; Evening Session 6 PM to 11 PM.
- Extension of the function beyond hours stipulated above is subject to availability, and is charged Rs. 5000 extra per hour.
- Guests selecting Deluxe menu can avail Presidential items at an additional rate per person, as stated ahead.
- Extra bills will be settled at the end of the event.
- Right to admission is reserved with the management.
- Government taxes extra as applicable.
- Prices are subject to change without prior notice.



## SOFT BEVERAGES

- Shikanji
- Bubbly Kokkam
- Khus Cooler
- Pinacolada
- Planters Punch
- Aam Panna
- Jaljeera
- Blue Lagoon
- Strawberry Slush
- Seasonal Fresh Juices  
(Watermelon/Pineapple/Sweet  
Lime/Orange/Lemon)
- Chunky Muskmelon
- Orange Blossom
- Orange Mojito
- Green Apple Mojito
- Classic Mojito
- Watermelon Mojito
- Ginger Mojito
- Litchi Punch
- Strawberry Lemonade
- Aerated Drinks

## PRESIDENTIAL

₹ 50

- Green Eye Monster
- Honey Mango Lemonade
- Kiwi-Strawberry Mojito
- Orange Blaze
- Thandai
- Masala Milk
- Smoothies  
(Green Goddess/ Classic Caramel /  
Raspberry Coconut / Banana Nutella /  
Fig Honey / Chocolate Espresso /  
Pineapple Cherry / Mango Vanilla )
- Cranberry and Apple Chiller
- Coconut Cooler
- Cucumber Raspberry Palmer
- Beach Bottom Punch
- Piyush
- Anarkali
- Milkshakes  
(Chocolate / Strawberry / Banana /  
Chikku / Mango / Butter Scotch /  
Vanilla)

## CIRCULATORY SNACKS - VEGETARIAN

- Aloo Ke Bulbule
- Paneer Kurkure
- Cocktail Samosa
- Paneer Lapeta
- Chatpate Aloo
- Cheese Balls
- Jalapeno Popper
- Vegetable Nuggets
- Nachos
- Hara Bhara Kabab
- Paneer Koliwada
- Corn Aloo Tikkies
- Cheese Cherry Pineapple
- Mini Pizza
- Corn Cheese Chilly Toast
- Veg Kurkure
- French Fries
- Potato Wedges

## ORIENTAL

- Veg Spring Roll
- Veg Manchurian
- Veg Sixty-Five
- Honey Chilli Potato
- Schezwan Fingers
- Veg. Lollypop
- Paneer Schezwan
- Vegetable Salt & Pepper
- Veg Schezwan
- Veg Crispy
- Kung Pao Potato
- Baby Corn Mushroom Chilly
- Paneer Chilly
- Paneer Sixty-Five

## TANDOOR SE

- Tandoori Aloo
- Nargisi Aloo
- Subz Shami Kabab
- Paneer Tikka
- Haryali Paneer Tikka
- Tandoori Achari Aloo
- Pahadi Aloo
- Veg Seekh Kebab
- Achari Paneer Tikka
- Kali Miri Paneer Tikka

## TRADITIONAL

- Batata Vada
- Veg Ghugra
- Mix Pakodas
- Methi Balls
- Mini Kothimbir Vadi
- Mini Dal Vada
- Sabudana vada
- Choice of Dhokla
- Pattice
- Alu Vadi
- Moongdal Vada
- Dhokla Chat
- Khandvi
- Cutlets

## PRESIDENTIAL

₹ 50

- **Basil Paneer Tikka**  
(Basil Leaves And Yoghurt Marinade-Smeared Cottage Cheese Charred In A Clay Oven)
- **Kandhari Paneer**  
(Indian Cottage Cheese Piccattas Stuffed With Seasoned Potato Mash And Fresh Pomegranate)
- **Paneer Kaju Kebab**  
(Cottage cheese marinated with spiced cashew paste cooked in clay oven)
- **Thai Spring Rolls**  
(Thai Flavored Spring rolls With chilly garlic aioli)
- **Subj Makai Malai Kebab**  
(Kebab of minced lentil, corn kernels and fresh cream)
- **Paneer Satay**  
(Grilled Cottage Cheese marinated with spices and served with peanut sauce)
- **Dahi Ke Kebab**

## CIRCULATORY SNACKS – NON-VEGETARIAN

- Aloo Kheema Tikki
- Murgh Taka Tak Masala
- Chicken Nuggets
- Chicken Popcorn
- Kheema Loaded Fries
- Kheema Samosa
- Chicken Fafa
- Chicken Nachos
- Chicken Tikka Popcorn

## ORIENTAL

- Chicken Lollypop
- Chicken Crispy
- Kung Pao Chicken
- Chicken Satay
- Pepper Chicken with Soya and Green Onions
- Chicken Chilly
- Chicken Schezwan
- Sesame Chicken Hunan
- Crispy Chicken with Hot Garlic sauce
- Chicken Spring Roll

## TANDOOR SE

- Chicken Tikka
- Achari Chicken Tikka
- Pahadi Chicken Tikka
- Seekh Kebab
- Shami Kabab
- Kali Mirch Chicken Tikka
- Kasuri Methi Chicken Tikka
- Malai Chicken Tikka
- Boti Kabab
- Reshmi Chicken Tikka

## PRESIDENTIAL

₹ 75

- **Kasaundhi Mahi Tikka**  
(Chunks of boneless fish marinated with mustard, chilly & coriander)
- **Amritsari Fish Tikka**  
(Fresh river fish marinated with yoghurt and chilli & cooked in tandoor)
- **Diced Fish with Pepper & Roasted Garlic**  
(Fried chunks of fish tossed with pepper and garlic)
- **Peshawari Chappali Kebab**  
(Popular kebab from Pakistan made with ground lamb, chilly, onion and rare spices)
- **Afghani Murgh**  
(Whole chicken marinated in cheese, cream, and almond paste and finished in clay oven)
- **Zard Gilafi Murgh**  
(Saffroned, egg-coated and succulent chicken morsels marinated with yoghurt and cream; cooked on 'Dum')
- **Drums of Heaven**  
(Chicken wings tossed in sweet & spicy sauce)
- **Butter Garlic Prawns**
- **Salt and Pepper Prawns**
- **Prawns Koliwada**
- **Fish Koliwada**

## VEG MAIN COURSE

- **Vegetable Lalbahar**  
(Medium spicy vegetable koftas served in makhani gravy.)
- **Paneer Khazana**  
(Three slices of paneer stuffed with red chutney, green chutney and served in creamy Moughlai gravy.)
- **Sham Savera**  
(Medium spiced paneer koftas covered with spinach puree deep fried & cut in to halves and served in Makhani Gravy.)
- **Sphagetti Maharani**  
(Veg balls cooked in tomato sauce and served on a bed of a buttered sphagetti.)
- **Paneer Tikka Masala**  
(Tandoori cottage cheese cubes simmered in a clove smoked tomato gravy)
- **Paneer Pasanda**  
(Indian cottage cheese cooked in a fenugreek flavored yellow gravy of onion, cashew nut and yoghurt)
- **Kaju Kheema Masala**  
(Minced Cashew & Cottage Cheese cooked in smooth tomato gravy)
- **Litchi Kofta Curry**
- **Aloo Katliyan**
- **Bhindi Do Pyaza**
- **Tawa Bhaji**
- **Dahi Bhindi**
- **Bhindi Fry ( Dry)**
- **Stuffed Bhindi**
- **Dum Aloo Kashmiri**
- **Mutter Mushroom**
- **Mushroom Babycorn Masala**
- **Shahi Paneer**
- **Veg. Kolhapuri**
- **Nargis Kofta**
- **Vegetables Kofta**
- **Malai Kofta Curry**
- **Paneer Kofta Curry**
- **Kaju Curry**
- **Navratna Korma**
- **Aloo Gobhi Adraki**
- **Khatte Baingan**
- **Amchoori Bhindi**
- **Amritsari Chole**
- **Malai Methi Mutter**
- **Mushroom Masala**
- **Paneer Butter Masala**
- **Vegetable Jalfrezi**
- **Kadai Paneer**
- **Vegetable Chettinad**
- **Paneer Lababdar**
- **Paneer Makhani**
- **Paneer Kolhapuri**
- **Palak Paneer**
- **Paneer Chole**
- **Corn Palak**
- **Lasuni Palak**

## TRADITIONAL MAIN COURSE

- Batata Sukhi Bhaji
- Dalimbi Usal
- Aluchi Bhaji
- Sarson da Saag
- Brinjal Poshta
- Tendli Muthiya
- Chana Gobi
- Bharli Vangi
- Matki Usal
- Moonga Gathi
- Green Gujarati
- Turiya Patra
- Kaju Vatanyachi Bhaji
- Besan Pithla
- Surthi Undhiyo
- Aloo Poshta
- Shahi Bhindi
- Safed Vaal

## NON-VEGETARIAN MAIN-COURSE

- **Murg Pashmina**  
(Succulent Chunks of chicken cooked in silky moughlai sauce mildly spiced and enriched with cream.)
- **Murg Dilbahar**  
(Chicken mince flavoured with herbs, medium spicy served in thick sauce.)
- **Murg Kesari**  
(Juicy pieces of chicken served in yellow gravy flavoured with saffron.)
- **Murg Bukhara**  
(Kofta made out of chicken mince served in medium spicy gravy.)
- **Murg Vindaloo**  
(Chicken marinated with vinegar, ginger, garlic and chilly paste served in spicy gravy with potato.)
- **Gosht Goan Curry**  
(Tender Mutton pieces served in spinach sauce and flavoured with nilgiri oil.)
- **Gosht Rogan Josh**  
(Tender Mutton cooked in medium spicy rich brown gravy flavoured with ratanjog.)
- **Gosht Kadhai**  
(Small pieces of Mutton pieces in mild gravy flavoured with nutmeg)
- **Murgh Tikka Masala**
- **Makhmali Palak Murg**
- **Murg Acharwala**
- **Murg Hariyali**
- **Murg Kadhai**
- **Murg Kolhapuri**
- **Murg Goan Curry**
- **Gosht Adraki Masala**
- **Gosht Vindaloo**
- **Kadai Murgh**
- **Murg Hundi**
- **Murg Makhani**
- **Murg Tawa**
- **Murg Hyderabad**
- **Murg Methi**
- **Gosht Masala**
- **Kheema Mutter**
- **Chicken Kosha**

## PRESIDENTIAL

₹ 100

- **Mahi Dum Masala**  
(Boneless chunks of fish simmered in rich gravy of nuts and spices)
- **Goan Fish Curry**  
(Chunks of Fish simmered in rich gravy with Goan Spices)
- **Malabari Fish Curry**  
(Fresh water fish cooked in tangy onion tomato gravy, tempered with curry leaves)
- **Prawn Ghee Roast**  
(Freshly caught prawns roasted with ghee and Indian Spices)
- **Hari Mirch ki Bhuni Chaap**  
(Tender lamb chops cooked in green chilli and coriander gravy)
- **Laal Maas**  
(Traditional Rajasthani preparation flavoured with cloves and garlic and spinach sauce scented with fenugreek)
- **Gosht Nawabi**  
(Mutton cooked in creamy mild sauce & garnished with nuts and cream)
- **Ragada Gosht**  
(Spicy preparation of Mutton cooked on a slow fire & served dry.)
- **Gosht Khada Masala**  
(Tender pieces of Mutton cooked in freshly pounded whole masala.)
- **Mutton Kosha**
- **Mutton Aloo Dry**
- **Fish Kalia**
- **Gosht Saagwala**
- **Gosht Dahiwala**
- **Kolambi Che Kalvan**
- **Chettinad Fish Curry**
- **Makhmali Palak Gosht**
- **Gosht Dahiwala**
- **Gosht Nilgiri**

## VEG RICE

- Tondli Bhat
- Tiranga Pulav
- Steam Rice
- Peas Pulav
- Khichadi
- Palak Rice
- Jeera Rice
- Mushroom Pulav
- Masale Bhat
- Veg. Pulav
- Lemon Rice
- Plain Rice
- Dum Biryani
- Jeera Peas Pulav

## NON VEG RICE

- Chicken Dum Biryani
- Hyderabad Mutton Biryani
- Hyderabad Chicken Biryani
- Kheema Pulao

## PRESIDENTIAL

₹ 75

- Shahi Pulav
- Kashmiri Pulav
- Keshari Pulav
- Chicken Khepsa Biryani
- Mutton Khepsa Biryani
- Chicken Yakhni Pulao

## DAL & KADHI

- Dal Tadka
- Dal Panchrattan
- Rajma Kashmiri
- Amti
- Gujarathi Kadhi
- Punjabi Pakoda Kadhi
- Sol Kadhi
- Dal Makhani
- Dal Fry
- Chana Masala
- Varan
- Marwadi Kadhi
- Tomato Saar

## INDIAN BREADS

### Baby Naan

- Plain
- Garlic
- Methi
- Butter
- Cheese

### Stuffed Kulcha

- Onion
- Paneer
- Masala
- Potato

### Baby Roti

- Tandoori
- Missi
- Khasta

### Puri

- Plain
- Masala
- Palak

### Chapati

### Roomali Roti

## BREAKFAST

( ₹ 150 per Person | Select Any Two )

- Upma Sev with Chutney
- Batata Poha
- Medu Vada
- Bun Maska
- Sabudana Vada
- Sandwiches
- Jalebi Fafda
- Steamed Idli
- Missal Pav
- Amiri Khaman
- Sabudana Khichdi

Above accompanied by Tea/Coffee  
& Assorted Biscuits

## RAITA

- Mix Vegetables Raita
- Dudhi Raita
- Boondi Raita
- Burrani Raita
- Beetroot Raita
- Mix Veg Raita
- White Onion Raita
- Fruit Raita
- Bhindi Raita
- Pineapple Raita
- Pumpkin Raita
- Cucumber & Mint Raita
- Banana Raita
- Plain Curd
- Angoori Raita
- Cucumber Raita
- Palak Raita
- Anar Raita
- Aloo Raita
- Smoked Baingan Raita

## SALADS

- Waldrof Salad
- Macaroni Salad
- Garden Greens
- Bean Sprout Salad
- Aloo Chat
- Crouton Salad
- Austrian Bowl
- Oriental Salad
- Manguri Chat
- Hungarian Salad
- Baby Corn Mushroom Salad
- American Coleslaw Salad
- Greek Salad
- Tomato & Cheese Salad
- Cabbage Kimchi Salad
- Mushroom & Pasta Salad
- Long Street Salad
- Hawaiian Salad
- Tossed Salad
- Chana Chat
- Rajma Chat
- Eve's Salad
- Pasta Salad
- Honey & Mustard Salad
- Koshimbir
- Cucumber Salad
- Corn Macaroni Salad
- Bean Sprout Salad
- Russian Salad
- Caesar's Salad
- Lettuce and Citrus salad
- Potato Raisin and Walnut Salad

## SOUPS

- Cream of Tomato
- Cream of Spinach
- Tomato Basil with Croutons
- Sweet Corn
- Lemon Coriander
- Noodles Soup
- Cream of Mushroom
- Cream of Chicken
- Manchow
- Minestrone
- Clear Soup

## DESSERTS

- Gajar Halwa
- Dudhi Halwa
- Rabdi Basundi
- Sitaphal Basundi
- Rasgulla
- Jalebi with Rabdi
- Pineapple Mousse
- Fruit Custard with Jelly
- Shrikhand
- Aamrakhand
- Moongdal Halwa
- Pineapple Halwa
- Angoor Basundi
- Strawberry Basundi
- Rasmalai
- Hot Gulab Jamun
- Chocolate Mousse
- Trifle Pudding
- Aamras ( Seasonal )
- Shahi Tukda

## PRESIDENTIAL

₹ 75

- Walnut Halwa
- Butterscotch Halwa
- Red Guava Halwa
- Kesar Dryfruit Basundi
- Thandai Rasgulla
- Strawberry Punch
- Rajbhog
- Modak
- Anjeer Walnut Halwa
- Blackforest Halwa
- Chocolate Halwa
- Stuffed Malpua with Rabdi
- Rose Petal Basundi
- Coconut Punch
- Litchi Gola
- Puranpoli

## ICE CREAM

- Vanilla
- Butterscotch
- Kaju Kismis
- Tutty Fruity
- Vanilla Chocochip
- Black Currant
- Shahi Gulab
- Motichoor Laddoo
- RajBhog
- Pan Masala
- Malai Kulfi
- Strawberry
- Chocolate
- Kesar Pista
- Real Coffee
- Chocolate Chocochip
- Cream N' Cookies
- Fresh Pineapple
- Honey Walnut
- Chai Masala
- Pista Kulfi
- Kesar Kulfi

## PRESIDENTIAL

### Baskin-Robbins/Ice-Cream Works

₹ 50

- Honey Nut
- Fresh Coconut
- Cappuccino
- Gold Medal Ribbon
- Mango Cream
- Mississippi
- Papaya Pineapple
- Dark Italian Chocolate
- Chocolate Kitkat
- Calcutta Paan
- Orange Apricot
- Pista Badam Chikki
- Roasted Almond
- Fresh Lychee
- Cotton Candy
- Rum Punch
- Splish Flash
- Orange Tango
- Salted Caramel
- Strawberry Chocochip
- Rose & Badam
- Belgian Chocolate
- Fresh Guava
- Oreo & Cream

## LIVE COUNTERS

### Pasta Counter

Choice of Pasta (Any Two)

- Penne
- Fusilli
- Macaroni
- Farfalle

Choice of Sauce (Any Two)

- Arabiatta Sauce
- Pesto Sauce
- Chefs Special
- Alfredo Sauce
- Aglio Olio

### Chat Counter

(Select Any Four)

- Pani Puri
- Ragda Pattice
- Katori Chaat
- Samosa Papdi Chat
- Dahi Wada
- Dahi Batata Puri
- Paneer Bhalla
- Mangolia Chat
- Chole Pattice
- Sev Puri
- Khasta Kachori
- Papdi Chaat
- Dahi Papdi Chat
- Palak Chaat
- Makhana Chat
- Dry Fruit Chat
- Kaju Corn Paneer Chat
- Chole Tikki

### Pav Bhaji Counter

(Select Any Two)

- Pav Bhaji
- Khada Pav Bhaji
- Paneer Pav Bhaji
- Cheese Pav Bhaji
- Mushroom Pav Bhaji

### South Indian Speciality Counter

(Select Any Four)

- Butter Dosa
- Mysore Masala Dosa
- Pav Bhaji Dosa
- Butter Uttapam
- Onion Uttapam
- Masala Dosa
- Chinese Dosa
- Schezwan Cheese Dosa
- Masala Uttapam
- Tomato Uttapam

### Accompaniments

- Sambhar
- Coriander Chutney
- Tomato Chutney
- Coconut Chutney

### **Oriental Express**

(Select Any one of Rice & Sauce)

- Manchurian
- Schezwan
- Sweet & Sour
- Thai Curry (Red/Green/Yellow)
- Fried Rice
- Triple Schezwan Fried Rice
- Schezwan Fried Rice
- Jasmine Rice
- Hakka Noodles
- Schezwan Noodles
- Chilli Mili
- Burnt Chilli Garlic
- Hot Garlic
- Black Bean

### **Gola Counter**

### **Fresh Cut Fruits**

(Select Any Three)

- Watermelon
- Muskmelon
- Pineapple
- Honeydew Melon
- Papaya

### **Waffles Counter**

- Nutella
- Chocolate Sauce
- Chocochips
- Fresh Cream
- Fresh Fruits
- Honey
- Strawberry Sauce
- Nuts
- Oreo
- Chocolates

### **Indian Sweet Counter**

(Select Any Four)

- Malai Sandwich
- Anarkali
- Rimzim
- Dry Fruit Coffee Bite
- Kaju Jelly
- Kalakand
- Ratrani
- Malai Roll
- Rose Roll
- Choco Walnut Ball
- Cranberry Barfi
- Paris Queen
- Malai Chop
- Cham Cham
- Anjeer Square
- Petha Gander
- Ghewar
- Pineapple Plaza
- Kesar Roll
- Rose Ball
- Kaju Paan
- Mango Delite

### **Paan Counter**

- Maghai
- Banarasi
- Calcutta Meetha
- Ice Paan



## KOHINOOR BANQUETS

### OUR BANQUETS :-

**Kohinoor Hall, Dadar East**, Near Dadar Central Railway Station, Mumbai - 400 014.  
Tel.: 8691030921/022-24114463 ; Email : kmk@kohinoorbanquets.com

**Kohinoor Park, Prabhadevi**, Opp. Siddhivinayak Mandir, Prabhadevi, Mumbai - 400 025.  
Tel.: 8691030948/51/022-24385555 ; Email : park@kohinoorbanquets.com

**Kohinoor ATC, Dadar West**, BW Pathare Marg, Sane Guruji Vidyalyaya, Dadar (W), Mumbai - 400 028.  
Tel.: 8691030905/07/022-24459884 / Email : atc@kohinoorbanquets.com

Visit us on  
[www.kohinoorbanquets.com](http://www.kohinoorbanquets.com)  
[www.kohinoorhotels.com](http://www.kohinoorhotels.com)