

SAMPLE INDIAN CHINESE BANQUET MENU -1

SOUP

- Kumb Shorba
- Traditional Mushroom Soup Flavored with Curry Powder

A Large Selection of Freshly Baked Bread and Rolls from Our Bakery

SALADS

- Cucumber and Yogurt Salad
- Green salad of Tomato Carrot and Onion with green Chilly
- Aloo Chat
- Spinach raisins and Perfumed with Nutmeg powder
- Spicy Carrot Salad
- Roasted vegetable salad with fine herbs
- Glass Noodle Salad with Fish Flavored with Ginger and Basil
- Steamed Pak Choi Salad with Sweet Chilli Sauce
- Chicken salad with 5 Spices

SELECTION OF SUSHI AND MAKI ROLLS

SELECTION OF DRESSING

- Balsamic, French, Italian, blue cheese, Olive oil, Chilli Oil, Soya with Vinegar,
- Sweet Chili Dip, Spring Onion and red Chili sauce

CONTIMENTS

- Green olives, Black olives, Gherkins, Jalapenos, Pickled onions, Mango chutney, Capers, Chili garlic oil, Mint Chutney, Pappad, Pickles

MAIN COURSES

- Sweet & Sour prawns with Chinese vegetables
- Steamed Hammour with Soya and Ginger
- Sliced Chicken with Black Mushroom in Oyster sauce
- Stir Fried Beef in Pepper Sauce
- Wok Fried Vegetable Noodles
- Lamb Curry
- Malai Kofta
- Chicken Biryani
- Dal makhani
- Steamed Rice

An assortment of Nan, Roti, Parata and Kulcha

DESSERTS

- Gajar Halwa
- Gulab Jamun
- Jellebi
- Cream caramel
- Assorted Sliced Fruits
- Chocolate Mousse
- Strawberry soufflé Date Tart
- Fresh Fruit Tartlet
- Apple Pie
- Vanilla Mousse Cake
- Mint Parfait
- Apple Toffee
- Caramelized Banana wi

AL RAHMANIAH FOOD MEALS CATERING LLC

SAMPLE INDIAN CHINESE BANQUET MENU – 2

SOUP

- Hot and Sour Chicken Soup

A Large Selection of Freshly Baked Bread and Rolls from Our Bakery

SALADS

- Artichoke Salad with Tuna
- An Assortment of Crispy Mixed lettuce leaves
- Cucumber Salad with Mint and Yoghurt
- Potato Salad on steamed Pak Choi
- Shrimps and Spring Onion Salad Fish Sauce
- Spiced Rajma salad with Chat Masala
- Pappadi chat
- Mint and Coriander Raita
- An Assortment of Garden Fresh Lettuce with Lemon and Oil dressing
- Paneer Tikka Salad with Mint Chutney

Selection of Maki & Sushi & Sashimi with Shoyu & wasabi

SELECTION OF DRESSING

- Balsamic, French, Italian, blue cheese, Olive oil, Chili Oil, Soya with Vinegar,
- Sweet Chili Dip, Spring Onion and red Chili sauce

CONTIMENTS

- Green olives, Black olives, Gherkins, Jalapenos, Pickled onions, Mango chutney, Capers, Chili garlic oil, Mint Chutney, Pappad, Pickles

MAIN COURSES

- Buna Gosht
- Chicken Vindaloo
- Masala Fried Fish
- Aloo Gobi Masala
- Paneer Makhanwala
- Vegetable Pulao
- Sliced Beef with Baby Corn
- Sliced Chicken in Lemon Sauce
- Braised Tofu with Mushrooms
- Wok fried vegetables in garlic
- Fried Rice with Egg

DESSERTS

- Assorted Toffees (Banana, Apple and Pineapple)
- Paris Breast
- Chocolate Mousse
- Mango Soufflé
- Apple Crumble
- Mille-feuille
- Mixed Fruit Cake
- Cream Carmel
- Fruit salad
- Omali
- Gulab Jamun
- Jellebi
- Chocolate Éclair
- Choux Filled with vanilla Cream
- Poached Pears



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