



• Home away from Home •

Soul Chef

Breakfast Menu for Rs 350

Veg snacks (select any 3)

Upma
Poha
Batata wada
Idli
Medu wada
Rasam wada
Sweet sheera
Samosa
Veg pattice
Spinach and ricotta quiche
Spicy corn vol au vents
Baked beans with toasted bread
Puri bhaji
Dhokla
Patra
Khandvi

Veg sandwich, wraps and rolls (select any 1)

Cheese and chutney sandwich
Tomato and cheese sandwich
Masala aloo sandwich
Masala paneer roll
Paneer bhurji wrap

Additional veg snacks and sandwiches shall be Rs 50 per item

Non veg (each at Rs 60 additional per item)

Chicken croquette
Russian chicken cutlet
Grilled chicken sausage
Chicken puff
Chicken and cheese quiche
Chicken croissant



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Breakfast Menu I (Rs. 250)

2 veg Snacks

1 Sandwich

Tea/Coffee/Green tea

Cookies/Biscuits

Juices

Breakfast Menu I (Rs. 300)

2 veg Snacks

1 Sandwich

1 Non veg snacks

Tea/Coffee/Green tea

Cookies/Biscuits

Juices

Additional veg snacks and sandwiches shall be Rs 50 per item

Non veg (each at Rs 60 additional per item)

Chicken croquette

Russian chicken cutlet

Grilled chicken sausage

Chicken puff

Chicken and cheese quiche

Chicken croissant



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Indian Menu I (Rs. 700)

1- veg starters

1-Non veg starters

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Soup

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2 – Veg Main

1- Non veg Main

1-Rice preparations

1-Dal / Kadhi

Roti / naan / paratha

2 - Salads

Raita, Papad, Pickle

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1-ice cream

1- Indian sweet

Additional charges as follows:

Veg starter – Rs 40

Non veg starter- Rs 60

Dessert – Rs 80

Menu III (Rs.850)

Cocktail Menu

5 - Non veg starters

5 - veg. starters

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1 - non veg main course

1 - veg main course

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Ice cream / kulfi

1 – Dessert

Indian Menu II (Rs. 800)

2 - veg starters

2-Non veg starters

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Soup

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2 – Veg Main

1- Non veg Main

1 Continental dish

1-Rice preparations

1-Dal

Roti / naan / paratha

2 - Salads

Raita, Papad, Pickle

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1- Indian sweet

1-Western dessert

Menu IV (Rs. 700)

For HiTea

Tea

Coffee

2 - types of sandwiches

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4 - veg snacks

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1 - main dish veg

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Tea cake



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Continental Menu V (Rs. 1100)

2- Non veg starters
2 - Veg starters
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2 – Non-veg main course
3 - Veg main course
2 – Salads
Assorted breads
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2 - Desserts of your choice
Ice cream

Govt. Taxes will be Applicable

Additional charges as follows:

Veg starter – Rs 40

Non veg starter- Rs 60

Dessert – Rs 80

Continental Menu VI (Rs.1100)

5 - veg starters
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4 - veg main course
1 - Rice preparation
2 - Salads
Assorted breads
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2 - Desserts
Ice cream

Note: Minimum Billing for all the events shall be 25000/- Plus taxes .



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Working Lunch Menu Options

Soups (any 1)

Traditional tomato basil soup
Canadian cheese soup
Cream corn & basil chowder
Roasted tomato & garlic
Green pea & mint soup
Pumpkin soup
Tomato bean soup
Broccoli soup
Asparagus almond soup
Red bell pepper soup
Carrot and onion soup
Potato and leek soup
Mushroom celery soup
Clear veg broth

VEG (any 2)

Bell pepper and mozzarella rolls
Broccoli mushroom in paprika cream sauce on puff shells
Spinach and corn crepes with garlic rolls
Aubergine roulades
Pasta with slow roasted veg & extra virgin olive oil
Mushroom, ricotta & olive quiche
Mushroom quiche
Spinach, leek & olive quiche
Hummus with coriander feta with crisp lawache
Red pepper muhamrah with toasted pita

Non- veg (any 2)

Grilled chicken steaks
Chicken cutlets
Chicken puff pattice
Chicken cordon bleu
Chicken stuffed with mushroom and cheese
Mustard chicken in tart shells
Chicken vol au vents
Cold cuts
Fried fish with tartar sauce



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Sandwiches (any 2)

Grilled veggies with balsamic drizzles in Panini
Focaccia with pesto & ementhal
Grilled pita with Moroccan veggies & crunchy lettuce
Char-grilled cottage with with salsa Rosa in whole-wheat bread
Chicken mayo sandwich
Chicken and ham sandwich
Chicken salami sandwich
Barbequed chicken in Panini
**Smoked salmon with cream cheese on bagels
**Pepper steak in pita

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Salads (any1)

Toss greens with fresh veggies in vinaigrette
Pasta & corn salad
Veg Caesar salad
Tomato aubergine mozzarella salad
Potato mayo salad
Corn and cottage cheese salad with mustard mayo
Bell pepper, pink cabbage & sprout salad
Cucumber & dill

Desserts (any 1)

Blue berry cheese cake in cups
Hot chocolate mud pie in cups
Mini Fresh fruit tart
Goopy chocolate cake squares
Mini Apple crumbles pie
Mini chocolate truffle tarts
Baked blueberry cheese cake

The above menu will be @ 900 + taxes per head for a minimum of 20 people.



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Continental Menu options

Veg. Starters

- >Asst. dips served with lavache
- >Mozzarella with sun dried tomato on crouton
- >Zucchini and oregano tarts
- >Asparagus cheese rolls
- >Baby jacket potatoes with ratatouille
- >Grilled vegetables
- >Tart shell with vegetables and broccoli
- >Feta cheese and leek cigars
- >bell pepper & mozzarella cigars
- >hot stuffed mushroom
- >Mini falafel balls in pita bread
- >Forest mushrooms with cheese in tart shells
- >Butter lime gnocchi
- >Cottage cheese bruschettas
- >Sun dried tomato and olive tepeenade bruschettas
- >Pesto mushrooms bruschettas
- >Water chestnut in sweet Soya sauce
- >Oven dried tomatoes & mozzarella crostinis
- >Leek spinach & olive quichlets
- >Crispy potato skins
- >Crisp sweet corn & water chestnut balls
- >crisp potato wedges with garlic aioli
- >wine mushrooms with creamy tarter on crouton
- >Thai crisp mushroom in oyster basil
- >asparagus tips with balsamic
- >cheese fondue with harissa & crusty breads
- >oven baked stuffed mushrooms
- >leek spinach olive quiche



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Non-veg. Starters

- >Roasted lamb in baby jacket potatoes
- >Lamb & leek cigars
- >Minced meat patlican kababs with harissa aubergine
- >Lamb shwarma in pancake rolls with mustard
- >Steamed meat balls with chilly garlic
- >Cajun spiced barbeque lamb kabab
- >Roasted chicken & iceberg on mini brioche bread
- >Paprika cream chicken on lavache bread
- >Chicken & lemon grass kabab
- >Mustard chicken on bruschetta
- >Pickled chicken with black olives in tarts
- >Thai spiced chicken skewers
- >Peppered chicken skewers
- >steamed chicken balls with cheddar & pickles
- >Wood smoked chicken with mozzarella
- >Caramelized chicken with peppers on croute
- >Indonesian chicken in thai rice wrappers
- >Chicken dumplings with sweet chilly sauce
- >smoked chicken with creamy tarter on crusty bread
- >crisp jaggery chicken
- >Pickle prawns in tart shell
- >Prawns cakes
- >Ginger soya prawns
- >Harissa prawns on skewers
- >Coconut prawns with mango salsa
- >filo wrapped shrimps
- > Crusty fish in thai basil sc.
- >paprika & lime prawns
- >shrimps toss in spice teriyaki

Salads

- >Baby potatoes in mustard and spring green dressing
- >Greek salad
- >pickled aubergine
- >stir-fry vegetable teriyaki salad



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- > American corn & cottage cheese in mustard mayo.
- > American corn, spring onion, cherry tomato, croutons, pasta & tofu in yoghurt & dill dressing
- > Rocket and pear salad with orange dressing
- > Tossed greens, wine mushrooms and asparagus in red wine & lemon dressing
- > Spirally with olives, sun dried tomatoes, mozzarella and basil in paprika & lime mayo.
- > Cherry tomatoes, cracked wheat, tofu and peas in paprika pesto
- > toss aubergine, tomato, mozzarella, rocket and basil in olive oil & lime
- > Iceberg & asparagus salad in balsamic
- > ceazer salad
- > Pickled beetroot
- > Pickled peppers & marinated onion salad
- > Grilled veggies in Parmesan cream dressing
- > Cucumber, bean sprouts, mushrooms and cherry tomatoes in chilly jam
- > Vietnamese slaw with pokchoy, red lettuce, bean sprouts and spring green in hot and sweet dressing with roasted peanuts

Veg. Main course

- > Oven baked crepes with grilled vegetables, spring greens and mozzarella
- > Abergine roulades
 - > Spinach roulades with sun dried tomato, cream cheese & fresh herbs
- > Mozzarella gnocchi with lemon cheese sauce
- > Asparagus & American corn crepes with pimento cream sauce
- > Grilled potato cakes with broccoli & mushrooms
- > Penne with broccoli and mushrooms in paprika cream sauce nuts and sweet potato straws
- > Char grilled cottage cheese with salsa rossa
- > Spicy pesto mushrooms on rice cakes
- > fried risotto cakes with herbed mozzarella, on a bed of stir-fry oriental vegetables in ginger black beans sauce
- > Ravioli with mushroom in garlic cream sauce
- > Potato Gnocchi with fresh peas and basil in parmesan cheese sauce
- > pie shells stuffed with wild mushrooms and spinach on a lime cream & coriander sc.
- > Freshly baked pie with spinach ricotta emmenthal olive and thyme
- > Cannelloni and peppers coriander spinach & melted mozzarella and sun dried tomato



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- >Conchigle pasta with roast peppers mushrooms sun dried tomato and pickles in olive & tomato basil
- >Stuffed oriental crepes with mustard, roasted tomatoes, spring greens and mozzarella
- >Vegetable tagine/ Balinese curry/Srilankan curry
- >Jacket potatoes stuffed with pesto mushrooms
- >Jacket potato stuffed with spicy corn, peppers & melted mozzarella
- >Eggplant, zucchini and bell pepper torte with parmesan, basil oil & tomato chives coulis

Non-veg. Main course

- >Pan-fried rawas in a lemon mustard cream sauce with fresh herbs
- >Grilled paprika marinated fillet of fish with sweet corn & lime sauce
- >Pan fried rawas with caper sauce
- >**Rice crusted pomfret with white wine, leek & lemon sauce
- >Char grilled rawas salsa rossa, with pickled peppers, tomatoes and reduced red wine
- >Char grilled rawas fillets with garlic, basil Parmesan potato cake & ratatouille of vegetables
- >Oven baked whole rawas fillets with zaatar, cumin, paprika, lime and coriander
- >**Shrimps roast pepper garlic Sc.
- >shrimps in a saffron pimiento cream sauce & roasted veg.
- >Pepper crusted chicken with red wine reduction sauce
- >Chicken roulades with sage onion gravy & toss greens
- >Rosemary & bell pepper rubbed grilled chicken in orange, port & pepper sauce
- >Oven baked jerk-spiced chicken with shallots & herbs
- >Char grilled chicken scaloppini with white wine & paprika cream
- >Mediterranean char grilled chicken, thyme jus
- >Dome chicken with nuts, mustard, raisins and rice
- >Tequila marinated barbequed chicken in a light pesto cream sauce
- >Garlic infused braised chicken with red peppercorn and porcini mushroom sauce
- >Grilled chicken with shallots and pakchoy in balsamic sc.
- >Grilled breast of chicken stuffed with mushrooms and onions in pepper sauce
- >Pan fried chicken with bacon sauce and shallots
- >Grilled lamb chops in oyster mushroom & black pepper sauce
- >Roast leg of baby lamb served with cabernet jus
- >Srilankan curry with shrimp/ chicken / lamb
- > Madiera lamb



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Rice preparation

- >Chic pea pilaf
- >Lemon rice
- >Burnt garlic rice
- >Mushroom & broccoli pot rice
- >Barley & dill pilaf
- >Buttered parsley & paprika pilaf
- >Risotto with oven dried tomato & mushroom
- >Risotto Siciliana
- >Risotto with American corn, spinach & parmesan
- three grain risotto

Assorted breads

Foccacia, chhalah, multi grain, whole wheat, garlic roll, sesame roll, lavache etc.

Desserts, pastries and tarts

- >Blueberry / lemon & litchi / coffee cheese cake
- >Seasonal fruit cheese cake mango
- >Bitter Chocolate marquise
- >Baileys Irish mousse cake
- >Melissa Heavenly Brownies
- >Chocolate Mikado
- >Almond & Poached Pear Tart
- >Grand mothers Apple Crumble pie
- >Maple chocolate& walnut roasted tart
- >Black bottom pie
- >Goey chocolate cake
- >Fresh fruit tart
- >Individual chocolate truffle tarts
- >Hot chocolate mud pie
- >Tiramisu
- >Chocolate & coffee pie



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Indian Menu options

Veg starters

Cheese & corn ball
Spicy potato & chutney croquettes
Ginger chilli paneer finger
Veg. Spring roll/ wontons
Mushroom & tomato pizzas
Paneer shaliks
Cheesy mushroom on toast
Harvest vegetables tempura
Spicy potato and pea patti samosas
Cheesy vegetables croquettes
Mushroom vol au vents / cheesy corn vol au vents
Golden fried baby corn and okra
Veg k p choy
Hara bhara kabab
Makai aloo tikki
Spicy chilly garlic potato
Veg sesame fingers / coins
Paneer Ka Tikka / reshmi paneer / pahadi paneer
Veg Seekh
Tandoori Gobi
Dum Aloo Tandoori
Crisp potato wedges with bbq sc.
Salt and pepper mushrooms
Kung pao paneer
Paneer koliwada
Mini batata wadas

Non – veg starters

Murg - E- Kastoori kabab
Afgani Chicken tikka
Reshmi tikka / Pahadi tikka
Adraki chicken tikka



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Chicken seekh kabab
Mutton Boti Kabab
Mutton seekh
Fish Fingers with tartar sauce
Fried Fish Wontons
Hakka fish / soya chilly fish
Beer batter fried fish with garlic aioli
Crispy Fish Nuggets
Golden Fried Prawns
Salt and pepper prawns
Sichuan prawns
Chilly Honeyed Chicken
Kung pao chicken / roasted chilly chicken
Honey pepper chicken
Crispy Lemon Chicken Nuggets
Chicken Croquettes
Chicken Pepper Pizzas
Chilly Chicken Lollypops
Chicken Spring Rolls
Chicken Satay with Peanut Sauce
Chicken / Mutton Cutlets
Shammi Kababs
Goolar Tawa Kababs
Soya pepper sausages / Pineapple glazed sausages
Mutton patti samosa

Veg. Main course

Subz-se-achha
Veg. Kadhai
Paneer tawa masala
Methi mutter malai
Paneer palak
Malai kofta in palak gravy
makai palak
Veg. Kolhapuri
Bhindi-do-pyaza
Stuffed bhindi masala



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Tarkari makhani
Kabuli chatpata chana
Paneer jalfrazie
Live tawa counter
Aloo bharta
Methi mutter malai
Khus aloo
Makai simla
Dum aloo
Aloo mutter
Baingan bharta

Non-veg Main course

Kalimiri murg
Murg hara dhaniya
Chicken tikka masala
Bhuna murg
murg methi masala
murg jalfrazie
murg kolhapuri
kadhai murg
Murg kasturi
Chicken kashmiri
Butter chicken
Chicken farcha
Chicken vindaloo
Gosht banjara
Mutton curry
Mutton bhuna gosht
Fried fish with tarter sauce
Goan fish curry
Fish chutneywali
Masala fried fish
Salli jardaloo mutton
Mutton rahra



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Rice preparation

Steamed rice
Veg. Pulav
Pea pulav
Tomato pulav
Hariyali rice
Veg. biryani
Mutton biryani
Chicken Biryani

Dal

Yellow dal tadka
Masala dal
Palak dal
Dal panchratan
Dal makhani
Dhahi kadi

Salad

Salad julian
Green salad/ kachumber
Russian salad
Toss salad
Potato & spring onion salad
corn & macroni salad
Ice-berg & asparagus
waldrof salad
Cucumber dill salad
Potato mayo.

Desserts



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Gulab jamun
Malai kulfi with falooda
Rasmalai
Jalebi
Tiramisu
Fresh fruit truffle
Rich chocolate truffle
Chocolate mousse
Chocolate marquise
Chocolate mud pie
Fresh fruit tart

Live Counters

Dosa counter
Chat counter
Stir fry counter
Live tandoor counter
Khowseuey counter
Pasta station
Rissotto counter
Rostti counter
Jalebi counter

Live counters shall be Rs 11000 per counter. Can be added to any of the above given menu options.