

## FGC | INDIAN

### SOUP | STATIONED

#### YAKHNI SHORBA |

*Creamy curd broth, with condiments of cottage cheese, chicken, fried garlic, lemon & black pepper*

#### DESI TAMATAR KA ARK | TANGY TOMATO BROTH

*With condiments of Bread croutons, white butter & fresh cream*

#### DAL KA SHORBA | INDIAN SPICED LENTIL SOUP

*Light moong dal soup, flavored with fried garlic, dry ginger & paprika*

### DHAHI PREP |

#### DHAHI BHALLA |

*Soaked Vada dunked in sweet dahi garnished with tamarind chutney*

#### BEETROOT RAITA |

*Shredded beetroot mixed with chilled yogurt & garnished with tadka of curry leaves*

#### MINT CORIANDER RAITA

*Greek yogurt, mint, lime*

### SALAD COMPANY |

#### LONG CRUDITS | NIMBU MASALA

*Long sliced cucumber & radish, sprinkled with chaat masala & lemon*

#### TANDOORI PHALO KI CHAAT | SAUTH CHUTNEY

*Salad of smoked pineapple, apple & pears, drizzled with sauth chutney*

#### ALOO CHANA TRIO | PAPDI CHAAT

*Crispy Chana, black chana, potato, papdi all combined Masala mixed & topped with tamarind sauce*

#### 2 BEAN SPROUTED SALAD | MOONG & RAJMA

*Sprouted Moong & rajma mixed with tomato onion salsa, lemon, black salt*

## APPETIZERS: VEG

### AVACADO BHEL PAPDI CHAAT | KISHMISH CHUTNEY

*Creamy guacamole with crunchy papdi Resin chutney and zesty bhel mix*

### PANEER TIKKA TRIO PEPPER | MINT CHUTNEY

*Paneer cubes, colored peppers marinated in masala yogurt, roasted in clay oven*

### MEXICAN DAHI PURI |

*Pani puri filled with avocado, cherry tomato, black beans, jalapeno, cilantro, bell peppers & corn, served on sweet & tangy yogurt*

### COULIFLOWER GHEE ROAST TACO | CHARCOAL SHEERMAL

*Cauliflower florets, ghee roast marinade, nestled in charcoal sheermal*

### PALAK PATTE KI CHAAT | KUMQUAT CHUTNEY

*Baby spinach leaves batter fired, served with tangy kumquat chutney, sweet curd, black salt*

### PAPADI PANEER TIKKA | MINT CHUTNEY

*Papad coated paneer tikka served with mint chutney*

### BADAMI SEEKH KEBAB | BEETROOT CHUTNEY

*Vegetables & almonds Skewered on seekh slow cooked on charcoals served with beetroot chutney*

### TANDOORI MALAI PHOOL | KASUNDI DIP

*Cashew & Cheese spices marinated broccoli & cauliflower, roasted in clayoven*

### LAKHNAWI VEG GALAUTI | SAFFRON SHEERMAL CANAPÉ

*Melt in mouth rajma galauties served on sweet saffron sheermal canapé*

### DHAHI KE KEBAB |

*Yogurt based melt in mouth kebabs, speciality from Lucknow*

### JACKFRUIT HALEEM | BAKARKHANI CROSTINI

*Slow cooked spiced jackfruit, elegantly presented n crisp bakarkhani crostini, garnished with aromatic herbs*

### TANDOORI MALAI SOYA CHAAP

*In cheese, cashew paste, curd fused soya chaap, seared in clay oven*

### AMLA BURRATA SALAD CUP | BALSAMIC REDUCTION

*Creamy burrata, tangy amla & crisp greens served glazed with balsamic reduction*

## APPETIZERS: NON-VEG

### MAKHMALI MURG TIKKA | MALAI RAAB

*Cheese, cashew marinated morsels of chicken, slightly basted with butter*

### MURGH TIKKA | MINT CHUTNEY

*Sandalwood, Yoghurt & yellow chilies marinated flattened chicken breast char-grilled*

### CHICKEN GHEE ROAST TACO | CHARCOAL SHEERMAL

*Tawa Roasted chicken in ghee roast marination nestled in charcoal sheermal*

### KALI MIRCH PARMESAN PARSLEY TIKKA | PINE NUT PESTO

*Greek yogurt & parmesan cheese based preparation served with pinenut pesto*

### NEWZEALAND LAMB CHOPS| CHAAPE BARRA

*Garlic juice, spices, green chili marinated Newzealand lamb chops grilled to perfection*

### MUTTON SEEKH KEBAB |

*Minced meat with herbs & spices grilled on skewers*

### LAMB HALEEM | BAKARKHANI CROSTINI

*Slow cooked lamb haleem paired with golden bakarkhani crostini*

### LAKHNAWI GALAUTI | SAFFRON SHEERMAL CANAPÉ

*Melt in mouth mutton galauties served on sweet saffron sheermal canapé*

### AFGANI TAWA MUTTON CHAPLI |

*Chilli flakes & Onion, Special Afghani spices*

## APPETIZERS: SEA-FOOD

### CHERRY TOMATO & KASUNDI JOHN DORY

*Seared John Dory, Tangy chery tomato, bold kasundi mustard*

### TANDOORI JHEENGA

*Marinated jumbo prawns skewered and grilled*

### FGC AMRITSARI FISH FRY | FGC, Signature

*With peanut Mint chutney*

### AJWAINI FISH TIKKA | FGC, Signature

*Fresh river sole With Mint chutney*

### SURMAI FISH TIKKA TACO | MINT CHUTNEY

*With peanut Mint chutne*

## DINNING | MAINS

FOSSETTA DAL MAKHANWALI | FGC, Signature

*Cooked in earthen pot on burning wood*

BUTTERNUT SQUASH MANTI | PARMESAN YAKHNI

*Handcrafted butternut squash filled manti, delicately poached and served with silky parmesan-infused yakhni*

PANEER MALAI ROULADE | RED PEPPER MAKHANI

*Creamy paneer roulade infused with delicate malai flavors, with smoky red pepper makhani*

GOAT CHEESE KOFTA | SAFFRON SAUCE

*Dumplings Made of goat cheese, drenched into creamy saffron sauce*

APRICOT KOFTA | SPINACH CURRY

*Apricot and nuts stuffed koftas immersed in velvety spinach curry*

RICOTTA PANEER TORTELLINI | PARMESAN CORIANDER CURRY

*Delicate ricotta & paneer filled tortellini nestled in creamy parmesan & coriander infused curry*

PANEER MASALA TIKKA |

*Char-grilled masala paneer*

PANEER LABABDAR | DELHI STYLE

*Paneer drenched in velvety onion cashew gravy*

MUGHLAI PANEER PASANDA

*Stuffed paneer triangles in creamy tomato & cashew nut gravy*

AMRITSARI CHOLE | IMLI CHUTNEY

*Served with Khasta stuffed kulcha*

AMRITSARI WADI & ALOO RASEDAR PULLAO |

*Rice dish made with Potatoes cooked with spicy urad dal wadi from Amritsar*

PINDI CHOOLEY | BAKERY KULCHA

*Surkh black chickpea stew, served with buttered bakery kulcha*

KATRI BHINDI |

*Finely diced Bhindi cooked with chopped onion till crisp*

RAJASTHANI BHUNI GOBI | BIKANERI MASALA

*Aloo & gobi roasted & fried with special bikaneri masala*

GOBI SUKHI FRY |

*Crispy fried cauliflower, tossed in onion tomato masala*

PUNJABI SARSON KA SAAG | MAKHAN | GURR | MISRI

*Fresh mustard leaves from Punjab, cooked all the way with garlic & masala gravy*

## LUCKHNAVI MATAR MUSHROOM MALAI | CREAMY ALMOND GRAVY

*Green peas, mushrooms cooked in creamy almond grav*

## CUISINE OF NORTH-FRONTIER | NON-VEGETARIAN

### DELHI – 6 | BUTTER CHCIKEN

*Chicken roasted in clayoven, smeared in butter Makhani gravy*

### MURG MUSALLAM | SPINACH & CORIANDER CURRY

*Succulent stuffed marinated chicken roasted to perfection served with vibrant spinach coriander curry*

### AWADHI NAHARI | SHEERMAL

*Tender mutton simmered over night with special herbs & spices like sandalwood powder, “potli ka masala”, dried rose petals*

### GOSHT RIZALA |

*Mutton simmered in cream, coconut, cardamom, khoya and cashew nut paste, perfumed with kewra and served with silver leaf on top*

### KEEMA MEAT PINDI | ONION PICKLE

*Mutton cooked with its mince in rustic onion tomato gravy, served onion pickle on top*

### CHAMPARAN KA MUTTON | TANDOORI ROTI

*Rustic mutton dish cooked with in mustard oil whole garlic and onion speciality from Bihar*

### SMOKE TANGDI | PHUKHTAN GRAVY

*Smoked Chicken drum- sticks cooked in tomato pumpkin gravy.*

### RAJASTHANI LAL MAAS | BAJRE KI ROTI

*Traditionally made mutton delicacy from smoked mathania chilies*

### BAMBOO FISH | TAWA SEARED

*Arabian mackerel, bamboo wrapped seared on hot plate*

### FISH CURRY | GOAN STYLE

*Kingfish flavoured with goan spices cooked in coconut milk*

## **RICE OF INDIA | BURRANI RAITA**

### **HYDRABADI KAJU MATAR PULAO | MEWA & MAWA**

*Basmati rice cooked with cashew & spices of hyderabad*

### **HYDERABADI VEGETARIAN DUM BIRYANI | MIRCHI KA SALAN**

*Basmati rice layered with marinated vegetable in hyderabad spices dum cooked in deg*

### **HYDERABADI CHICKEN DUM BIRYANI | MIRCHI KA SALAN**

*Basmati rice layered with marinated tender spring chicken in hyderabad spices dum cooked in deg*

### **HYDERABADI MUTTON DUM BIRYANI | MIRCHI KA SALAN**

*Basmati rice layered with marinated baby lamb in hyderabad spices dum cooked in deg*

## **INDIAN BREADS| TANDOOR**

### **LACHA PARATHA | MIRCHI| PUDINA | BUTTERED**

*Layered wheat flour bread with choices*

### **NAAN | GARLIC| BUTTERED| CRISPY PLAIN**

*Green peas, mushrooms cooked in creamy almond gravy*

### **KULCHA | FLACKY & KHASTA**

*Stuffed fermented Indian stuffed bread*

### **ROTI | BUTTERED | PLAIN**

*Simple wheat flour bread*

**FGC|**  
**PANASIAN**

**SOUP | STATIONED**

**CLASSIC SWEET CORN | PEEKING STYLE**  
*Vinegar, soya, mushrooms, sweet corns, black pepper, lemongrass*

**MUSHROOM & BOK CHOY SOUP**  
*Mushrooms, bok choy, green onion, garlic & ginger stock*

**MANCHOW SOUP**  
*Dark brown vegetable broth prepared with various vegetables, scallions, served with noodles on side*

**TALUMEIN SOUP**  
*Noodles & vegetables flavoured with soy sauce & held together with vegetable stock*

**TOM YUM SOUP**  
*Hot & sour soup generously spiced with fragrant spices & herbs like lemon grass, kafir lime, galangal etc*

**TOM KHA SOUP**  
*Creamy coconut milk broth flavoured with galangal, lemon grass, Thai chilies & lemon juice*

**BURMESE KHAO SUEY |**  
*Simmering soup served with crispy brown onion, fresh basil, ginger root, blanched spinach, green onion, chili oil, lemon wedges, crispy noodles, curry leaf, freshly grated coconut, fried garlic & cabbage*

**SALAD | BUFFET**

**RAW MANGO SALAD | THAI CHILI DRESSING**  
*Green mango, unsweetened coconut, spring onion, basil, fresh thai lemon, thai chili dressing*

**KIMCHI SALAD**  
*Fermented cabbage & carrots tossed with sesame oil, sesame seed and cayenne pepper*

**SOM TAM | RAW PAPAYA**  
*Shredded raw papaya tossed with cherry tomato, basil & bean sprout mixed with thai dressing of lemon juice, bird eye chili, fish sauce, brown sugar & garlic*

**HEALTHY BARLEY SALAD**  
*Steamed Barley, red and yellow peppers, basil, home made sweet chili, lemon juice & sea salt*

## APPETIZERS | PASS AROUNDS VEG

### CRISPY CANTONNESE SPRINGROLLS | SWEET CHILLY

*Crispy cigar rolls of assorted fillings of vegetables served with sweet chilli sauce*

### YUNAN CHILLI POTATO | 65 MASALA

*Garam masala, hunan sauce tossed crispy fried potato wedges*

### WOK TOSSED MUSHROOM |

*With garlic butter sauce*

### CARAMALISED THAI BASIL MUSHROOM | CHILI PEANUT CRUMBLE

*Wok tossed basil & lemongrass mushrooms served on fragrant aioli garnished with chili peanut crumble*

### VEGETABLE & WATER CHESTNUT | DIMSUMS

*Assorted vegetables, tofu, water chestnut*

### HONEY TOSSED LOTUS STEM CHIPS |

*Wok tossed lotus stem tossed in honey with hint of chili garnished with sesame seed*

### CRISPY SALT "N" PEPPER |

*Exotic vegetables tossed in onion, garlic & Chinese cooking wine*

### CRISPY FRIED TOFU WITH EDAMAME

*Classic Thai tofu fried with five spice batter served with sweet chili & edamame*

### WANTONS | CHILI BEAN SAUCE

*Seasoned vegetables & mushrooms, stuffed in wanton wrappers deep fried*

### CHILI BASIL COTTAGE CHEESE

*Wok tossed cottage cheese, schezwan spices, basil & aromatic seasoning*

### CHAR-GRILLED PINEAPPLE & KAFFIR LEAVES & LEMONGRASS | FGC, Signature

*Fire grilled, pineapple chunks marinated with kaffir lime & lemon grass*



## APPETIZERS | PASS AROUNDS NON – VEG

### THAI CHICKEN SATAY | PEANUT SAUCE

*Classic thai street satay served with in house peanut sauce*

### CHILLI CHICKEN | CHINATOWN CLASSIC

*Savory chilli chicken with assorted bell peppers spring onion & bird's eye chilli*

### KOREAN FRIED CHICKEN | GOCHUJANG SAUCE

*Crispy fried chicken tossed with gochujang*

### CHICHEKN THAI DRAGO ROLL | SWEET CHILLI DIP

*Minced chicken, water chestnut, corn & thai herbs wrapped in wanton sheet*

### CRISPY HONEY CHICKEN | HONEY BASIL GLAZE |

*Twice cooked chicken, spring onion bell peppers in honey basil glaze*

### BEIJING CHICKEN |

*Diced chicken tossed with chilies, cashew nut & dash of cooking wine*

### MANGALORIAN CHICHEN 65 |

*Crispy chicken stir fired with curry leaves green chilies & garlic*

### GRILLED CHICKEN | MISO PASTE

*Pan seared chicken skewers brushed with miso sauce*

### SPICY CHICKEN DIMSUM & BASIL | BURNT CHILI PASTE

*Filling of spicy chicken, basil, chives, ginger, sesame oil in crystal wrapper served with burnt chili paste*

### KUNG PAO CHICKEN

*Diced chicken, Szechuan pepper, rice wine vinegar, light soy sauce, sesame oil, ginger garlic, roasted peanuts*

### CRISPY CHICKEN WONTON | CHILI BEAN DIP

*Seasoned mince of chicken wrapped in wonton wrapper*

## APPETIZERS | PASS AROUNDS SEA-FOOD

### KING PRAWNS | BUTTER PEPPER GARLIC

*King prawns grilled and tossed with butter pepper garlic sauce*

### WASABI PRAWNS | ORANGE DIP

*Tiger prawns fried to perfection tossed with wasabi & homemade orange marmalade*

### STIR FRIED THAI PRAWNS WITH BASIL & LEMONGRASS

*Wok tossed prawns marinated in soy, finely chopped lemon grass & basil*

### TOGARASHI PRAWNS | CHILI MAYO DIP

*Butterflied tiger prawns marinated with Japanese spice mix, chili oil panko fried served with chili mayo dip*

### COCONUT SHRIMP | THAI GINGER CHILI SAUCE

*Wok tossed prawns with thai spices and reduced coconut milk with Thai ginger chili sauce*

### SALT 'N' PEPPER PRAWN

*Crispy Prawn tossed in chopped onion & garlic*

## NOODLES | RICE

### WOK TOSSED HAKKA NOODLES

*Chinese versions of vegetable noodles*

### WOK TOSSED CHILI GARLIC NOODLES

### TRUFFLE FRIED RICE | BY CHEF YOUNVRAJ

*Wild mushrooms, black fungus, shitake fried rice with truffle oil & burnt garlic*

### PAD THAI NOODLES

*Stir fried noodles with peanut, bean sprout, tofu, hint of tamrind, thai spices*

### SOGGY THAI BASIL FRIED RICE |

*Traditional thai preparation with vegetables or chicken*

### THAI CURRY NOODLES

### MANDARIN CHICKEN & RICE

### UDON NOODLES

## PANASIAN MAINS VEG

### THAI CURRY RED / GREEN | JASMIN RICE

*Fresh thai herbs cooked in a broth with coconut milk served with side of Jasmin rice*

### CHEF SPECIAL VEGETABLES

Oriental vegetables in chef secret sauce

### VEGETABLE DUMPLINGS | CHILLY BEAN SAUCE

*Chilli bean sauce dipped vegetable Manchurians*

### BOK CHOY & TOFU IN BLACK BEAN SAUCE

*Herbed vegetables & tofu wok tossed with freagrant balc bean sauce*

### THAI BASIL VEGETABLES

*Shiitake, button mushroom, snow peas, zucchini & green beans in thai basil & chilli sauce*

### STIR FRIED ASIAN GREENS IN LIGHT SOY SAUCE

*Exotic vegetables stir fried in Asian wok with burnt garlic, bir eye chili & ligh soy sauce, served with tofu*

### MAPO TOFU

Diced tofu, asparagus & bell pepper in classic scheszwan chilli sauce

## PANASIAN MAINS NON - VEG

### PAD KRA POW

*Thai minced chicken tossed with holy basil & bird eye chilli*

### PAN FRIED CHICKEN WITH GINGER SAUCE

*Pan fried crispy diced chicken with ginger sauce*

### CHICKEN WITH OYSTER SAUCE

*Diced chicken & vegetables wok tossed with oyster sauce*

### CHICKEN KUNG PAO

*Diced chicken, Szechuan pepper, rice wine vinegar, light soy sauce, sesame oil, ginger garlic, roasted peanuts*

### **CHICKEN HONG KONG STYLE**

*Diced chicken, Szechuan pepper, rice wine vinegar, light soy sauce, sesame oil, ginger garlic, roasted peanuts*

### **CHICKEN KRAPOW**

### **PANASIAN MAINS LAMB**

#### **LAMB IN BLACK PEPPER SAUCE**

*Diced baby lamb cooked to perfection and wok tossed with vegetable in black pepper sauce*

#### **SHREDDED LAMB WITH BLACK BEAN SAUCE**

*Shredded lamb with fragrant black bean sauce*

#### **CRISPY HONEY LAMB ( DRY)**

*Fried crispy lamb with sweet tangy spicy sauce*

### **PANASIAN MAINS SEA-FOOD**

#### **PRAWN THAI CURRY RED / GREEN**

*Fresh thai herbs cooked in a broth with coconut milk served with side of Jasmin rice*

#### **FISH WITH HOT GARLIC SAUCE**

*Fresh river sole with hot garlic sauce*

#### **CRISPY FISH WITH BLACK BEAN SAUCE**

*Crispy fish pan seared with skin side down served with fragrant black bean sauce*

#### **CRISPY FISH WITH BLACK PEPPER SAUCE**

*Crispy fish pan seared with skin side down served with fragrant black pepper sauce*

*Steamed fish in light soy sauce*

**FGC | WESTERN**  
**SOUP | STATIONED**

**TOMATO & BASIL SOUP |**

*Tomato, carrot, onion , garlic stock tampered with butter & garnished with basil*

**MINESTRONE SOUP |**

*Thick soup made from seasonal vegetables with toppings of pasta & parmesan*

**CREAM OF BROCCOLI ALMOND SOUP | ALMOND CHIPS**

*Broth made with broccoli stems and florets, rice milk, organic marjoram & fat free cream cheese*

**CREAM OF MUSHROOM | ALMOND CHIPS**

*Button mushrooms, whole milk, marsala wine, roux & herbs*

**MUSHROOM CAPPUCINO |**

*Creamy mushroom soup, truffle oil*

**SALAD |**

**WATERMELON FETA & BASIL SALAD | BALSAMIC VINEGAR DRESSING**

*Watermelon cubes tossed with fresh mint leaves and crumbled feta cheese with balsamic vinegar*

**CEASER SALAD | GARLIC CRUITONS**

*Crisp iceberg and romaine lettuce tossed iin our special eggless ceaser dressing*

**SOUTH WEST MACARONI SALAD**

*Macaroni tossed with red yellow peppers and southwest dressing*

**PEAR & BLUE CHEESE SALAD**

*Pear, date & walnut salad with red leaf lettuce danish blue cheese in vinaigrette*

**APPLE FETA SALAD |**

*Crumbled feta cheese on cubed apples tossed together in balsamic vinaigrette garnished with arugula leaves*

## APPETIZERS PASS AROUND VEG

CRISPY SMASHED POTATO | PICKLE & GIN SPIKED SOUR CREAM

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MOZZARELLA ARANCINI | CALABRIAN CHILI SAUCE

*Sicilian cheese-filled snack made from stuffed risotto served with Calabrian sauce*

MEXICAN CHEESE BALLS | MEXICAN RANCH DIP

*Baby spinach cooked with ricotta cheese & cream on savoury tart*

SPINACH & CORN RICOTTA TART

*Baby spinach cooked with ricotta cheese & cream on savoury tart*

GOURMET SHITAKE BURGER | SMOKED CHEDDAR

*Shitake, oyster, enoki & button mushroom patties between soft mini buns with smoked red cheddar and pickle*

QUESADILLA'S

*Tomato salsa, cream cheese, olive, gherkins, sweet peppers*

JALAPENO CIGAR ROLLS | SWEET CHILI DIP

*Phylo wrapped cheese, corn, jalapeno rolls served in shot glasses with sweet chili sauce*

FALAFEL | PERI PERI HUMMUS

*Chick pea falafel stuffed in mini pita pockets with hummus & Arabic pickle*

CREAM CHEESE & CHERRY TOMATO | CROSTINI

*Cherry tomato | fresh mozzarella | cream cheese | caramelized onion*

MEDITERRANEAN CROSTINI | PAPRIKA DUST

*Toasted crostini | hummus | truffle oil | olive | paprika dust*

CAPRESE CON MOZZARELLA

*Fresh mozzarella, tomato caprese, black olive, basil pesto*

BRUSCHETTA

*Tomato, basil, roasted bell pepper, mushroom, parmesan*

## APPETIZERS PASS AROUND NON - VEG

### CRISPY CHICKEN SLIDERS | MINT MAYO

*Kfc style crispy chicken, mini burger buns, jalapeno, mint mayo*

### CHICKEN & CHEESE QUESADILLAS

*Pan fried or baked tortilla stuffed with chicken & cheddar cheese sauteed Mexican spices*

### TACO | CORN SHELL

*Bean goulash, jerk chicken, tomato salsa, hot chimichurri sauce*

CHICKEN ESPETADA | TOASTED PITA      *Chicken cubes marinated in hot peri – peri sauce with vegetables grilled in skewers served with hummus*

### SMOKED CHICKEN BRUSCHETTA | PESTO SPREAD

*Classic Thai chicken satay, house special peanut sauce , served on skewers in hot glasses*

### CHICKEN TACO CANAPE |

*Jerk chicken | tomato salsa | chimichurri sauce | parmesan cheese*

### ANTIPASTO | KEBOB

*Cured meat | cheese | olives | cherry tomato | artichoke hearts | pesto drizzle*

### MOROCCAN LAMB CIGAR ROLLS | MARINARA SAUCE

*Minced lamb & mozzarella rolled in spring roll sheet served with spicy mayo*

### FISH FINGERS | TARTER SAUCE

*River sole crumb fried, served with olive & gherkin tarter*

### CRISPY CALAMARI |

### FISH À L'ORLY | TARTER SAUCE

*Beer battered river sole, served with olive & gherkin tarter*

## MAINS VEG |

### VEGETABLE LASAGNE

*Home made lasagne sheets, zucchini, spinach, eggplant, peppers, onion, tomato sauce & cheese*

### SPINACH & RICOTTA & EGGPLANT | INVOLTINI

*Baby spinach, ricotta cheese, arugula leaves rolled in eggplant strips cooked with marinara sauce*

### SPINACH & RICOTTA | CANNELLONI

*Creamy baby spinach mixed with ricotta stuffed inside durum wheat sheets*

### BAKED POTATOES | BACON & BLUE CHEESE

*Grilled baby potatoes tossed with herbs & chive topped with cream cheese, bacon, blue cheese & parsley dressing*

### SPINACH & MOZZARELLA RAVIOLI

*Spinach & mozzarella filled ravioli*

### VEGETABLE STROGANOFF | STEAMED RICE

*Exotic vegetables cooked in sweet onion béchamel sauce, served with steamed rice*

### HERBED BAKED VEGETABLES | CREAMY MUSHROOM SAUCE

*Baked Italian vegetables with sweet onion bechamel & mushroom sauce*

## MAINS NON - VEG |

### COQ – AU - VIN

*Chicken in red wine sauce*

### LASAGNA BOLOGNESE

*Pasta sheet layered with minced lamb in spicy Italian sauce & baked with cheese*

### GRILLED FISH | LEMON BUTTER DIL SAUCE

*Fillet of marinated river sole grilled on cast iron skillet, glazed with lemon butter dil sauce*

### CHICKEN PARMESAN

*Breaded chicken breast covered with tomato sauce, mozzarella & parmesan*



## **FGC | LIVE DINING STATIONED**

### **DIMSOMS BASKET | CHOPSTICKS**

#### **SPICY CHICKEN & BASIL | BURNT CHILI PASTE**

*Filling of spicy chicken, basil, chives, ginger, sesame oil in crystal wrapper served with burnt chili paste*

#### **PRAWN HARGAO | CHILLI BEAN DIP | DUMPLING**

*Fresh water tiger prawns, mirin, shallots, sesame oil, chives*

#### **SPINACH WRAPPED CHICKEN DIMSUMS | BURNT CHILI PASTE**

*Filling of spicy chicken, basil, chives, ginger, sesame oil in spinach wrapper served with burnt chili paste*

#### **CREAM CHEESE & SPINACH | GINGER SOY DIP**

*Cream cheese, work tossed baby spinach seasoned with Asian spices*

#### **VEGETABLE & WATER CHESTNUT | CHILI GARLIC DIP**

*Assorted vegetables, tofu, water chestnut*

#### **3 MUSHROOM DIMSUM**

#### **TOFU CORIANDER**

### **MEXICAN | MEDITTERENIAN**

#### **PULLED JACKFRUIT TACO TACOS | CORN TORTILLA CANAPE**

*pulled jackfruit, bean goulash, tomato salsa, sour cream onion & peppers*

#### **TACOS | CORN SHELLS**

*Peri peri chicken, bean goulash, tomato salsa, sour cream onion & peppers*

#### **QUESADILLAS**

*Tomato salsa, cream cheese, olive, gherkins, sweet peppers*

## COLD MEZZE | PLATTER

### FALAFEL |

*Fries garbanzo bean && brad bean patty*

### CHICKEN SHAWARMA

*Rotisserie grilled marinated chicken, stuffed in warm pita*

### HUMMUS | OLIVE | PERI PERI

*Ground chickpea with tahini & sesame in 2 styles olive & peri peri*

### BABA GHANOUSH |

*Creamy smokey eggplant dip*

### TABBOULEH

*Chopped coriander, quinoa salad with Arabic pickle*

### TZATZIKI

*Garlic flavored Greek yogurt*

## AMERICAN FRITTERS & FRIES| FOR KIDS

### CRINKLED |

*Garlic butter crust*

### SMILEYS |

*Parmesan powder, melted butter, chili flakes*

### WEDGES |

*Mint powder, melted butter, chili flakes*

### MAC CAINE'S |

*Garlic butter Crust & melted cheese*

### STRAW |

*Parmesan powder, melted butter, chili flakes*

### CHIPS |

*Parmesan powder, melted butter, chili flakes*

## **ALL AMERICAN BURGER | STATION**

### **GOURMET SHITAKE BURGER | SMOKED CHEDDAR**

*Shitake, oyster, enoki & button mushroom patties between soft mini buns with smoked red cheddar and pickle*

### **CRISPY CHICKEN SLIDERS | MINT MAYO**

*Kfc style crispy chicken, mini burger buns, jalapeno, mint mayo*

## **PAKODA STATION | HIGH TEA**

### **PANEER, CHUTNEY & BREAD**

**ALOO | GOBHI | PANEER | PYAZ | PALAK | HARI MIRCH**

**MOONG KE PAKORA WITH IMLI CHUTNEY & MOOLI LACHA**

## **RACLETTE | SWISS**

### **ACCOMPANIMENTS |**

**Firm boiled potatoes**

**Pickled onions**

**Gherkins**

### **SLICED VEGETABLES |**

**Sweet pepper, tomato, onion, tossed baby carrots, blanched leeks,  
olives, and mushrooms, black pepper freshly milled**

## KATHI TAWA STATION

PANEER KHURCHAN |  
*Stuffed in roomali*

KHATTE ALOO WITH BHUNA PYAZ |  
*In paratha*

KACHALOO PASANDE |  
*in paratha*

ACHARI PANEER TIKKA |  
*In paratha*

CHICKEN KHURCHAN KATHI ROLLS |  
*Shredded Chicken with spices wrapped in roll*

KOLKATA STYLE WRAPPED CHICKEN EGG KATHI ROLL |  
*Recipe from Kolkata*

BOTI TIKKA DO PYAZA ROLL |  
*Barbecued Lamb tikka's stuffed in Bread*

## SOYA & PANEER KATHI TAWA | LIVE ROOMALI

MASALA SOYA CHAAP  
*Our own spices which are infused in Soya chaap, soy nuggets finished with green masala*

TAWA MATAR MUSHROOM  
*Our own spices which are infused in deglazed mushroom & green peas mash*

PANEER KALMI SEEKH  
*Cottage cheese satay, tawa seared in masala gravy*

Lacha onion, mint chutney, lemon wedges & green chilli

## AGRA PARATHA |

METHI MATAR |

GOBHI |

NIMBU MIRCHI |

ALOO |

SERVED WITH

SITAPHAL KI SABZI |

*Panchporan masala, ambi, adrak and gud*

LIPATWA ALOO

AMROOD KI SUBJI |

KUNDA DAHI

SUBJIO KA ACHAR

## FINGER SANDWICHES |

TWO TOMATO CAPRESE |

*On Ciabatta, With Fresh Mozzarella, Sun-Dried Tomato Pesto, Rocket Leaf, Fresh Basil, & Balsamic Glaze*

CHEESE & TOMATO |

*Classic with crushed peppercorn & crisp lettuce*

GRILLED MUSHROOM & CHEESE |

*Grilled mushrooms drizzled with balsamic sandwich with melting cheese*

CORN & SPINACH WITH MELTING CHEESE |

*Grilled corn kernels, spinach puree, drizzled with balsamic sandwich with melting cheese*

APPLE, WALNUT & COLESLAW |

*Apple & walnut salad with granular mustard coleslaw*

TIKKI SANDWICH |

*Aloo tikki deep fried & stuffed in a bun with saunth chutney & hari teekhi chutney*

Add on condiments-with a choice of ketchup, mustard, relish, pickle, tomato, lettuce, diced, grilled and red onion, pepper, sauerkraut, sliced cheese, mayonnaise and honey mustard, teriyaki and barbecue sauces

## ITALIAN PASTA | SEMOLINA DURUM

### PENNE | ARRABIATA

*Penne pasta, onions, tomato sauce, roasted garlic cloves & rosemary & fresh basil leaves*

### FUSSILI | BECHAMEL

*Fussili pasta, white béchamel cream, roasted garlic cloves & rosemary & fresh basil leaves*

### SPAGHETTI | AGLIO- ALIO

*Spaghetti pasta, garlic, peppers & olive oil*

ZUCHINI | OLIVES | CARROTS | COCKTAIL ONIONS | GHERKINS | CAPER |  
SUNDRIED TOMATOES | OREGANO | CHILLI FLAKES | TABASCO |

### BREAD | TOASTED

*Herbed buttered, garlic butter & chillily*

## FRESH PASTA |

### SPINACH & GOAT CHEESE LASAGNA

*creamy spinach, goat cheese & gratin-ate*

### SUN-DRIED TOMATO & PIMENTOS | RAVIOLI

*Stuffed red pepper ragout, porcini mushrooms cream sauce, truffle essence*

### SWEET POTATO GNOCCHI

*Oven roasted pumpkin cream sauce, parmesan*

## **RUSTIC ARTISANAL PIZZA | HICOKRY**

### **BUFALA CAPRESE |**

*Fresh tomato, white base, mozzarella, salsa tomatoes, roasted garlic cloves & rosemary & fresh basil leaves*

### **PINOLI |**

*Goat cheese, white base, mozzarella, sun blushed tomatoes, pine nuts, caramelized Balsamic onions, tomato sauce, roasted garlic cloves & rosemary & fresh basil leaves*

### **PRIMAVERA|**

*Goat cheese, white base, mozzarella, sun blushed tomatoes, artichokes, fire roasted peppers, olives, green pesto, rocket leaves on whole wheat bases, caramelized Balsamic onions*

### **FARMERS |**

*Granular mustard, sliced onions, peppers, olives, and oregano & mozzarella*

### **BIANCO |**

*Cheese, mozzarella, freshly milled black pepper corn on a thin-crust base without tomato sauce*

### **MEXICANA |**

*Pepper, onion, corn, jalapeño, gherkin, green chillies & avocado, mozzarella*

### **FUNGHI |**

*Slow caramelized wild mushrooms, & sun-dried tomato pesto pan tossed sliced, oregano, on a white classic base, with vinegar tossed red onions, mozzarella*

### **CLASSIC MARGHERITTA |**

*Cherry tomato & garlic confit, basil, mozzarella on a classic pizza base*

## TAQUERIA

### SOYA NUGGETS |

*Habanero coleslaw, red onion, burnt garlic aoli*

### SPICED RUBBED MUSHROOM MOLE |

*Re-fried beans, Serrano*

### AVOCADO |

*Chilli nappa cabbage slaw, poblano chillies, jalapeno cream, lemon juice*

### ZUCCHINI FRITTER & ROASTED PINEAPPLE |

*Poblano chillies, pickled onions, sour tamarind*

Accompanied with Hot Chimichuri sauce & lemon wedges

## BURRITOS

*Stuffed tortilla rolls with...refried pinto beans, shredded chicken, roasted vegetables, mozzarella and cheddar cheese, baked with our spicy tomato salsa and topped with guacamole, sour cream*

## MASALA MAGGI LIVE |

### MASALA MAGGI | ASSORTED TOPPINGS

*Maggi cooked as per choice*

## SLIDERS | MILK BUNS

### CRISPY CHICKEN SLIDERS | PICKLE | MINT MAYO

*KFC style crispy, spicy fried chicken with pickled salad, mint mayo between soft mini buns*

### KOREAN FRIED CHICKEN SLIDERS |

*Crispy fried chicken tossed in homemade Korean sauce stuffed between with lettuce in mini burger bread*

### SHIITAKE SLIDERS | TRUFFLE ZUCCHINI FRIES

*Shiitake mushroom patties, pickled cucumber, lettuce, cheddar cheese slice between slider bun*



## TEPPANYAKI | HIBACHI | LIVE

HIBACHI- STYLE GRILLED CHICKEN / FISH

CHICKEN TERIYAKI

SHRIMP & VEGETABLE STIR-FRY

SALMON TERIYAKI

LOBSTER TAIL & SCALLOPS

FRIED RICE WITH VEGETABLES AND

*Japanese style fried rice with Asian greens*

TERIYAKI TOFU & VEGETABLES STIR FRY

*Stir fried vegetables with tofu in teriyaki sauce served with Japanese fried rice*

## SHAWARMA | PRIME LEBANESE CHICKEN/ LAMB/ PUMPKIN/ COTTAGE CHEESE & SOY

SALADS & ACCOMPANIMENTS

*Tabulleh salad*

*Tomato, pomegranate, sumac salad*

*Smashed cucumber, cherries & pistachio, elder flower dressing*

*Smoked eggplant & hibiscus flower baba ganoush*

*Kabees, pickled vegetables*

*Moong beans with caramelized onions & nigella seeds*

*Thoom, garlic sauce*

*Chili oil*

*Tahini*

*Pepper & walnut salsa*

## CANAPES| COLD TAPAS

RICOTTA & SPINACH

*Fillo pastry*

FRESH FRUITS

*On crackers*

SOFT GOAT CHEESE

*On crackers*

GRAPE WITH CHEESE

*Rolled in crushed almonds*

PICKLED STUFFED MUSHROOM CAP|

*With stilton*

BUFFALO MOZZARELLA, WINE TOMATOES, RED ONIONS

*Basil & virgin olive oil*

PARMESAN SUN-DRIED TOMATO BISCUITS

*Topped with mascarpone & parmesan cheese*

## FRUITIQUE | A FRUIT BAR

MODULAR CUTS| SLICES| TOPPED FRUITS

CUSTARD APPLE

DIFFERENT KIND OF BERRIES

RAMBHUTAN

HONEYDEW MELON

CANTALOUPE

GRAPES

APPLES

PINEAPPLE

CHIKOO

GUAVA

MANGO

GOOSEBERRY

STRAWBERRY

PERSIMMON

PLUMS

APRICOT

WATERMELON

SHAHTOOT

FIGS

AUSTRALIAN CHERRY

LITCHI

ORANGE

TANGERINE

KIWI

MANGOS TEEN

FRESH DIPS| FRUIT PULP BATHS| CARAMALIZED SEGMENTS|  
COLD PRESSED JUICES | INDIVIDUAL | MIXED  
LIQUOR FLAMED FRUITS | DARK RUM| RED WINE| CHAMPANGE

FOSSETTA GOURMET CATERING

## **FGC | WESTERN DESSERTS**

### **CUPS**

TIRAMISU

DARK CHOCOLATE MOUSE CUPS

BANOFFEE PIE | CARAMEL POPCORN

YOGURT PARFAIT WITH FRESH BERRY | CUP

BLUE BERRY CHEESE CAKE CUPS

BELGIUM 7 WHITE CHOCOLATE MOUSSE

COCONUT MOUSSE

KEY LIME CHEESE CAKE

BLACK FORREST | CUP

MANGO PANNACOTTA | SEASONAL

BISCOFF CHEESECAKE

### **DESSERTS**

### **TARTS**

CHOCOLATE TART

CHOCOLATE & CARAMEL TART

CHOCOLATE & HAZLENUT TART

LEMON MERINGUE TART

WALNUT & CARAMEL TART

CUSTARD & FRESH FRUIT TART

PASSIONFRUIT TART

## DESSERTS

### TRADITIONAL INDIAN

#### SAFRON & PISTACHIO PHIRNI

*Creamy rice pudding flavored with cardamom and pistachio garnished with saffron strands*

#### KESARIYA JALEBI | CHILLED RABRI

#### ASSORTED FLAVOURED KULFI

#### DESI GHEE GULAB JAMUN

#### RASMALAI | MARTINI GLASSES

#### DESI GHEE MOONG DAL HALWA | GARNISHED WITH DRIED FRUIT

#### DESI GHEE GAJAR KA HALWA | GARNISHED WITH DRIED FRUIT

#### MILK CAKE KHURCHAN

FOSETTA GOURMET CATERING