

OLDE BANGALORE RESORT

AND CONVENTION CENTRE

Rate Rs. 850 +taxes (35%)

SOUPS

(Choose any two- 1 vegetarian and 1 Non-vegetarian)

VEGETARIAN

CONTINENTAL

Choice of cream soups

Mushroom / Broccoli / Spinach / Green Peas

Tomato and carrot soup

(Healthy combination of Tomatoes and carrot with freshly crushed pepper)

Minestrone country soup

(Italian Vegetable broth)

Farmer's Vegetable Soup

(Puree of seasonal vegetables with a touch of garlic and basil)

INDIAN

Tamatar aur Shahad ka Shorba

(Our version of classic Tomato shorba flavored with honey)

Badam Elaichi Shorba

(Cardamom flavored veg soup enriched with almonds)

Palak Subz shorba

(Spinach and vegetable healthy soup)

Elumichi Rasam

(South Indian delight of lemon flavored soup)

Pepper Rasam

(Home style tangy tomato and lentil soup flavored with pepper and coriander)

CHINESE

Veg Wanton Soup

(Chinese style dark soy flavored soup with vegetable filled dumplings)

Lemon and Coriander Clear Soup

(Delicate combination of lemon and coriander clear soup with mushrooms)

Vegetables and Sweet Corn Soup

(Creamed sweet corn and seasonal vegetable soup)

Spinach and Tofu Soup

(Healthy spinach soup with noodles and tofu)

Non-Vegetarian.

Chicken Shorba.

Cream of Chicken.

Lung Fung.

Chicken Manchow.

SALADS

(Choose any three-2 vegetarian and 1 Non-Vegetarian)

VEGETARIAN

Garden green salad

(Diced Cucumber, tomatoes, baby corn, bell peppers with French vinaigrette on a bed of garden fresh lettuce)

Curried spaghetti and vegetables salad

(Curried spaghetti with olives, bell peppers and mushrooms)

Bean sprout, Pine apple and tomato salad

(Exotic combination of bean sprout, pine apple and tomatoes with ginger)

Three Bean Salad

(Red Bean, black eye beans and french beans in garlic and tomato dressing)

Low Calorie Cucumber salad

(Thin slices of cucumber seasoned and served with light creamy yogurt dressing)

Grilled Vegetable salad

(Exotic vegetables drizzled with balsamic vinegar, grilled to perfection)

Italian Pasta Salad

(Pasta, tomatoes, broccoli and pimentos in basil flavored olive oil with capers)

Baby Potato and leek cream mayonnaise

(Roasted Baby Potatoes with leeks and parsley in cream mustard mayonnaise)

Beet root and Coconut Duet

(Pickled Beet root and fresh coconut served on greens)

Kale channe ki chaat

(Black gram with spring onions and tomatoes tossed in lemony mint and coriander dressing)

Sev aur Khatte Cholle

(Tangy chick peas with fried potatoes, topped with gram flour twists)

Tandoori Subz Salad

(Exotic mélange of vegetables char grilled in Tandoor tossed with chaat masala)

Chatpatta Makai aur matar

(Tender corn, green peas and potatoes with chaat masala and tamarind chutney)

Sarsonwali Muli Ka salad

(White and red radish in mustard with lemon)

Sirkewale Pyaz

(Onion rings with beetroot in lemon vinaigrette and black pepper)

Hesarubele

(Karnataka speciality - lentils salad with grated coconut and seasonings)

Symphony of fruits

(Fresh seasonal fruits with yoghurt and honey)

Non-Vegetarian

Tuna Fish and Lettuce.

Potato and Egg.

Chicken and bell pepper.

Fish and Pineapple.

NON VEGETARIAN MAIN COURSE

(Choose any two)

FISH AND SEAFOOD

CONTINENTAL

Créole Fish

(Marinated Fish fillets cooked in tomatoes with bell pepper and fresh chillies, on a bed of créole rice)

Fish Amandine

(Marinated Fish fillets, pan grilled, topped with lemon butter almond sauce and parsley)

Baked Fish

(Fish fillets braised in white wine, baked in béchamel with olives and cheese)

INDIAN

Tali Machli Amritsari

(Fish fillets coated in gram flour batter with 'degi mirch' and deep fried)

Goan Fish Curry

(Fish delicacy from our coastal region)

Meen Moilee

(Sea fish cooked in coconut milk flavored with curry leaves)

Hare Masale Ki Machhi

(Fish slices cooked in blended spinach and other greens with curry leaves and mint)

Malaysian Fish Curry

(Fish delicacy gently cooked in coconut milk with lemon grass)

CHINESE

Fish in oyster sauce

(Fish braised in oyster sauce with sesame oil)

Sweet N Sour Fish

(Stir Fried variation in sweet and sour red Chinese sauce with pineapple and capsicum)

POULTRY

INDIAN

Dahiwala Kukarh

(An aromatic korma style chicken preparation with cashew nut and yoghurt)

Murg Dum Makhni

(Tandoori roasted Chicken in rich tomato and cashew gravy)

Murg Methi Malai

(Morsels of chicken in mildly spiced gravy with fresh fenugreek and other greens)

Bhuna Murg

(Indian style pot roasted chicken in a blend of spices)

Mysore Chilly Chicken

(Spicy semi dry Chicken preparation from Mysore garnished with ginger)

Chicken Chettinad

(South Indian Chicken delicacy - from Chettinad province)

Murg Kadai Kalimirch

(Delicacy of chicken with bell peppers and tomatoes with crushed peppercorns)

CONTINENTAL

Chicken Grandmere

(Sautéed chicken braised in red wine sauce with button onions, mushrooms and parsley)

Poulet Sauté Forestière

(Roasted Chicken with potatoes, mushrooms and egg wrapped with roast gravy)

Chicken Belle Helene

(Tossed Chicken arranged on a bed of buttered spaghetti with supreme sauce and garnished with asparagus)

PAN ASIAN

Chilly Chicken Hakka Style

(Shredded Chicken with black mushroom, bell peppers and soy sauce)

Thai Green Curry Chicken

(Diced chicken cooked in Thai green curry with lemon grass)

Honeyed Chicken with pineapple

(Stir fried sweet and sour variation with pineapple and red pepper)

LAMB

CONTINENTAL

Roast Leg of Lamb Provencal

(Succulent slices of Roast Leg topped with roast gravy flavored with Provencal herbs)

Egyptian Lamb Moussaka

(Fine Lamb Mince enhanced with Arabic spices, cooked with eggplant and tomatoes)

INDIAN

Mutton Pepper Fry

(Dry spicy preparation of mutton with dominant flavor of freshly ground pepper)

Kadai Gosht

(Indian style sweet n sour mutton delicacy cooked with bell pepper flavored with dry fenugreek)

Gosht Saagwala

(Mutton in mildly spiced spinach puree with other greens flavored with garlic)

Raahra Gosht

(Mutton cuts cooked with its own mince in home blended spices)

Seekh Kebab Masala

(Char grilled Mutton mince kebab in a fresh coriander and ginger flavored gravy)

Keema Kaleji Masaledar

(Mutton mince with lever delicacy, cooked in north Indian style)

Bhuna Gosht

(Pot roasted mutton in a blend of spices with ginger juliennes)

Kachche Mirch Ka Gosht
(Mutton delicacy with fresh green chillies in yoghurt gravy)
Laal Maans
(Rajasthani delicacy of mutton)
Baoli Handi
(An Indian goat meat stew with spring vegetables)
Daal Gosht
(Hyderabadi preparation of Mutton shanks with lentils)

PAN ASIAN

Lamb in Hot garlic sauce
(Lamb cuts in soy garlic sauce with onions and bell peppers)
Thai Red Lamb Curry
(Thai style Lamb curry with shallots and capsicum)

VEGETARIAN

(Choose any one paneer and any two vegetable dishes)

PANEER

(Choose any One)
Paneer Kalimirch
(Cottage cheese cooked in brown onion gravy with black pepper and fresh coriander)
Paneer Dum Makhni
(Cubes of cottage cheese in a delicious tomato and cashew gravy)
Paneer Nazakat
Chunks of cottage cheese in rich onion cashew gravy with a touch of 'Zafran')
Methi Malai Paneer
(Cottage cheese and fresh fenugreek cooked in home grounded spices)
Paneer Akbari
(Cottage cheese in a delicious blend of cashew and yoghurt gravy)
Hariyali Paneer
(Cottage cheese in a blend of spinach and other greens)
Paneer Mumtaz
(Cottage cheese cooked in tomato sauce enriched with 'Khoya')
Mawa Mutter Paneer
(Traditional combination of garden fresh green peas and cottage cheese)
Tawa Paneer Rangila
(Cottage cheese in spicy onion tomato cashew coating, griddle cooked)
Paneer ka salan
(Strips of cottage cheese and tri colour capsicum tossed in Hyderabadi style)
Paneer capsicum Bhujia
(Scrambled cottage cheese with chopped capsicum and tomatoes)
Paneer Achari
(Cottage cheese marinated in pickled spices with black onion seeds)
Malai Kofta

(Dumplings of cottage cheese simmered in 'Zafran' flavored cashew gravy)
Paneer Lababdar
(Paneer tossed in sweet n sour masala with pepper, mint and dry fenugreek leaves)
Paneer Tirana
(Our speciality of tri flavored char grilled paneer in saffron and cardamom flavored gravy)

Vegetable section
(Choose any two)

INDIAN

Miloni Tarkari
(Exotic mélange of steamed crunchy vegetables - tossed in home made spices)
Tawa Subzi Chatpatti
(Indian variation of sweet and sour vegetables - with dry mango powder)
Shabnam Curry
(Mushroom and garden green peas delicacy)
Aloo Dum Kashmiri
(Baby potatoes simmered in rich tomato gravy)
Shahi Palak Kofta
(Vegetables and cottage dumplings simmered in spinach puree with fenugreek)
Chutneywale Aloo
(Baby potatoes rolled in green mint and basil chutney, flavored with pomegranate seeds)
Bhindi aur Chhote Pyaz (Seasonal)
(Okra tossed with pomegranate seeds with button onions)
Gobhi Musslam
(Fine cuts of cauliflower with green peas and tomatoes)
Khatte Aloo Achari
(Potatoes in yoghurt and onion gravy flavored with pickled spices)
Dhania Mangodi
(Rajasthani delicacy of Lentil dumplings tossed with fresh coriander and mint)
Narangi Dum Aloo
(Potatoes in a yoghurt gravy delicately flavored with orange juice)
Mutter Kaju Makhana Korma
(Garden fresh green peas, cashew nuts and lotus seeds cooked to perfection)
Gulabi Subj Makhani
(Assorted vegetables simmered in tomato gravy and finished with cream)
Makkai Khumb Palak
(Tendercorn, mushrooms and corn kernels simmered in green blend of mint and spinach)

Baigan Bharta

(Tandoor roasted aubergine mash with fresh tomatoes, ginger and coriander)
Punjabi Kadi
(Gram flour and yoghurt delicacy flavored with asafoetida and mustard with onion dumplings)
Malabar Avial
(Vegetables cooked in coconut milk and yoghurt in traditional malabar style)
Yenne Katrikai
(Hand picked brinjals cooked in tamarind flavored south Indian pungent gravy)

CONTINENTAL

Baked Vegetable Florentine
(Vegetables in rich cheese sauce on a bed of spinach and baked with asparagus)
Macaroni Cheese Casserole
(Gratinated delicacy of macaroni and seasonal vegetables in herbed cheese sauce)
Lasagne a la Maison
(Home style pasta sheet with creamy vegetables, tomato coulis and topped with cheese)
Spaghetti Corn and Mushroom Napolitaine
(Spaghetti, tender corn and fresh mushrooms in tomato cream sauce, flavored with basil)

Crunchy cabana vegetables

(Eggplant, onion, capsicum, tomato, pineapple stewed in fresh tomato sauce and garnished with fried cashewnuts)

CHINESE

Szechuan Spicy Vegetables and Tofu
(Seasonal fresh vegetables with Tofu in Szechuan sauce)
Thai Stir fried Vegetables
(Stir fried vegetables with lemon grass and coconut)
Vegetable Balls in Hot garlic sauce
(Veg dumplings in red hot and garlic sauce)
Sweet and Sour Vegetables
(Garden fresh vegetables with pineapple and mushrooms in sweet and sour sauce)
Veg Chopsuey
(Vegetables on a bed of fried noodles - choice of soy sauce or sweetened red hot garlic sauce)

LENTILS

(Choose any One)

Dal Tandoori

(Our speciality of black lentil delicacy simmered overnight on our clay oven and finished with fresh tomatoes and home churned butter)

Dal Amritsari

(Punjabi home style version of black lentil with tomatoes, onions, garlic and ginger tempered with ghee)

Chaar Dal Ka Dalcha

(Mélange of four lentils tempered with ginger and tomatoes)

Dal Lehsuni

(Yellow lentil with tempering of garlic and cumin)

Channa Pindi

(Chick peas tempered with cumin, kashmiri chillies and flavored with tamarind)

Rajmah Rawalpindi

(Red kidney beans cooked with fresh blended tomatoes and home made garam masala)

Dal Sukhi Urad

(White Urad blanched and tempered with cumin, tomatoes and fresh coriander)

Drumstick Sambhar

(South Indian style lentil preparation with drumsticks)

RICE or Noodles

(Choose any One)

Dum Ka Pulao

(Finest Basmati cooked to perfection in your choice of style - Jeera Dhaniya, Matar, Subzi, Makai Khumb or Kashmiri)

Subj Biryani

(Vegetable and finest basmati cooked on 'Dum')

Tomato Rice

(Tomato flavored rice, with fresh coriander)

Lemon Rice

(Tangy rice preparation flavored with lime, tempered with mustard and curry leaf)

Bisibella Bhath

(Rice cooked with vegetables, lentils and spices)

Menthe Soppu Anna

(Manglorean delicacy of fenugreek flavored rice)

Fried Rice

(Rice sautéed with vegetables in your choice of Soy, Szechuan or Garlic)

Veg Chowmien

(Noodles tossed with crispy vegetables and soy sauce)

AND

Saade Chawal

(Finest Basmati steamed to perfection)

BREADS

(Choose any two)

Tandoori Breads

(Traditional Breads from our clay oven - choose from

Roti

Naan (Plain or Butter)

Pudina Naan

Kulcha

Lacchha Parantha

Ajwaini Parantha

Pudina Parantha

Missi Roti

YOGHURT PREPARATIONS

(Choose any one)

Dahi Bhalla with Khajoor Chutney

Dahi Pakori

Pineapple Raita

Boondi Raita

Cucumber Raita

Aloo Raita

Mint and coriander Raita

Carrot and curry leaf Raita

Dahi Vada

Curd Rice

Andhra Raita

Bhindi Pachadi

Plain curd

Note: All the above items will be served with Papad and Pickle.

DESSERTS

(Choose any two)

Souffle

(Light and smooth French pudding in your choice of flavour - lemon, pineapple or strawberry)

Warm Walnut Chocolate Brownie Pudding

(Rich chocolate walnut pudding with topping of truffle)

Warm Honey crepes with vanilla custard

(Coconut and nut stuffed sweetened Honey crepes with vanilla custard)

Double Chocolate Mousse

(White and dark chocolate velvety mousse)

Apple, walnut and raisin strudel

(Stewed apples with walnuts and raisins in sweet pastry)

Seasonal Fruit Tart

(Fresh fruit tarts with vanilla cream)

Orange Flavored Crème Caramel

(Original cream caramel with a twist, flavored with Orange)
Fresh Fruit Assortment
(Assortment of fresh seasonal fruits, with mint and Lime dressing)
Gateaux
Pineapple / Strawberry / Flaky Chocolate / Mocha
Ice Cream
Vanilla, Strawberry, Chocolate, Mango, chocolate.

INDIAN

Shahi Phirni

(Indian style eggless mousse -A delicious chilled rice and milk pudding flavored with saffron)

Shahi Tukra

(Crunchy bread slices soaked in sweetened mil and topped with 'Rabri')

Gulab Jamun

(Needs no explanation - try our dry fruit stuffed version)

Moong Dal Halwa

(Lentil delicacy prepared in pure ghee and dry fruits)

Boondi Rabri

(Our speciality - gram flour drippings in rich sweetened reduced milk flavored with saffron)

Khajoor ki Kheer

(A twist to original kheer - flavored with dates)

Suji Akhrot ka halwa

(Semolina and walnut pudding - served hot)

Payasa

(Rice cooked with jaggery and coconut milk)

Malpua Rabri

(Semolina and milk pancakes in saffron sugar syrup, served with chilled rabri)

Eggless Desserts

Fresh Fruit Cheese Cake
(Choice of Mango, Strawberry or Pineapple)

Velvety French Mousse
(Choice of flavour - Mango, Strawberry or Chocolate)

And Ice Cream (Any One)
(Mango, Strawberry, Vanilla, Chocolate, Butterscotch)