

DINNER

VEGETARIAN DINNER MENU STRUCTURE WILL BE AS FOLLOWS:

4 Snacks
1 Soup
4 Salads
6 Vegetarian Preparations in the
Main Course inclusive Paneer Dish
1 Rice Preparation
1 Lentil Preparation
1 Curd Preparation
Assorted Indian Breads
Achar, Papad & Chutney
3 Desserts

NON-VEGETARIAN DINNER MENU STRUCTURE WILL BE AS FOLLOWS:

2 non-vegetarian & 2 vegetarian Snacks
1 Soup
4 Salads
(1 non-vegetarian & 3 vegetarian)
2 Non-Vegetarian Main Course
5 Vegetarian Preparations in the
Main Course inclusive Paneer Dish
1 Rice Preparation
1 Lentil Preparation
1 Curd Preparation
Assorted Indian Breads
Achar, Papad & Chutney
3 Desserts

Le **MERIDIEN**

PLEASE NOTE

- Any addition in the menu will be charged extra.
- Addition of Live Counters will be at an extra cost.
- Please note that there are certain dishes in the menu that can be prepared only for smaller gatherings (Up to 50-100 guests). Once you will choose the menu, we will check & advise in case we find any such dishes and will request to change those dishes.
- All seafood preparations will be charged extra @ INR 350 plus taxes per person.

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**LE MERIDIEN
GURGAON, DELHI NCR**

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SNACKS

NON-VEGETARIAN

INDIAN

CHICKEN

Murgh Malai Tikka
Reshmi Kebab
Murgh Tikka Kali Mirch
Murg Hariyali Tikka
Murg Kesari Tikka
Murg Tikka Lahsuni

MUTTON

Seekh Kebab
Mutton Peshawari Kebab
Shammi Kebab
Tandoori Chaap

SEAFOOD

Fish Tikka
Machhi Amritsari
Tandoori Prawns
Jheenga Tilwala
Fish Kesari Tikka

VEGETARIAN

INDIAN

Paneer Tikka Ajwaini
Zaffrani Paneer Tikka
Paneer Haryali Tikka
Aloo Aur Posto Ki Tikki
Masala Vada with Chutney
Cocktail Samosa
Hara Kabab
Paneer Amritsari
Paneer Tilwala
Mutter Samosa
Chatpate Aloo
Fried Idli with Chutney
Tandoori Bharwan Aloo

CONTINENTAL

CHICKEN

Garlic Chicken Nuggets With Plum Sauce
Chicken & Rosemary Puffs
Chicken Winglets
Mini Chicken Pizzas
Chicken Asparagus Quiche

SEAFOOD

Crumb-Fried Prawns With
Sweet Chili Sauce
Fish Croquettes
Chili Crab Cakes
Corn & Crab Cakes

MUTTON

Mutton Cutlets
Mutton Curry Puff
Meat Ball In BBQ Sauce

CONTINENTAL

Crumb Fried Mushrooms
Cheese Fondue
Spinach And Cheese Quiche
Golden Fried Babycorn
Potato And Cottage Cheese Dumplings
Asparagus & Corn Quiche
Cottage Cheese & Bell Pepper Satay
Mushroom And Corn Vol-Au-Vent
Mini Vegetable Pizzas
Falafel With Garlic Yogurt
Cheese Relicon
Cheese Dynamite

ORIENTAL

CHICKEN

Chilly Chicken Dry
Chicken Sichuan
Chicken Hot Garlic
Salt & Pepper Chicken
Chicken Satay With Peanut Sauce
Tempura Chicken
Drum Of Heaven
Sesame Chicken
Honey Glazed Chicken Winglets

SEAFOOD

Thai Fish Cake
Golden Fried Prawn
Salt & Pepper Prawn
Tempura Fish
Crispy Fried Fish Finger
Prawn Chilly Garlic

ORIENTAL

Sichuan Chilly Paneer
Vegetarian Money Bags
Mushroom Hot Garlic
Vegetable Spring Roll
Cottage And Tofu Dumplings
Golden Fried Young Corn
Salt & Pepper Vegetables
Salt & Pepper Paneer
Vegetable Tempura
Potato and Corn Cake
Cheese Croquette
Vegetable Wonton With Chili Garlic Dip
Bean Curd In Spicy Sauce

SOUP

NON-VEGETARIAN

INDIAN

Chicken Mulligatawny Soup
Murg Badami Shorba
Murg Yakhni
Mutton Yakhni
Murg Aur Sabj Shorba
Chicken Dal Shorba
Chicken & Tomato Shorba
Gosht Shorba

CONTINENTAL

Cream Of Chicken With Roasted Almond
Minestrone Soup
Lemongrass &
Coriander Flavored Chicken Soup
Mixed Seafood Chowder
Chicken Consommé
Chicken And Almond Broth

ORIENTAL

Hot & Sour Soup With Chicken
Gaeng Jeud Woon sen
Chicken Sweet Corn Soup
Chicken Coriander Soup
Chicken Wonton Soup
Chicken Lemmon Coriander Soup
Tom Yam Chicken Soup
Tom Yam Prawn Soup
Sweet Corn Soup With Crab Meat
Fish Soup With Coriander
Seafood Laksa
Miso Soup

VEGETARIAN

INDIAN

Tamatar Aur Dhania Ka Shorba
Palak Ka Shorba
Dal Ka Shorba
Subz Shorba
Badam Ka Shorba
Rasam
Mulligatwany

CONTINENTAL

Cream Of Mushroom With Garlic Chives
Cream Of Broccoli
Vegetable Broth
Roast Pumpkin Soup
Cream Of Asparagus With Roasted Almonds
Cream Of Vegetables
Minestrone Soup
Leek & Potato Soup
Cream Of Tomato
Oven Roasted Basil And Tomato Soup

ORIENTAL

Vegetable Sweet Corn Soup
Spinach And Tofu Soup
Tom Yum Vegetable
Glass Noodle Soup
Vegetable Clear Soup
Vegetable Hot & Sour Soup
Tomato Mushroom Soup
Sichuan Noodle Soup
Spinach Glass Noodle Soup
Lemon Coriander Soup

SALAD

NON-VEGETARIAN

ORIENTAL

Spicy Prawn Salad
Chinese Chicken Salad With Peanut Dressing
Mix Seafood Salad With Wasabi Soya
Thai Lamb Salad
Spicy Chicken Salad

CONTINENTAL

Prawn & Papaya Salad
Smoked Salmon Salad
Ham & Cheese Salad
Potato Salad With Crispy Bacon
Thai Chicken Salad
Shrimp/Prawn Salad In Thousand Island Dressing
Chicken & Pineapple Salad
Mixed Seafood Salad
Nicoise Salad

INDIAN

Murgh Tikka Chaat
Seekh Kebab Salad
Chicken Kuchmber Chaat

VEGETARIAN

INDIAN

Fruit Chaat
Aloo Aur Chana Chaat
Kachumber Salad
Chatpate Aloo
Paneer Tikka Salad
Aloo Aur Anar Ki Chaat

CONTINENTAL

Tossed Green Salad
Tomato & Feta Cheese Salad
Sliced Green Salad
Pasta & Asparagus Salad
Cottage Cheese & Pineapple Salad
Russian Salad
Asparagus –Broccoli & Baby Corn Salad
Marinated Mushroom Salad
Coleslaw Salad
Carrot & Raisin Salad
Apple & Celery Salad With Walnut
Cucumber & Mint Salad
Corn & Cucumber Salad
Corn & Apple Salad
Red Cabbage With Orange & Raisin Salad
Tomato & Mozzarella Salad

ORIENTAL

Som Tam
Spicy Thai Vegetable Salad
Glass Noodle Salad
Potato & Sweet Chilly
Cabbage Kim Chi
Hot & Sour Eggplant

MAIN COURSE

SEAFOOD

INDIAN

Jheenga Masala
Goan Prawn Curry
Jheenga Dum Nisha
Prawn Chettinad
Malabar Fish Curry
Fish Amritsari
Mahi Mussallam

CONTINENTAL

Grilled Fillet Of Sole With Ratatouille
Grilled Prawn With Tomato & Pesto
Garlic Prawn With Cream Sauce
Oven Roasted Fish Fillet With Fresh Vegetables
Grilled Prawns With Herb Cream Sauce
Grilled Fillet Of Sole With Dill Cream Sauce
Prawn Newburg
Fried Fish With Tartar Sauce
Pan-Fried Fish With Lemon Herb Butter
Steamed Fish With Tomato & Cilantro Sauce
Fish Paupiette With Basil Butter Sauce
Saffron & Ginger Prawn

ORIENTAL

Sliced Fish Fillet In Hot Bean Sauce
Steam Fish In Superior Soya Sauce
Thai Spicy Fish
Sole Teriyaki
Sole Miso Yaki
Sautéed Fish In Black Bean Sauce
Sautéed Fish Fillet In Lemon Chili Sauce
Sautéed Fish In Garlic Sauce
Sautéed Fish In Ginger Chili Sauce
Honey Sesame Prawn
Prawn Ginger Spring Onion
Sautéed Prawn In Hot & Garlic Sauce
Sliced Fish In Manchurian Sauce
Prawn Sichuan
Sautéed Prawn In Black Bean Sauce
Sautéed Prawn In Hot Bean Sauce

CHICKEN

(INDIAN)

Chicken Tikka Butter Masala
Murg Shajani
Murg Adrakhi Masala
Kadhai Chicken
Murg Dahiwala
Chhoza Changehzi
Murg Handi Lazeez
Tandoori Butter Chicken
Murg Korma
Murg Begum Bahar
Desi Dhaba Murg
Methi Murg
Murg Bemisaal
Murg Hyderabad
Saag Murg
Chicken Chettinad
Murg -Do-Pyaaza
Murg Khada Masala

CONTINENTAL

Roast Chicken In Its Own Sauce
Cheese Filled Chicken Breast With Red Wine Sauce
Chicken Mushroom 'N' Leek Fricassee
Grilled Chicken Breast With Mushroom In Red Wine Sauce
Pan Fried Chicken Breast With Tomato Mushroom Sauce
Chicken & Asparagus Roll With Red Wine Mushroom Sauce
Sautéed Chicken With Mushroom 'N' Pepper Sauce
Grilled Chicken Steak With Red Wine Sauce
Chicken Cacciatore
Stuffed Chicken Breast With Tomato Basil Sauce
Chicken Stroganoff

ORIENTAL

Sliced Chicken With Hot Garlic Sauce
Hainanese Chicken With Ginger Rice
Chicken Cashew nut Thai Style
Diced Chicken In Black Bean Sauce
Diced Chicken In Hot Bean Sauce
Basil And Bamboo Shoot Chicken
Diced Chicken In Hot Garlic Sauce
Chicken Sichuan
Sweet & Sour Chicken
Chicken Teriyaki
Chicken Chilly Oyster
Shredded Chicken With Red & Green Peppers
Sautéed Diced Chicken In Oyster Sauce
Braised Chicken With Black Mushroom

MAIN COURSE

MUTTON

INDIAN

Handi Gosht
Mutton Khara Masala
Mutton Rogan Josh
Nalli Gosht
Mutton Dahiwala
Rara Gosht
Mutton-Do-Pyaaza
Achari Gosht
Saag Gosht
Bhuna Gosht
Keema Mattar
Lal Maans

CONTINENTAL

Braised Leg Of Lamb With
Pepper Sauce
Lamb Mousakka
Lamb Stew With Garden Fresh Vegetables
Grilled Tenderloin Medallions With
Leek 'N' Gherkin
Grilled Tenderloin Steak With
Three Pepper Sauce
Roasted Tenderloin With
Mushroom In Red Wine Sauce
Steak Piccattas With
Roasted Baby Potatoes

ORIENTAL

Sliced Lamb In Chilly Oyster
Lamb Ginger Spring Onion
Lamb Pepper Sauce
Australian Lamb Chops With
Rosemary Jus (@Rs.200)
Sliced Lamb In Hot Garlic Sauce
Sautéed Sliced Lamb In Beijing Style

COTTAGE CHEESE

INDIAN

Paneer Pasanda
Paneer Navratan Korma
Paneer Lababdar
Paneer Bhurji
Aloo Mutter Paneer
Paneer Tikka Butter Masala
Kadhai Paneer
Paneer Birbal
Mattar Paneer
Palak Paneer
Khoya-Mattar
Paneer-Makhana
Methi Paneer
Malai Kofta
Paneer Makhani
Palak Malai Kofta
Paneer- Do-Pyaaza
Paneer Kalimirch
Paneer Peshawari

CONTINENTAL

Cottage Cheese Spinach & Onion Quiche
Cottage Cheese Steaks With
Bar-Be-Que Sauce
Potato And Cheese Gratin
Cottage Cheese Brochettes With
Tomato Provincial
Cheese Cannelloni
Penne With Cheese Sauce

ORIENTAL

Sweet And Sour Paneer
Paneer With Thai Spicy
Paneer In Black Bean Sauce
Bean Curd In Hot Garlic Sauce
Bean Curd With Baby Corn &
Bamboo Shoots In Soya Sauce
Sautéed Bean Curd In Sichuan Sauce
Veg Ma Po Tofu
Sautéed Bean Curd With Black Mushroom
In Oyster Sauce

MAIN COURSE

VEGETARIAN

INDIAN

Mushroom Hara Pyaaz
Bhindi-Do-Pyaaza (Seasonal)
Dum Aloo Banarsi
Dum Aloo Kashmiri
Zeera Aloo
Mirchi Baingan Ka Salan
Gucchi Mutter (@Rs.250)
Mirchi Ka Safed Salan
Achari Aloo
Navrattan Korma
Methi Malai Mattar
Gobhi Musalam
Lauki Ke Kofte
Chholia Aur Makai Sookhey Masala (Seasonal)
Aloo Gobhi Adraki
Palak Aur Makai
Corn Aur Matter Ki Sabzi
Vegetable Jalfrezi
Sarson Ka Saag (Seasonal)
Mushroom Mattar Masala
Gajar Mattar
Chukki Mattar
Mutter Rasmisa
Arbi Masedar
Aloo Palak
Nizami Handi Gulbahar

CONTINENTAL

Vegetable-Au-Gratin
Parsley Potatoes
Mushroom 'N' Leek Fricassee
Asparagus
Broccoli Allemande
Spinach And Corn Cannelloni
Corn & Mushroom Fricassee
Potato Gratin
Eggplant 'N' Bell Pepper Ragout
Grilled Cottage Steak With
Tomato Basil Sauce
Lasagna Of Roasted Vegetables
Ratatouille
Baked Spinach & Mushroom Cannelloni
Layonnaise Potatoes

ORIENTAL

Stir Fried Vegetables
Yasai Itame
Braised Assorted Mushroom
Assorted Vegetables Inn Miso Sauce
Twin Mushroom In hot Garlic Sauce
Shitake Mushroom With
Pok Choy In Soya Sauce
Mixed Vegetable In Chili Honey Sauce
With Cashew Nut
Mixed Vegetable In Hot Garlic Sauce
Stir Fried Chinese Green
Lady Finger In Hot Bean Sauce
Shredded Potato In Hot Garlic Sauce
Baby Corn Green Peas and
Carrot In Hot Garlic Sauce
Sautéed French Bean With
Mushroom In Light Soya Sauce
Stir Fried Baby Corn &
Broccoli In Spicy Sauce

MAIN COURSE

PULSES

Dal Makhani
Dal Maharani
Dal Gharwali
Sambhar Dal
Dal Hara Moong Mughlai
Dal Arhar
Pindi Channa
Rajmah Raseeley
Channey Aur Tamatar Ki Dal
Khattey Chholey
Dal Palak
Sookhi Dal Tadkewali
Chana Masala
Moong Aur Tamatarwali Dal
Punjabi Kadhi
Punjabi Kali Dal Tadkewali

YOGURT

Dahi Bhalla With Saunth
Boorani Raita
Dahi Pakori
Boondi Raita
Dahi Vada
Cucumber Raita
Mixed Vegetable Raita
Cumin Raita
Cucumber Raita
Pineapple Raita

RICE

INDIAN

Subz Pulao
Vegetable Biryani
Kabuli Pulao
Kathal Ki Biryani
Green Peas & Paneer Pulao
Kashmiri Pulao

RICE

ORIENTAL

Vegetable Fried Rice
Steamed Rice
Vegetable Hakka Noodle
Chilly Garlic Noodle

PASTA

(CONTINENTAL)

(at addition charge of INR 150 plus taxes per person)

Choice of Pasta
(Spaghetti, Penne, Farfale, Tagitalle...)
Arabiata, Tomato, Cheese, Bolognaise

ACCOMPANIMENTS

Chutney
Pickles
Papad

ASSORTED INDIAN

BREADS

DESSERTS

INTERNATIONAL

Orange Nougatine Mousse
Chocolate / Orange / Strawberry Mousse
Or Soufflé
Tiramisu
Florida Gateaux
Chocolate Truffle Gateaux
Black Forest Gateaux
Fruit Truffle
Blueberry / Sour Cherry / Strawberry
Cheese Cake (Seasonal)
Cinnamon Cream Caramel
Apple & Pineapple Strudel
Pineapple / Sour Cherry / Blueberry
Crumble
Pineapple Gateaux
Warm Brownie
Apple & Cinnamon Pie
Apricot & Prune Frangipan Tart
Assorted Fruit Tarts
Sliced Fresh Fruits
Choice Of Ice Cream With Sauce & Nuts
Fresh Fruit Salad With Mint
Walnut Pie

INDIAN

Malpua With Rabri
Gulab Jamun
Tille Wali Kulfi
Kesari Rasmali
Gajjar Ka Halwa (Seasonal)
Kesari Shabnam
Garam Jalebi With Rabri
Shahi Tukra
Rasgulla
Chena Payash
Fruit Kheer

ORIENTAL

Chinese Mango Pudding
Honey Dew Sago
Sweet Potato In coconut Milk