



## BRANTFORD CONVENTION CENTRE

### STARTERS:

#### Vegetarian:

- Samosa** Turnovers filled with peas and potatoes  
**Paneer Cutlets** Homemade cottage cheese cutlets  
**Pakor**s deep fried vegetable fritters  
**Onion Bhaji** deep fried Onion fritters  
**Aloo Tikki** Spiced Potato dumplings  
**Veggie Kebab** Minced Veggie kebab Made in Tandoor  
**Veggie Cutlets** Mixed vegetable  
**Cashew nut Rolls** Crunchy kebab with cashews  
**Paneer Pakora** Momemade cottage cheese stuffed with mint chutney  
**Panir Tikka** Tandoori Homemade cheese  
**Vegetable Spring** rolls Deep fired vegetable dumplings

#### Chat: (stationed)

- Chat papri** Lentil wafers, chick peas, potatoes, yogurt & chutneys  
**Bhel puri** Mixture of puffed rice, tomatoes, onions & chutneys  
**Fruit Chat** Diced fresh fruit with spices and lemon dressing  
**Pani Puri** small hollow unleavened bread filled with tangy tamarind water  
**Pao Bhaji** Buns served with vegetable curry

### MAIN COURSE: NON VEGETARIAN

#### Chicken:

- Chicken Lababdar** Chicken tikka cooked with tomato, coriander  
**Butter Chicken** Chicken in buttered tomatoes sauce  
**Chicken Tikka Masala** Chicken cooked thick tandoori sauce  
**Kadhai Chicken** Spicy chicken cooked in a wok with fresh green pepper and black pepper  
**Chicken Jalfrezi** Chicken sauted with peppers and onions  
**Methi Chicken** Chicken with fenugreek leaves  
**Chicken Vindaloo** Spicy pickled chicken  
**Murgh Jahangiri** Chicken in a curry of yogurt and spices

#### Non-Vegetarian:

- Tawa Chicken Tikka** Spicy chicken Tikka in curry masala  
**Badami Tikka** Mild creamy chicken tikka  
**Chicken Pakoras** Chicken Fritters  
**Haryali Tikka** Mint flavored chicken tikka  
**Kathy Kebab** Spiced chicken roti wraps  
**Shammi Kebab** Shallow fried minced meat patties  
**Seekh Kebab** Minced meat tandoori kebabs  
**Tawa Seekh Kebab** (served on station only)  
**Tawa boti** (served on station only)  
Spicy cubes of meat in thick curry masala

#### Seafood:

- Shrimp Malai** Tandoori Mild Shrimps\*  
**Angara Shrimps** Spicy Tandoori shrimps\*  
**Shrimp Shashlik** Shrimp peppers, onions\*  
**Fish Amritsari** Fish in gran flour batter-deep fried  
**Shrimp Kholawari** Sauted shrimps sauted with spices in a wok\*

#### Meat: (choice of lamb, goat, beef)

- Kadhai Gosht** Spicy meat Curry  
**Roganjosh** In a Gravy of yogurt and saffron  
**Bhuna Gosht** Meat cooked in thick masala curry  
**Keema matar** Minced meat with peas  
**Saag Gosht** Spinach and meat  
**Boti Korma** Boneless cubes of meat in cashew creamy sauce  
**Meat Rogan Josh** Meat cooked in authentic Indian spices  
**Achari Gosht** Cooked in pickle sauce  
**Kali mirch ka Gosh** Meat cooked in cashew korma with black peppers  
**Nargisi Kofta** Boiled egg wrapped with minced meat cooked in Mughlai style rich gravy sauce.

**MAIN COURSE: NON VEGETARIAN** continued...

**Seafood:**

**Taka Tak Jhingha\*** Shrimps with peppers and onions

**Prawn Mughlai\*** Shrimps in mild cashew korma

**Goan Prawn Curry\*** Shrimps in coconut base sauce

**Jhingha Malabar\*** Shrimps cooked southern style with coconut and poppy

**Machli Masala\*** Bengali Fish Curry

**Mach li Masala\*** Spicy fish curry

(\* extra charge)

**MAIN COURSE: VEGETARIAN**

**Pulses:**

**Dal Makhni** Pureed lentils

**Dal Panchratan** Mixed Dal

**Sookhi Dal** Spiced dry lentils

**Chana Masala** Chickpeas curry

**Chana Pindi** Spiced dry chick peas

**Kadi Pakora** Pakoras in gram flour and yogurt curry

**Dal Basanti** Yellow Lentils

**Vegetables:**

**Aloo Gobi** Cauliflower and potatoes

**Gobhi Matar** Cauliflower and peas in saffron flavor gravy

**Baigan Patiala** Slice of eggplant in tomatoes gravy

**Baigan Bharta** Mashed eggplant

**Bagharey Baigan** Baby eggplant cooked in cashew cream sauce

**Kashmiri Dum Aloo** Potato curry

**Bhindi Do piaza** Okra cooked with onions

**Navarattan Curry** Mixed Vegetables in cashew korma

**Vegetable Jalfrezi** Stir fried mixed vegetable

**Banarasi Dum Aloo** Potatoes in coriander sauce

**Kadhai Bhindi** okra cooked in rich onion & tomato in a Wok

**Mirchon Ka Saalan** Banana Pepeer in a rich sauce

**Paneer:**

**Shahi Panir** Panir in mild cashew Saffron sauce

**Panir Bhurji** Minced panir with peas

**Panir Tikka Masala** Panir with peppers and onions

**Kadhai Panir** Spicy panir curry

**Achari Panir** Pickled panir curry

**Malai Kofta** Panir balls in korma sauce

**Saag Panir** Spinach & Cheese

## **SPECIALITIES:**

**Tawa Sabzi\*** (Choice of 3 vegetables on iron plate)

**Baigan** Eggplant

**Arbi** Edo

**Kerela** Bitter

**Bhindi** Okra

**Mirchi** stuffed banana pepper

**Aloo** Potato

**Mushrooms**

(\*Extra charge)

### **Indian Chinese\***

**Hakka Noodles**

**Manchurian Pakora curry**

**Fried Rice**

**Szechwan Vegetable**

(\* extra charge)

## **ACCOMPANIMENTS AND DESSERTS:**

### **Basmati Rice:**

**Chawal** Plain Rice

**Kesri Pillau** Saffron flavor rice

**Jeera Pillau** Rice with cumin

**Veg Pillau** Rice with mixed vegetables

**Biryani\*** Rice enlivened with a wide variety of seasoning

(Choice of Mixed vegetables, Chicken, Lamb, Beef, Shrimps)

### **Yogurt:**

**Cucumber Raita**

**Bundi (gram flour dumpling) Raita**

**Onion & Tomatoes Raita**

### **Desserts:**

**Kulfi** Homemade ice cream

**Rasmalai** Cheese patties in milky sauce

**Gulabjamun** Cheese balls in sugar syrup

**Gajar ka Halwa** Carrot pudding

**Dal Halva** Delicacy made from yellow lentils

**Malpuda Rabri\*** Deep fry pancakes in syrup served with thickened milk

**Shahi Tukra**

(\* extra charge)

### **South Indian\***

**Sam bhar** Yellow lentils

**Idly** Steamed rice dumplings

**Wada** Deep fried lentil donuts

**Uthappam** Lentil rice pancakes topped with vegetables

**Lemon Rice**

### **Breads:**

**Naan** White flour tandoori baked

**Lacha Paranta** Flaky layered buttered roti

**Pudina Parantha** Whole wheat bread with mint

**Roti** Whole wheat bread

**Makki Roti** Whole wheat & chick pea flour bread

**Rumali Roti** Thin bread made fresh\*

**Tandoor on Site\***

### **Salads:**

**MCC's Salad\*** Spring mix with mango

**Kachumber** Diced vegetables with lemon dressing

**Chana Chat** Chick peas

**Lacha Pyaz** Onions

**Chef Salad** Sliced vegetable

**Candles Salad bar\***

### **Sweet Table:**

**Assortment of French pastries**

**Fruit Platter**

**Indian Sweets**

**Cakes**