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BANQUET SNACKS LIST

VEGETARIAN SNACKS

VEGETABLE SPRING ROLLS	VEGETABLE SAMOSAS
CHEESE BALLS	PANEER TIKKA
MINI VEGETARIAN PIZZAS	GOLDEN FRIED BABY CORN
COTTAGE CHEESE SHASLIKS	ACHHAARI PANEER TIKKA
BHUTTEY KE KEBABS	TANDOORI CHAAT
DAHI KEBAB	MINI PEAS SAMOSAS
HARYALI KEBABS	MUSHROOM NAZAKAT
CHILLI PANEER	VEGETABLE CUTLETS
SALT & PEPPER VEGETABLES	CRISPY GARLIC VEGETABLES

NON-VEGETARIAN SNACKS

CHILLY CHICKEN	CHILLY FISH
CHICKEN SHASLIKS	FISH GARLIC TIKKA
CHICKEN SATEY WITH PEANUT SAUCE	AMRISARI MACCHI
SALT & PEPPER CHICKEN	SALT & PEPPER PRAWNS
CHICKEN MALAI TIKKA	GOLDEN FRIED PRAWNS
CHICKEN TIKKA	SESAME FRIED PRAWNS
CHICKEN TANGRI KEBAB	TANDOORI PRAWNS
MURG TIKKA KALI MIRCH	MEAT BALLS IN BAR BE QUE SAUCE
KESARI MURG	RESHAMI KEBABS
CHICKEN SEEKH KEBAB	SHAMMI KEBAB
CHICKEN PIZZA	SEEKH KEBAB

SEA FOOD CHARGED EXTRA AT INR 150

A UNIT OF TUBEROSE HOTEL

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BANQUET MENU

SOUPS

EUROPEAN SOUP

POTAGE ST GERMAIN

A puree soup made with green peas and chervil

MINISTRONE MILANNESE

An Italian vegetable soup flavoured with basil pesto and cheese

CREAM OF BROCCOLI

Pureed Broccoli topped with fresh cream

CREAM OF CHICKEN SOUP

Pureed Chicken soup topped with fresh cream

TOMATO BASIL/CORRIANDER SOUP

Thin tomato soup with essence of basil or coriander

CREAM OF ALMOND

A rich almond cream soup cooked with roasted almonds

CHINESE SOUP

SWEET CORN SOUP

All time favourite that can be made using only corn or chicken

HOT & SOUR SOUP

An old Chinese peppery soup can be prepared with chicken

MAN CHOW SOUP

The thin and clear vegetable soup can be cooked with chicken

CHINESE CLEAR SOUP

A nourishing combination of vegetables, nutritious & health can be made with chicken

TALUMIN SOUP

Vegetarian soup made with assorted vegetables and noodles can be prepared with chicken

LEMON CORRIANDER SOUP

Light clear soup with lemon grass, kafir lime leaves and galangal can be cooked as per choice

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BANQUET MENU

SOUPS

INDIAN SOUP

MULLIGATAWNY SOUP

Literally meaning pepper water Mulligatawny soup combines tamarind concentrate, lemon juice, coconut milk & red lentils

TAMATER DHANIYE KA SHORBA

Thin soup with the essence of cilantro

SABZ BADAM KA SHORBA

Cream of almond soup from the court of nawabs

KASHMIRI SOUP

Lamb shorba made of lentils, flavoured greens & Indian spices

MURG BADAM KA SHORBA

Cream of almond soup from the court of nawabs delicately cooked with chicken

YAKHNI SHORBA

Lamb broth blended subtly with fresh herbs & spices

PALAK KA SHORBA

Signature shorba nutritious prepared delicately from spinach extract

HARE MATAR KA SHORBA

Thick soup prepared & enhanced with green peas

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BANQUET MENU

SALADS

CHICKEN, FARFALLE SALAD WITH MINCED YOGHURT DRESSING

Mint poached chicken salad with pasta and yoghurt dressing

HAWAIIAN SALAD

Chicken and pineapple salad with cream and mayonnaise dressing

FRESH GARDEN GREENS

Fresh garden green vegetables

WALDORF SALAD

An apple and walnut salad tossed with cream

KACHUMBER SALAD

Diced vegetable with lemon juice and olive oil

SOM TAM THAI WITH ROASTED PEANUTS

Thai Papaya Salad with Roasted Peanuts

RUSSIAN SALAD

Salad composed of diced potatoes, vegetables and meats bound in mayonnaise

GREEK FARMHOUSE SALAD

Combination of mix vegetables cooked with extra virgin olive oil, capers & garnished with feta cheese

TOMATO MOZZARELLA SALAD

A delicate combination of mozzarella cheese & sliced tomatoes sprinkled with pepper

KIMCHI SALAD

Popular Chinese salad prepared with cabbage, tomato sauce & red chilies

PAPRI CHAAT

Indian street food snack that is relished a lot. Prepared with papri, boiled potatoes, chickpeas, sweet and green chutney

FRUIT CHAAT

Mix of diced fruits sprinkled with lemon & pepper

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BANQUET MENU

CHINESE/ORIENTAL MAIN COURSE

PAN FRIED FISH WITH BLACK BEAN SAUCE

Pan fried river sole braised in fermented black bean sauce

SHANGHAI CHICKEN WITH SPRING ONIONS

A blend of shredded chicken tossed with Shanghai spices & delicately deep fried

DICED CHICKEN, BAMBOO SHOOTS & MUSHROOMS IN BLACK BEAN SAUCE

A mélange of exotic vegetable with chicken in black bean sauce

CHICKEN SINGAPORE

Diced chicken in hot sauce with chilies

CHICKEN HOT SWEET & SOUR

Diced chicken with pineapples & sweet pepper sauce

SHREDDED LAMB IN HOT GARLIC SAUCE

Baby lamb shredded & cooked in hot garlic sauce

SHREDDED POTATO IN SAMBAL SAUCE

Crispy fried potatoes delicately finished with hot & sweet sauce with a touch of spring onion

MIX VEGETABLES IN SOYA SAUCE

Selected vegetables delicately cooked & finished with spring onion & ginger

MIX VEGETABLE IN GARLIC SAUCE

Handpicked vegetables cooked in delicately prepared garlic sauce

BROCCOLI BABY CORN MUSHROOM

Combination of baby corn, broccoli florets & mushroom delicately cooked in Shanghai style

VEGETABLE HAKKA NOODLES

Silky noodles quick fried in juliennes of vegetables with light soya sauce

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BANQUET MENU

CONTINENTAL VEGETARIAN MAIN COURSE

ROSEMARY POTATO

Slices of potato delicately topped with Mornay sauce sprinkled with a touch of rosemary

COTTAGE CHEESE STEAK WITH TOMATO BASIL SAUCE

Marinated cottage cheese steak grilled & topped with buttery tomato sauce

SPINACH CANNELLONI

Italian specialty filled with a mixture of vegetables, herbs and cheese

ROAST VEGETABLES WITH CHILLI PESTO

Deluxe vegetables handpicked roasted & served with pesto sauce

PASTA WITH TOMATO BASIL

Penne cooked with tomato basil sauce

SAUTEED SEASONAL VEGETABLES

Combination of deluxe vegetables sautéed & garnished with herbs

SPINACH & CORN LASAGNA

Layered pasta with cheese sauce with tomato concasse & baked to perfection

PENNE ARABIATTA

Penne pasta tossed with tangy tomato sauce

VEGETABLE AU GRATIN

Assorted vegetable grated with mozzarella & parmesan cheese

ROSEMARY POTATO

Rosemary scented roasted potatoes tossed with olive oil & garlic

LYONNAISE POTATOES

Layer potato slice with olive oil, braised onion & parmesan cheese

VEGETABLE AU GRATIN

A French specialty medley of vegetables baked in a cheesy herbed white sauce

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BANQUET MENU

CONTINENTALNON VEGETARIAN MAIN COURSE

CRUMBED FRIED SOLE WITH TARTARE SAUCE

Traditional river sole fried in bread crumbs served with tartare sauce

BAKED FISH WITH TOMATO MOZZARELLA

River sole baked with a layer of tomatoes & mozzarella cheese

GRILLED FISH WITH LEMON CAPER BUTTER

River sole grilled to perfection & cooked with lemon caper butter sauce

CAJUN SPICED CHICKEN BREAST

Grilled chicken breast marinated in bold Cajun spices

CHICKEN A LA KING

Stewed chicken with pepper & mushroom

HONEY GLAZED BAR BE QUE CHICKEN

Chicken glazed with honey & cooked in barbecue sauce

SAUTEED CHICKEN WITH RED WINE JUS

Perfect extracted chicken juice & combined with red wine liquid

GRILLED CHICKEN WITH MUSHROOM SAUCE

Chicken grilled to perfection & served with mushroom based cream sauce

LAMB CHOPS WITH RED WINE JUS

Grilled lamb chops served to perfection with extract of red wine

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BANQUET MENU

INDIAN MAINCOURSE

GOAN FISH CURRY

Fish simmered in a tangy curry sauce made from coconut & goan red chilies

FISH CURRY

Very light delicious tomato and cilantro (dhania) flavoured fish

MURG DAHI KALI MIRCH

Baby chicken poached in light yoghurt gravy & black pepper

MURG METHI MALAI

Chicken cooked with fresh fenugreek leaves & cream

CHICKEN TIKKA KHAAS MAKHNI

Dices of chicken breast delicately cooked in smooth buttered Masala Gravy

MURG HANDI LAZEEZ

Chicken cubes cooked in a cardamom scented creamy yogurt and garlic brown gravy

DHANIYA MURG

Chicken simmered in light curry with cilantro

CHICKEN CURRY

Marinated chicken stir cooked in green curry paste enhanced with spring onions & ginger

CHICKEN KORMA

Delicious chicken cooked in the style of nawabs with a touch zaffran & cardamom powder

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BANQUET MENU

INDIAN MAINCOURSE

MURG NIZAMI

Chicken cooked in coconut cream, peanut with whole spices

MURG KADHAI

Chicken cooked with bell pepper & onion in tomato gravy

ROGANJOSH KASHMIRI

Lamb cooked in light gravy with rattan jog & chilies

ACHARI GOSHT

Lamb in pickled flavoured gravy

RARA GOSHT

Lamb pieces with lamb mince & flavoured with green chilies & cilantro

BHUNA GOSHT

A dry spices lamb preparation roasted to perfection

SAAG GOSHT

Lamb cooked with garlic & fresh spinach

KADHAI GOSHT

Lamb cooked with bell pepper & onion in tomato gravy

NIHARI GOSHT

Shanks & chops of kid marinated overnight & cooked in yoghurt gravy

MUTTON SHAHI KORMA

Inspired by the mughlas a rich lamb dish

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BANQUET MENU

INDIAN MAINCOURSE

PANEER LABABDAR

Paneer cubes cooked in aromatic, spicy gravy with sautéed onions

PANEER MAKHANI

Cottage cheese cooked in smooth tomato butter gravy

PANEER ZAFRANI

Cottage cheese north Indian delicacy cooked in white gravy & sprinkled with saffron

KADHAI PANEER

Paneer cooked with colorful bell peppers & sautéed in spicy tomato gravy

PALAK PANEER

Paneer cooked in smooth delicate spinach gravy

PANEER DO PYAZA

Cottage cheese cubes cooked in a rich and creamy onion based gravy

PANEER SHAHI KORMA

Paneer cooked in mild rich cashew nut gravy flavoured with saffron

PANEER METHI MALAI

Fresh cottage cheese fenugreek puree simmered & finished with tender ginger & herbs

PANEER JALFREZI

Cottage cheese cooked with peppers and onions

HANDI VEGETABLE

Paneer cooked *in* rich creamy yogurt based gravy

KHUMANI ANJEER BHARE PANEER KE KOFTEY

Cottage cheese delicacy of Kofta made with cottage cheese and dried figs

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BANQUET MENU

INDIAN MAINCOURSE

KASHMIRI DUM ALOO

All time favourite rich and subtly spiced cooked with boiled potatoes in delicious gravy

BHANGARE BAIGAN

Traditional stuffed brinjal recipe with sesame, ginger, coconuts & peanuts

KURKURI BHINDI

Crispy fried lady fingers tempered with rare spices

SARSON KA SAAG

A traditional Punjabi dish made of Mustard leaves & spices

MALAI KOFTA

A creamy rich tomato gravy with cottage cheese dumplings

GOBHI MASALA

Cauliflowers & sandy potatoes stirred cooked in a wok with ginger & coriander

SHAHI KORMA

Mild, creamy curry thickened with ground nuts

DUM ALOO BHARWA

Stuffed baby potatoes simmered in five treasure masala gravy

RAJPURI BHINDI

Crispy brown deep fried lady finger finished with garam masala

BANARASI DUM ALOO

Stuffed baby potatoes cooked in spicy yoghurt gravy with a touch of curry leaves

DAL MAKHANI

Classic North Indian lentil preparation cooked overnight & finished with butter & cream

DAL TADKA

Arhar dal tempered with cumin seed

DAL PANCHMEL

Combination of five different pulses simmered together tempered in pure ghee

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BANQUET MENU

RICE PREPARATIONS

GOSHT DUM BIRYANI

Combination of basmati rice & tender lamb steam cooked with whole spices enhanced with rose water & saffron strands

HYDERABADI MURG BIRYANI

A mouth watering combination of chicken and rice blended with a generous mix of spices and enriched with the flavouring of saffron

PRADAH MURG BIRYANI

Combination long grain rice & baby lamb & whole spices steamed cooked & baked in Owen with a crust on top

VEGETABLE BIRYANI

Exotic combination of basmati rice & handpicked chef's choice vegetable

ZAFRANI BIRYANI

Basmati rice blended with a generous mix of spices and enriched with the flavouring of saffron

KATHAL BIRYANI

Long grain basmati rice with baby jack fruits cubes enhanced with whole spices

PARDAH SUBZ KI KHAAS BIRYANI

Hyderabadi Rice preparation with exotic vegetables with crust on top

FRIED RICE

Chinese specialty stir cooked in the style of Young Chow with dices of seasonal vegetables enhanced with soya, ginger, garlic & seasoning can be cooked as per preference

STEAMED/PLAIN RICE

Rice steamed or boiled to perfection

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BANQUET MENU

DESSERTS

FRESH FRUIT PUDDING

Layers of flavoured sponge, filled with fruit puree

CHOCOLATE/PINEAPPLE MOUSSE

Prepared from egg and cream usually in combination with other flavors such as chocolate or puréed fruit

LEMON SOUFFLE/MANGO SOUFFLE/KIWI SOUFFLE

A light baked cake made with egg yolks and beaten egg whites combined with various other ingredients

CREAM CARAMEL

Delicious mouth watering Custard dessert with a layer of soft caramel on top

PISTA RASMALAI

Reduced milk cottage cheese dumpling

ZAFRANI PHIRNI

Reduced sweetened milk thickened with rice flour, flavoured with pistachio

STUFFED HOT GULAB JAMUN

Deep fried cottage cheese dumpling, stuffed with pistachio

GUJRATI JALEBI WITH RABRI

Deep-fried flour batter in pretzel or circular shapes, soaked in syrup & finished with rose water

GAJAR KA HALWA (Seasonal)

Traditional Punjabi dish made with carrots and milk served warm or cold

CHOICE OF ICE CREAM

In-House made Flavoured delicacies of your choice

ALMOND & RAISIN PUDDING

A sweet milk-based dessert enhanced with almond & raisin

SHAHI TUKDA

Bread pieces deep fried & dipped in sweetened milk

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BANQUET MENU

YOGHURT

DAHI BHALLA

DAHI PAKORI

BOONDI RAITA

DAHI GHUJIA

PINEAPPLE RAITA

MIX VEGETARIAN RAITA

ASSORTED INDIAN BREADS

TANDDORI/PLAIN ROTI

PLAIN NAAN/BUTTER NAAN/GARLIC NAAN

LACCHA PARATHA/PUDINA PARATHA

METHI ROTI/MISSI ROTI

MAKKE DI ROTI

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BANQUET HI-TEA MENU

CHOICE OF PASTRIES
FRUIT TARTS
VEG & NON VEG PUFFS
FRIED BABYCORNS
SESAME CHICKEN
CHICKEN KATHI ROLLS
VEGETABLE KATHI ROLLS
VEGETABLE SAMOSAS
PANEER PAKODAS
CHEESE BALLS
ALOO PUDINE KI TIKKI
ASSORTED PAKORAS
PANEER KATHI ROLLS
BLAKENED PANEER

COCKTAIL SNACKS

CHICKEN SPRING ROLLS	FISH FINGERS
CHILLY CHICKEN	FISH GARLIC TIKKA
CHICKEN SHASLIKS	AMRISARI MACCHI
CHICKEN DRUMSTICKS	BEER BATTER FRIED PRAWNS
CHICKEN SATEY WITH PEANUT SAUCE	SALT & PEPPER PRAWNS
CRISPY CHICKEN WINGS	GOLDEN FRIED PRAWNS
SALT & PEPPER CHICKEN	MUSTARD CRUSTED PRAWNS
CHICKEN MALAI TIKKA	SESAME FRIED PRAWNS
CHICKEN TANGRI KEBAB	TANDOORI PRAWNS
MURG TIKKA KALI MIRCH	MEAT BALLS IN BAR BE QUE SAUCE
KESARI MURG	RESHAMI KEBABS
CHICKEN SEEKH KEBAB	SHAMMI KEBAB
CHICKEN PIZZA	SEEKH KEBAB

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