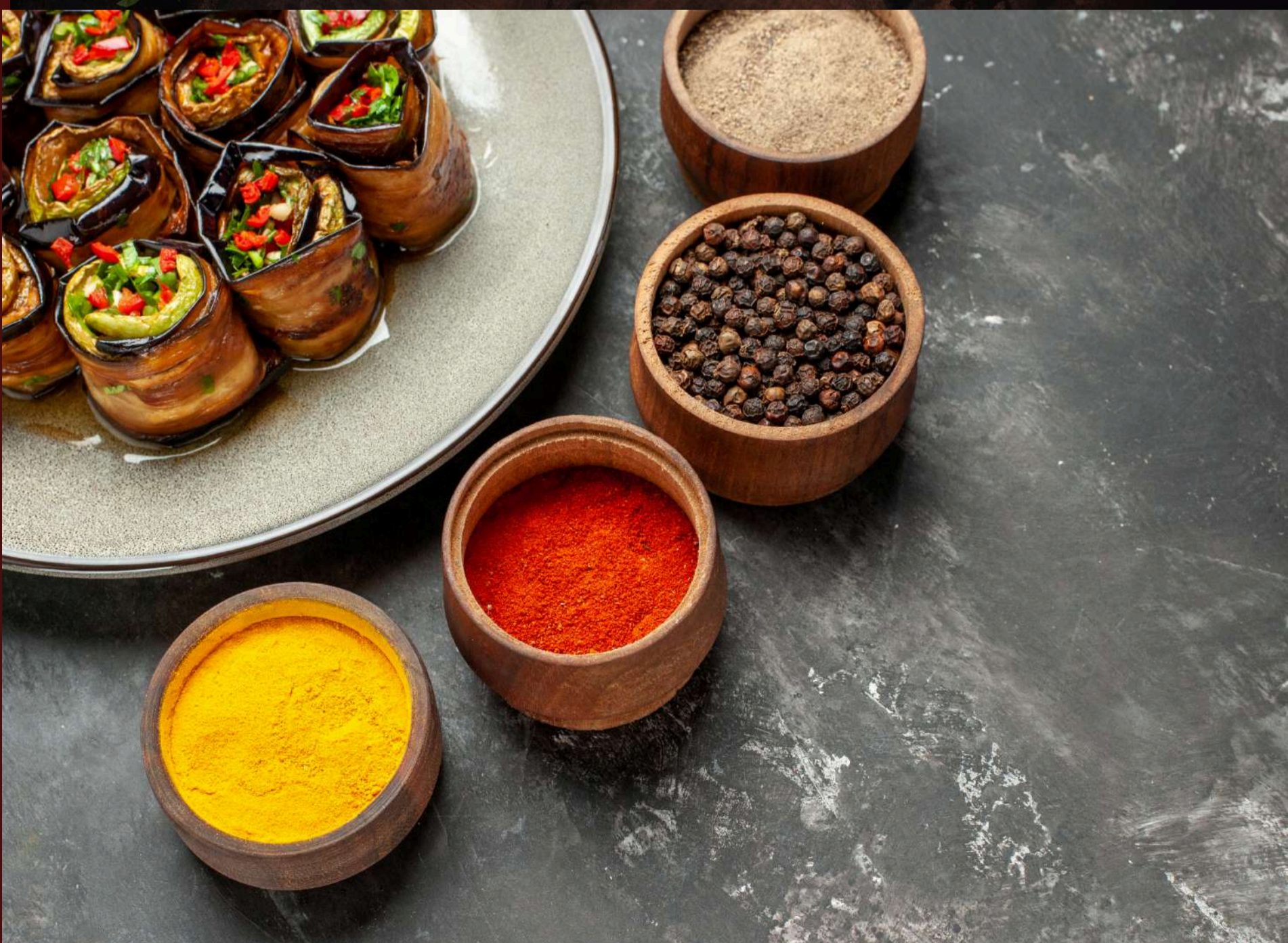


ASCOTT

P A R C

EVENT CENTRE

South East Asian Menu



ABOUT OUR FOOD

Embark on a culinary journey through India's rich and vibrant cuisine. Our menu celebrates bold spices, fresh ingredients, and time-honored recipes — from creamy curries and sizzling tandoori delights to fragrant biryanis and soft, buttery naan. Every dish is crafted with love, bringing you the warmth, color, and soul of India on every plate.



SOUTH EAST ASIAN MENU PACKAGES

BREAKFAST

MINIMUM 125 GUEST COUNT

PRICE \$19.50 PER PERSON+HST

Choice of 6 breakfast Vegetarian Item

Fruit Platters

Sweet Platters

Mango Lassi

Tea and Coffee

LUNCH

MINIMUM 125 GUEST COUNT

PRICE \$34.00 PER

PERSON+HST

Choice of 4 Lunch Vegetarian items

Choice of 2 Bread Preparations

Choice of 1 Rice Preparations

Choice of 1 Curd Preparations

Mini Salad Bar

Choice of 2 Sweets

DINNER PACKAGE

CLASSIC PACKAGE

MINIMUM 125 GUEST COUNT

PRICE \$42.50 PER PERSON+HST

Appetisers Selection:

Two Non-Veg & Three Veg Preparations

Main Course Selection:

Two Non-Veg & Three Veg Preparations

Salad Preparations:

Choice of Two Salad's

Curd Preparations:

Choice of One Curd Preparations

Indian Bread:

Choice of Any two types of Breads

Rice Preparations:

Choice of One types of Rice

Desert Preparations:

Choice of Any Two Types of Desert

PREMIUM PACKAGE

MINIMUM 150 GUEST COUNT

PRICE \$59.00 PER PERSON+HST

Passed Hors D'oeuvres:

Choice of Two Non-Veg & Two Veg Preparations

Appetizers selection:

Choice of Three Non-Veg & Five Veg Preparations

Main Course:

Choice of Three Non-Veg & Five Veg Preparations

Salad Preparations:

Salad Bar (Minimum 4 to 5 items)

Curd Preparations:

Choice of Any Two Types

Indian Bread:

Choice of Any Three Types of

Bread

Choice of Any Two Types of Rice

Deserts:

Choice of Any Three Types of Desert

Passed Hors D'oeuvres

- **Vegetarian:**
- Masala Fries
- Vegetable Cocktail Samosa
- Vegetable Mini Cutlets
- Mozzarella Sticks
- Spinach Rolls
- Paneer Tikka
- Fried Momos Tossed in Sauce
- Hara Bhara Kebab
- **Non-Vegetarian:**
- Fish Pakora
- Chicken Tikka
- Chicken Seekh Kebab
- Chicken Pakora
- Fried Momos Tossed in Sauce

Appetizers: Vegetarian

- Vegetable Cutlet
- Vegetable Cocktail Samosa
- Vegetable Spring Rolls
- Hara Bhara Kebab
- Dahi ke Kebab
- Til Mil Kebab
- Cheese Corn Cutlet
- Shahi Paneer Poutine
- Aloo Tikki with Channa
- Papri Chaat
- Palak Chaat
- Pani Puri
- Bhel Puri
- Dhokla Bites
- Malai Soya Chaap
- Achari Paneer Tikka
- Chilli Soya Chaap
- Vegetable Manchurian (Dry)
- Gobi Manchurian (Dry)
- Chilli Paneer (Dry)
- Chilli Baby Corn
- Vegetable Hakka Noodles

Appetizers: Non-Vegetarian

- Chicken Spring Roll
- Chicken Tikka
- Malai Chicken Tikka
- Bhatti Chicken Tikka
- Achari Chicken Tikka
- Chicken Kebab Masala
- Lahori Fried Fish
- Amritsari Fish Pakora
- Punjabi Fish Tikka
- Chicken Pakora
- Chilli Chicken (Dry)
- Chilli Fish

Salad

- Four Bean Salad
- Mango Salad (Seasonal)
- Greek Salad
- Caesar Salad
- Fresh Garden Salad
- Coleslaw
- Macaroni Salad

Curd Preparations

- Boondi Raita
- Cucumber Raita
- Mixed Vegetable Raita with Pineapple
- Dahi Bhalla
- Mint Raita

Rice Preparations

- Rice
- Steamed Rice
- Jeera Rice
- Peas Pulao
- Vegetable Pulao
- Vegetable Biryani

Main Course: Vegetarian

- Vegetarian
- Yellow Dal Tadka
- Dal Makhani
- Kali Dal (Dhaba Style)
- Panchratan Dal
- Channa Masala
- Punjabi Kadhi Pakora
- Rajma Masala
- Jeera Aloo
- Achari Aloo
- Aloo Palak
- Dum Aloo
- Mixed Vegetables
- Vegetable Jalfrezi
- Gobi Kaju Masala
- Aloo Gobi
- Navratan Korma
- Baghare Baingan
- Baingan Bharta
- Dum ki Bhindi
- Matar Mushroom
- Kadai Mushroom
- Kadai Soya Chaap
- Veg "Butter Chicken" (Vegetarian Style)
- Matar Paneer
- Methi Malai Matar
- Malai Kofta
- Paneer Malaiwala
- Shahi Paneer
- Paneer Butter Masala
- Paneer Lababdar
- Kadai Paneer
- Paneer Khurchan
- Achari Paneer
- Palak Paneer
- Paneer Bhurji

Main Course: Non-Vegetarian

- Non-Vegetarian
- Chicken
- Butter Chicken
- Chicken Tikka Masala
- Dum Methi Chicken
- Chicken Madras
- Chicken Bhuna Masala
- Dhaba Chicken Curry
- Kadai Chicken
- Chicken Handi
- Rara Chicken
- Chilli Chicken (Gravy)
- Palak Chicken
- Chicken Shahi Korma
- Chicken Vindaloo
- Desi Chicken Curry
- Awadhi Chicken
- Goat (with Bone) & Lamb (Boneless)
- Desi Goat Curry
- Goat Kadai
- Palak Goat
- Goat Rogan Josh
- Rara Goat
- Goat Handi
- Goat Vindaloo
- Lamb Vindaloo
- Lamb Curry
- Palak Lamb
- Lamb Korma
- Lamb Kadai

Indian Bread

- Butter Naan
- Garlic Naan
- Tandoori Roti
- Lachha Paratha

Indian Sweets

- Gulab Jamun
- Saffron Kheer
- Kesar Rasmalai
- Moong Dal Halwa
- Gajar ka Halwa

Breakfast Menu Items-Choose any 6 items

- Coaktail Veg Samosa
- Bread Pakora
- Dhokla
- Veg Sandwich (Cold)
- Assorted Veg Pakora's
- Bread Pakora
- Pav Bhaji
- Veg Kathi Kabab
- Dahi Kabab
- Aloo Tikki And Channa
- Hara Bhara Kabab
- Coaktail Veg Cutlet
- Puri Aloo Sabzi
- Veg Spring Rolls
- Poha
- Upma
- Mini Muffins
- Mini Croissant
- Fresh Fruit Platters

Note: We also offer European and Indian customised Fusion Menu - price upon request