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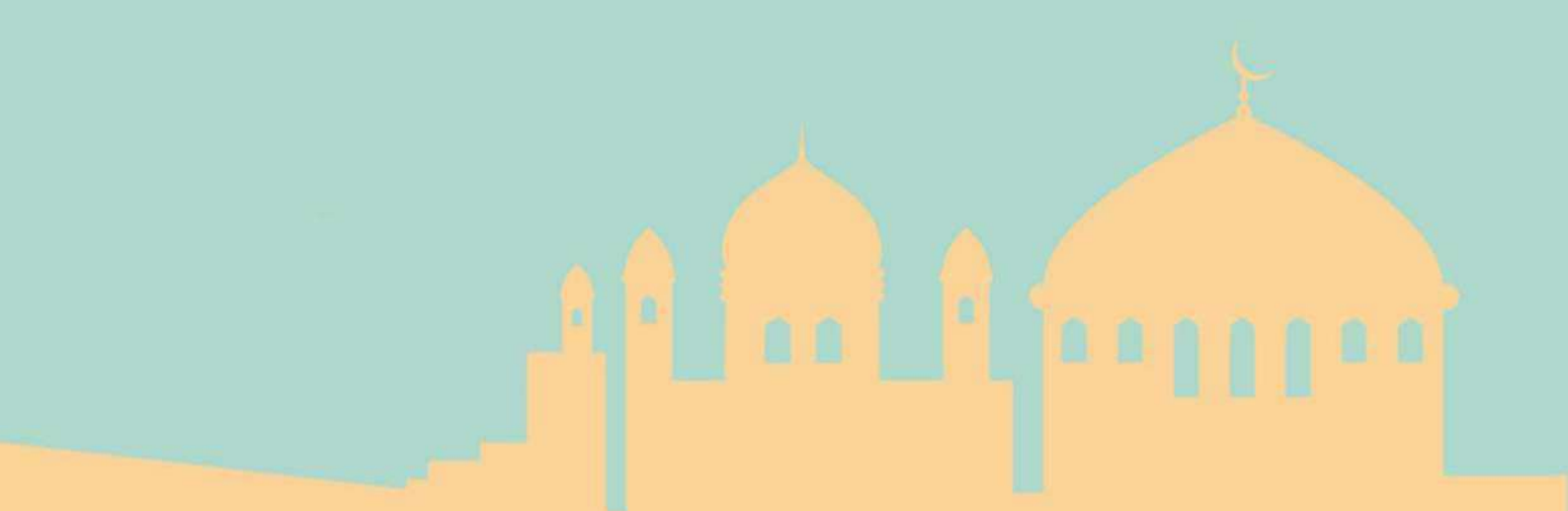
LITTLE
ANDAMAN



The Catering

We are a team of hospitality professionals with over 75 years of expertise with 4 restaurants. Mice and wedding caterings have been our forte in Indian cuisine for over 18 years.

Our experienced team from Taj group of hotels in India and abroad have come together to offer you top quality food and service in an inviting ambience.



Indian Group menu 1

Main dishes

MURGH MAKHANI

Our house recipe of the ever so popular BUTTER CHICKEN in a creamy tomato sauce

MILONI SUBZI SAAGWALA WITH PANEER

Garden fresh vegetables in a creamy spinach sauce

DAL PANCHRATTAN

Yellow lentils lightly tempered to enhance your meal

Accompaniments

RAITA

A chilled cumin flavoured yoghurt salad

PEAS PULAO

Long grained basmati rice tempered with whole cumin and garden-fresh peas

NAAN / ROTIS

Classic indian breads with leavened dough

RACHUMBER SALAD /ACHAR/ PAPAD/ CHUTNEY

Dessert

HOT GULAB JAMUN

Thickened milk nugget dipped in cinnamon flavoured syrup



Indian Group menu 2

Main dishes

MURGH MAKHANI

Our house recipe of the ever so popular BUTTER CHICKEN in a creamy tomato sauce

MILONI SUBZI SAAGWALA

Garden fresh vegetables in a creamy spinach sauce

PANEER MAKHANI

Cottage cheese cubes in a creamy tomato sauce finished off with fenugreek leaves

DAL PANCHRATTAN

Yellow lentils lightly tempered to enhance your meal

Accompaniments

RAITA

A chilled cumin flavoured yoghurt salad

PEAS PULAO

Long grained basmati rice tempered with whole cumin and garden-fresh peas

NAAN / ROTIS

Classic indian breads with leavened dough

KACHUMBER SALAD /ACHAR/ PAPAD/ CHUTNEY

Dessert

HOT GULAB JAMUN

Thickened milk nugget dipped in cinnamon flavoured syrup





Indian Group menu 3

Main dishes

MURGH MAKHANI

Our house recipe of the ever so popular BUTTER CHICKEN in a creamy tomato sauce

KHADE MASALE KA GOSHT

A rustic lamb preparation of whole Indian spices

MILONI SUBZI SAAGWALA

Garden fresh vegetables in a creamy spinach sauce

PANEER MAKHANI

Cottage cheese cubes in a creamy tomato sauce finished off with fenugreek leaves

DAL PANCHRATTAN

Yellow lentils lightly tempered to enhance your meal

Accompaniments

RAITA

A chilled cumin flavoured yoghurt salad

PEAS PULAO

Long grained basmati rice tempered with whole cumin and garden-fresh peas

NAAN / ROTIS

Classic indian breads with leavened dough

KACHUMBER SALAD /ACHAR/ PAPAD/ CHUTNEY

Dessert

HOT GULAB JAMUN

Thickened milk nugget dipped in cinnamon flavoured syrup





Indian Group menu 4

Starters

MURGH ANGAARA TIKKA

Royal cumin and chilly flavored chicken grilled to perfection.
Medium spicy

PANEER GOLI KEBAB

ASSORTED SALAD BAR

Main dishes

MURGH MAKHANI

Our house recipe of the ever so popular BUTTER CHICKEN
in a creamy tomato sauce

KHADE MASALE KA GOSHT

A rustic lamb preparation of whole Indian spices

MILONI SUBZI SAAGWALA

Garden fresh vegetables in a creamy spinach sauce

PANEER MAKHANI

Cottage cheese cubes in a creamy tomato sauce
finished off with fenugreek leaves

DAL PANCHRATTAN

Yellow lentils lightly tempered to enhance your meal

Accompaniments

RAITA

A chilled cumin flavoured yoghurt salad

PEAS PULAO

Long grained basmati rice tempered with whole cumin
and garden-fresh peas

NAAN / ROTIS

Classic indian breads with leavened dough

ACHAR/ PAPAD/ CHUTNEY

Dessert

HOT GULAB JAMUN

Thickened milk nugget dipped in cinnamon flavoured syrup



Indian Group menu 5

Starters

MURGH ANGAARA TIKKA

AMRITSARI MACHI

PANEER GOLI KEBAB

MAKAI PALAK PAKORA

ASSORTED SALAD BAR

Main dishes

MURGH MAKHANI

Our house recipe of the ever so popular BUTTER CHICKEN in a creamy tomato sauce

KHADE MASALE KA GOSHT

A rustic lamb preparation of whole Indian spices

MILONI SUBZI SAAGWALA

Garden fresh vegetables in a creamy spinach sauce

PANEER MAKHANI

Cottage cheese cubes in a creamy tomato sauce finished off with fenugreek leaves

DAL PANCHRATTAN

Yellow lentils lightly tempered to enhance your meal

Accompaniments

RAITA

A chilled cumin flavoured yoghurt salad

PEAS PULAO

Long grained basmati rice tempered with whole cumin and garden-fresh peas

NAAN / ROTIS

Classic indian breads with leavened dough

ACHAR/ PAPAD/ CHUTNEY

Dessert

HOT GULAB JAMUN

Thickened milk nugget dipped in cinnamon flavoured syrup and served with a scoop of vanilla ice cream





Conditions

Dear Client,

Below we inform you of the conditions that allow the organization of group meals to be fluid.

MINIMUM GROUP

The attached menus are valid for groups of at least 30 people. If there are less than 30 of you please contact group coordinator.

IN ORDER TO SAVE THE DATE

To make a firm reservation for your group it will be necessary to pay 50% of the total amount. Until then the date will be provisionally blocked. The rest will be paid 3 days before the event.

CANCELLATION POLICY

Of course you have the option to cancel:

1_ Canceling up to 10 days before the event we will refund the total amount of the payment and deposit. Canceling later will result in the loss of the deposit paid.

2_ Up to 7 days before the event 50% of the deposit.

2_ Up to 3 days (72 hours) before the event you can modify the final number of diners. From that moment on, the reservation will be considered closed and you will be charged according to the number initially agreed upon, or more if there is any addition.

Also up to 3 days before the event, you can choose how many diners will prefer a vegetarian version of the menu.

For any clarification you may need or in order to place your reservation, please call our operations manager Sanjay at number +34 677 16 07 20

We hope to welcome you soon.