



Kababs & Biryanis from India

I Grill Party Hall – Menu & Price



\$16

Welcome Drink
Green Salad
1 Veg Appetizer
1 Non-Veg Appetizer
Dal /Sambar
1 Veg Curry
1 Non-Veg Curry
Veg- Biryani/Pulao
Chicken Biryani
Plain rice
Naan (plain/butter)



\$18

Welcome Drink
1 Grill Veg Salad
2 Veg Appetizer
2 Non-Veg Appetizer
Dal /Sambar
2 Veg Curries
2 Non-Veg Curries
Veg- Biryani/Pulao
Chicken Biryani
Flavored Rice /Plain Rice
Naan (plain/butter)
Papad/Appalam
1 Dessert
Cut Fruits



\$20

Welcome Drink
1 Grill Veg Salad
2 Veg Appetizer
2 Non-Veg Appetizer
Dal /Sambar
2 Veg Curries
2 Non-Veg Curries
Veg- Biryani/Pulao
2 Biryanis (Chicken & Goat)
Flavored Rice /Plain Rice
Naan (plain/butter)
Papad/Appalam
2 Desserts
Fruit Platter

Veg Options:

Appetizers:

Hara Bhara Kabab, Paneer Tikka, Gobi-65, Gobi Manjuria, Cut Mirchi, Samosa Chaat, Pav Bhaji, Tawa Veg, Urulai Varuval, Karilla 65, Vengaya Chips, Cocktail Samosa, Chilli Paneer, Baby Corn-65, Bunugalu Baby-corn Manchurian, Onion Pakoda, Palak Pakoda, Veg Pakoda, Golden Tempura Baby-corn

Veg-Curries:

Palak Paneer, Methi Palak Paneer, Peshawari Panner, Nizami Paneer, Shahi Paneer, Dal Makhani, Rajma Dal, Hyderabad Khatti Dal, Yellow Dal, Dal Tadka, Peeli Dal, Nei Paruppu, Channa Masala, Bhindi Masala, Chana Tindora Curry, Kathirikkai Kuzhambu, Palak Dalcha, Beguine Bharta, Aloo Mutter, Aloo Capsicum, Veg Kurma, Puli Kuzhambu, Rasam, Paneer Butter Masala, Paneer Tikka Masala, Palak Paneer, Mushroom Palak

Non-Veg Option:

Appetizers:

Lasooni Murgh Tikka, Kalmi Kabab, Murgh Ka Tikka, Chutney Wala Murgh Tikka, Chicken -65, Chicken Manchurian, Chili Chicken, Chaatpata Fish, Tawa Fish, Masala Grill fish, Chicken Vepudu, Pepper Chicken

Non-Veg Curries:

Butter Chicken, Chicken Tikka Masala, Hyderabad Dum Murgh, Andhra Chicken Curry, Chicken Chettinad, Chicken Kaliya, Nizami Chicken Curry, Murgh Musallam, Murgh Majanther, Goat Curry, Goat Dopiazza, Goat Vindaloo, Goat Kaliya, Goat Kurma, Goat Dalcha, Malabar Fish Curry, Fish Moulli, Meen Kuzhambu, Fish Pollichathu, Chepala Pulusu, Bengali Fish Curry, Jhinga Masala

Flavored Rice/Biryani:

Veg Pulao, Jeera Pulao, Green Peas Pulao, Tamarind Rice, Lemon Rice, Curd Rice, Veg Biryani, Paneer Biryani, Chicken Biryani, Goat Biryani

Desserts:

Carrot Halwa, Double Ka Mita, Pista Kulfi, Semiya Payasam, Sabudana Payasam, Semiya Kesari, Mango Mousse, Avocado Mousse