

Sanjay

F O O D S

Gujarati Banqueting Menu

Breakfast Menu

Farari chevda

A luxury Indian savoury snack made with potato chips, almonds, cashew nuts, peanuts and sultanas

Fafda Ghatia

Savoury snack made from gram flour

Patta Ghatia

Thick savoury snack made from gram flour

Thepla

A type of flatbread fried on a tawa mixed with fenugreek leaves

Makai No Chevro

A mixture of crispy sev fried with mustard seeds and sweet corn

Jalebi

Made by deep-frying batter in a circular shape, soaked in syrup

Mixed Barfi

Choose from an assortment

Pawa Bateta

Potatoes mixed with onions and rice flakes for a heavy Gujarati breakfast

Thepla

Pan fried traditional fenugreek chapati

Masala Chai

Tea with a mixture of aromatic Indian spices and herbs

Cabbage & Chilli Sambaro

Tangy combination of cabbage, carrots and chillies

Lasan Ni Chutney

A garlic and tomato chutney

Gor Keri Nu Athanu

Sweet and sour mango pickle

Sanjay

F O O D S

Pure Vegetarian Starters & Canapés (Farsan)

Aloo Papdi Chaat

Crispy wafers garnished with a delicious combination of potatoes, chickpeas, seasoned yogurt, and flavorful spices and chutneys

Samosa Chaat

Samosas squeezed and mixed with yogurt, onion, cilantro, tamarind, mint sauce, herbs and spices

Khaman Dhokla

Steam cooked savoury sponge made with gram flour, cooked with mustard seeds & coriander

Double Decker Dhokla

Green chilli and coriander chutney sandwiched between 2 layers of steam cooked savoury sponge made with gram flour, cooked with mustard seeds & coriander

Khatta Dhokla

Gujarati snack that is served for festive meals. Rice and urad daal are the main ingredients

Palak & Sweetcorn Bhajiya

Spinach and sweet corn deep fried in gram flour batter

Daal Bhajia

Lentils fried in gram flour batter

Onion Bhajia

Spicy onion deep-fried in a gram flour batter

Mixed Bhajia

Diced Ringan (aubergine), Bateta (potato) Marcha (chillies) fried in a gram flour batter

Crispy (Maru Na) Bhajia

Crispy slice potatoes deeply fried

Kera Na Bhajia (banana)

Bananas deeply fried with batter

Matoki Na Bhajia

Green bananas deeply fried with batter

Matter & Coconut Petis

Crispy potato coating with a delicious peas and coconut centre

Methi Na Gota

Fenugreek fritters

Sanjay

F O O D S

Makai Wada

Mung Daal blended with flour which is deeply fried with sweet corn, ginger, garlic and green chilli

Daal Wada

Mung Daal blended with flour which is deeply fried

Dhai Wada

Mung Daal blended with flour which is deeply fried and marinated in yoghurt

Sev Khamni

Crushed channa daal mixed with ginger, garlic and green chillies

Ondhwo

A mixture of channa daal, rice and turmeric powder

Harabhara Kebabs

Green peas exotically spiced

Idli Sambhar

Steam cooked rice flour cakes served with a South Indian curry

Paneer Tikka

Cottage cheese marinated over night in ginger, garlic, red chillies and lemon, slowly cooked in a Tandoori sauce

Chilli Paneer

Diced Paneer, onions & capsicum stir-fried in chilli and Soya sauce

Chilli Mushroom

Sliced mushrooms stir fried with onions and capsicums Chinese style.

Moong Daal Kachori

Balls of pastry filled with spicy lentils mixture

Bateta Wada

Potato balls fried in crispy batter

Khandvi

Made with gram flour and chickpea powder flavoured with mustard seeds, green chillies, coconut grates and fresh coriander

Bhel

Mixture of dry rice, sev, fried pastry crisps, diced potatoes & chickpeas, richly flavoured with sweet tamarind sauce & chilli and coriander sauce

Corn Bhel

Mixture of dry rice, sev, fried pastry crisps, diced potatoes & sweet corn, richly flavoured with sweet tamarind sauce & chilli and coriander sauce

Sanjay

F O O D S

Gujarati Samosa

Stir fried vegetables wrapped in triangular shaped pastry

Spring Rolls

Shredded vegetables stir fried and wrapped in a roll

Aloo Tikki

Spicy mashed potatoes cakes wrapped in breadcrumbs

Ambli Mogo

Pieces of cassava fried with tamarind sauce

Garlic Mogo

Cassava chips with favours of garlic herbs

Chilli Mogo

Pieces of cassava stir fried with chillies & capsicum

Tandoori Mogo

Diced cassava cooked in Tandoori sauce

Mini Uttaparms

Thick pancake like texture, with all ingredients made in a batter. The batter is made of urad dal and rice.

Kachories

Crushed lentil balls, dipped in gram flour

Mattar Kachories

Mashed peas and spices as filling

Khasta Kachori

Crispy golden puri filled with a spicy lentil filling

Veg Cutlets

Diced vegetables wrapped in breadcrumbs

Patra

Malanga leaves steam cooked wrapped in a chickpea paste and coated with fresh coriander

Sanjay

F O O D S

Pure Vegetarian Main Course

Matter Ringan

Fresh aubergine & petit pois

Makai & Patra Shaak

Sweet corn and melang leaves

Makai and Tindora Shaak

Sweetcorn and dondakaya (tindora) in spicy masala sauce

Rajma Makai

Sweetcorn and kidney beans in tomato based gravy

Corn on the cob Shaak

Corn on the cob in a tomato sauce

Vaal Chana

White beans and black chickpea curry

Saag Aloo

Fresh spinach & baby new potatoes

Saag Makai

Fresh spinach and sweet corn

Aloo Chana Shaak

Baby potatoes and chickpeas Punjabi style

Dudhi Chana Nu Shaak

Lauki (dudhi) and Chana in spiced tomato sauce

Kabuli Chana or Red Chana

Chana in rich tomato sauce

Rajma Nu Shaak

Kidney beans in spicy tomato sauce

Mixed Kathor Shaak

Mixed lentils

Aloo Rajmah

Red kidney bean and baby potatoes

Ugela Mung

Dry sprouted mung daal cooked in spices

Aloo Gobi

Fresh cauliflower and potatoes

Sanjay

F O O D S

Aloo Raviaya

Baby aubergine & potatoes in dry Masala sauce

Aloo & Bhindi Nu Shaak

Fresh ladyfinger and potatoes in dry spicy sauce

Cholley Masala

Chickpeas cooked in a Masala sauce

Bharela Bhindi & Capsicum

Fresh okra and sliced capsicums

Vegetable Jhalfrezi

Exotic vegetables and sliced capsicums

Vegetable Tikka Masala

Fresh vegetables in a makhni sauce

Aloo Gobi Mattar

Fresh cauliflower, peas and potatoes

Undhiyu

Exotic vegetables with chickpea dumplings

Akhu Shaak

Baby aubergine stuffed with peanuts and baby potatoes

Val Chana

White beans and black chickpea curry

Saag Paneer

Fresh spinach and cottage cheese

Mattar Paneer

Peas and cottage cheese in Masala gravy

Makai Paneer

Sweet corn and cottage cheese curry sautéed with cashew nuts

Paneer Jalfrezi

Cubes of Indian cheese, capsicums and fresh vegetables flavoured with coriander

Paneer Shaslick

Cubes of cottage cheese, stir fried with capsicums, Soya sauce and black bean sauce

Paneer Biryani

Specially cooked basmati rice imbedded with cottage cheese and vegetables

Chana Bateta

Chickpeas and potatoes Gujarati style

Sanjay

F O O D S

Tadka Daal

Yellow lentils simmered for hours finished with a garlic roast.

Daal Makhani

Black lentils simmered in butter and cream.

Punjabi Urad Daal

Black lentils cooked the real Punjabi way

Tuwar Daal

Tuwar is simmered then roasted.

Kadhi

A light grain flour and sour yoghurt soup flavoured with cumin & curry leaf

Khatta Urad

Boiled urad mixed with a delicious yoghurt gravy, lightly flavoured with garlic, ginger and curry leaves

Surti Daal

Arhar daal, tomatoes and peanuts blended with spices

Turya Patra Shaak

Patra and Turya in tomato sauce

Turya Patra with Makai

Patra and sweet corn in tomato sauce

Ringan No Oro

Barbeque roasted aubergine stir fried with onions, coriander, tomatoes and chillies

Valor, Matar Ringan Nu Shaak

Valor, Peas & Aubergine in tomato sauce

Jeera Aloo

Baby potatoes stir fried with cumin seeds and black pepper.

Pilli Pilli Aloo

Deep fried baby potatoes in a spicy masala sauce.

Mix Veg & Aloo

Fresh vegetables and baby potatoes

Vegetable Korma

An assortment of vegetables in a creamy sauce

Malai Kofta

Dumplings of fresh cottage cheese in creamy gravy

Sanjay

F O O D S

Vegetable Kofta

Diced vegetable balls deep fried served in a curry

Navratan Korma

An infusion of nine vegetables cooked in a Cashew nut gravy

Masala Tinda

A marrow vegetable cooked in rich masala gravy

Sev Tomato

Crispy sev in a delicious tomato puree

Daal Dhokri

Wheat flour and channa flour blended with spices and soaked into a daal

Shak Dhokri

Wheat flour and channa flour blended with spices mixed with a vegetable shak

Rice

Steamed Rice

Steamed basmati rice

Plain Rice

Plain basmati rice

Pilau Rice

Cumin flavoured basmati rice with tomato, onion and petit pois

Jeera Rice

Rice flavoured with Cumin and onion

Peas Pilao

Steamed rice with petit pois

Lemon Rice

Basmati rice infused with lemon

Saffron Rice

Spanish saffron flavoured rice

Vegetable Biryani

Mix vegetable and curry sauce with basmati rice

Paneer Biryani

Basmati rice specially cooked in a rich paneer and mixed vegetable sauce

Sanjay

F O O D S

Chicken Biryani/Pilau

Marinated chicken pieces and cooked with spices.

Khichdi

A mixture of rice and lentils blended together to make a light savoury dish

Breads

Tandoori Naans

Classic Indian bread made from refined flour

Methi or Coriander Naans

Tandoori naan with fenugreek or coriander

Tandoori Roti

Whole wheat bread cooked on a griddle

Rotli

Chappati

Bajra No Rotlo

A thick chappati made from millet flour

Puran Puri

Chappati rolled with a sweet filling and garnished with butter

Tandoori Parathas (Methi, Aloo, Mulli, Gobi, Paneer)

Whole flour dough layered with butter and cooked in a clay oven (can be made with fenugreek leaves potatoes, radish, cauliflower and cottage cheese)

Kulchays

Crispy leavened bread which is deep fried.

Methi Kulchays

Crispy leavened bread flavoured with fenugreek

Aloo & Paneer Kulcha

Naan filled with potatoes and paneer, cooked in a tandoor

Puri

Unleavened bread which is deep fried

Bhatura

Deep fried leavened bread.

Sanjay

F O O D S

Raita

Plain Yogurt

Creamy Yogurt with coriander garnish

Cucumber & Jeera Raita

Creamy yogurt with cucumber and roasted cumin

Onion & Cucumber Raita

Creamy yogurt with fresh onion and cucumber

Tomato & Cucumber Raita

Creamy yoghurt with fresh tomato and cucumber

Pomegranate Raita

Creamy yoghurt with fresh pomegranate

Pakorian Raita

Yogurt with small crispy gram flour puffballs

Bundi Raita

Yogurt with lentil dumplings

Aloo Raita

Yogurt with baby potatoes

Dessert Menu

Jambu/ Kala Jambu

Soft milk cake balls in sugar syrup (can be served with ice cream)

Amrat Pak

Mixed Nut Barfi

Rasmalai

Milk cake sponges in a creamy milk syrup flavoured with pistachio and almonds

Keri No Rus

A thick milky mango pulp

Gor Papdi

Wheat flour and ghee mixed with jaggery and poppy seeds

Seero

A semolina pudding mixed with milk and sugar

Sanjay

F O O D S

Churma na ladoo

A sweet whole wheat flour made with jaggery

Magaj Na Ladoo

Gram flour mixed with ghee and milk to make a delicious sweet dish

Adadiya

Black gram daal mixed with almonds and sweet spices

Koprapak

Coconut barfi

Dudhi No Halwa

Shredded dudhi, mixed with milk, sugar and topped with cashews, almonds

Dudhpak

Basmati rice cooked in milk

Bundi

Gram flour deep fried in ghee sprinkled with chopped almonds

Chum Chum

Flour, cream, coconut flakes, sugar, saffron and lemon juice

Kaju Rolls

Round Indian sweet made from cashews

Kaju Katli

Indian sweet similar to barfi made of cashews

Faluda

Mixing rose syrup with vermicelli and tapioca seeds along with milk or water

Rasgullas

White milk cake balls in a sugar syrup, served cold

Gajjar No Halwa

Traditional caramelised sweet carrot dish with almond flakes

Moong Daal Halwa

A rich sweet dish made from caramelised lentils

Garam Mohanthal

Cooked gram flour with sugar and almonds

Kheer/Badami Kheer

Traditional Punjabi rice pudding, almonds

Zarda

A dish of sweet flavoured coloured rice

Sanjay

F O O D S

Phool Kaja

Crispy filo pastry parcels filled with a caramelised almond, pistachio and sugar mixture

Mango Kulfi

Ice cream made with fresh mango

Pista Kulfi

Plain ice-cream flavoured with pistachio

Badam Kulfi

Home made traditional almond ice-cream

Saffron Kulfi

Ice cream delicately flavoured with saffron

Malai Kulfi

Plain ice- cream with a rich and creamy texture

Ice-cream

Tropical, Vanilla, Strawberry, Chocolate

Fruit Salad

Seasonal Fresh Fruit

Jalebi

Sweet orange flavoured spiralled rings of sugar deep fried

Cheesecake

Various flavoured cheesecakes including: strawberry, lemon and chocolate

Mini Mixed Pastries

Various flavoured pastries & tarts including: éclairs, cheesecakes, shortcakes & tarts

Fruit display with Ice Sculpture or Chocolate fountain

Exotic and non-exotic fruits carved and displayed for your pleasure