the Manor
by Peter and Pauls.com
EVENT VENUE

SOUTH ASIAN COLLECTION

BY PETER AND PAULS HOSPITALITY GROUP INC.

GET READY TO FALL IN LOVE

FUSION PLATED EXPERIENCE

FIRST PLATE

SELECTION OF ONE

SCHEZWAN PANEER BAKLAVA
Crisp Phyllo Layers | Spiced Paneer Filling | Sweet-Heat Glaze |

SALT & PEPPER KATHI ROLL
Crisp Corn & Garden Vegetables | Cilantro–Citrus Aioli |

CRISPY NUTRI CRÊPE
Golden Lentil Crêpe | Spiced Plant-Based Filling | Herb Chutney Essence | Papadum-Infused Drizzle |

GOLDEN DAL ARANCINI
Dal & Rice Croquette | Velvety Makhani Reduction | Indian Spice Essence |

PLATED FOR THE TABLE

SELECTION OF 1

BASKET CHAAT
Crispy Fritter Basket | Spiced Chickpea & Potato Medley | Tamarind & Herb Yogurt | Mint Drizzle |

GOURMET BHEL SALAD
Lightly Spiced Crisps | Puffed Rice & Lentil Medley | Fresh Herb Mix | Mint-Tamarind Glaze |

LAND & SEA UPGRADES*

CHEF'S SIGNATURE MUTTON KABAB
Charred & Spiced | Fresh Herb Garnish |

CRISPY COD PAKORAS
Lightly Spiced Batter | Tangy Citrus Aioli |

SMOKY CHICKEN TIKKA
Bold Achari Spice Rub | Slow-Grilled | Cilantro-Lime Essence | Micro Greens |

WE ARE PETER&PAULS hospitality group
Made with love

* indicates additional fee applies

MAIN AFFAIR

PROTEIN

SELECTION OF 1

SAVORY PANEER BHURJI CAKE
Spiced Scrambled Paneer | Microgreens & Cilantro Essence |

PALAK PANEER ROULADE
Silky Spinach Purée | Charred Paneer | Subtle Indian Spices |

VELVETY BUTTER MASALA
Rich Tomato Silky Sauce | Petite Paneer Medallions | Crisp Herb Accent |

CRISPY MALAI KOFTA
Spiced Paneer | Silken makhani Reduction | Herb garnish |

POTATO

SELECTION OF 1

ROASTED FINGERLING ALOO
Jeera Infusion | Crisped Edges | Fresh Herb Garnish |

ALOO GOBI PAVÉ
Caramelized Layers | Spiced Reduction | Herb Oil Drizzle |

ALOO CROQUETTES
Spiced Potato Filling | Golden Crisp Finish |

VEGETABLES

SELECTION OF 1

CHARRED EGGPLANT MEDALLIONS
Smoky Roasted Bharta | Creamy Masala Purée | Herb Oil Drizzle |

MASALA BHINDI
Lightly Crisped | Sautéed Onion Tadka | Micro Greens |

CHEF'S SIGNATURE GAJAR MATAR
Golden Layers | Carrot, Pea & Aromatic Spices | Light Cilantro Finish |

FAMILY- STYLE BOWLS

JEERA BASMATI RICE

DAL MAKHANI

BUTTER & GARLIC NAAN, TANDOORI & MISSI ROTI

DELHI STYLE BUTTER CHICKEN *

WE ARE PETER&PAULS hospitality group
Made with love

* indicates additional fee applies

SWEET DELIGHTS

SELECTION OF ONE

MINI TRIO
Gulab Jamun Tiramisu | Chai Crème Brûlée | Motichoor Ladoo Cheesecake |

CARROT CAKE KUNAFA
Shredded Phyllo Nest | Spiced Carrot Cake Center | Caramel Drizzle |

GULAB JAMUN SEMIFREDDO
Rose-Cardamom Infusion | Saffron Syrup | Pistachio Crumble |

COCONUT-MANGO TOWER
Whipped Coconut Mousse | Alphonso Mango Compote | Toasted Coconut Crisp | Tropical Fruit Glaze |

GULAB JAMUN TIRAMISU IN A MARTINI GLASS

WE ARE PETER&PAULS hospitality group
Made with love

THE CEREMONY EXPERIENCE

BREAKFAST BAR
Selection of 1

MINI ENTRÉE
Selection of 1

MAIN AFFAIR
Selection of 3 Vegetarian

BREAD BASKET
Assortment of Artisanal Naans & Tandoori Roti

RICE
Selection of 1

ACCOMPANIMENTS
Selection of 1 Raita and 1 Fresh Salads
Mixed Pickle | Mango Chutney | Pappadum

SWEET DELIGHTS
Selection of 2

WE ARE PETER&PAULS hospitality group
Made with Love

BREAKFAST BAR

BAKERY FAVOURITES:
Assorted Croissants & Danishes | Rose Pistachio Muffins | Spiced Carrot Cake Muffins | Cinnamon Brioche Rolls |

SWEET RITUALS:
Gourmet Pancakes & Belgian-Style Waffles | Cardamom Cream | Pure Maple Syrup | Seasonal Fruit Compote |

SAVOURY SPREAD:
Crisp Paneer Cutlets | Grilled Cheese with Cilantro Pesto & Sundried Tomatoes | Assorted Eggless Vegetable Frittatas |

MINI ENTRÉE

KATHI ROLL BAR
Paneer Tikka Roll | Mint | Slaw |

SAMBAR SOAKED BITES
Mini Idlis | Aromatic South Indian Sambar |

MASALA CROQUETTES
Crisp Vermicelli layered | Poha Style - Bomba Rice | Tempered Mustard Seeds | Fresh Coriander |

INDIAN CLASSIC
Petite Mathri | Hing-Infused Aloo Gravy | Fragrant Indian Spices | Fresh Coriander

WE ARE PETER&PAULS hospitality group
Made with love

* indicates additional fee applies

BUFFET COLLECTION

THE ESSENTIAL

HOR'S D'OEUVRES
Selection of 2 Vegetarian & 2 Land & Sea

MINI ENTRÉE
Selection of 2

MAIN AFFAIR
Selection of 3 Vegetarian & 1 Land & Sea

BREAD BASKET
Assortment of Artisanal Naans & Tandoori Roti

RICE
Selection of 1

ACCOMPANIMENTS
Selection of 1 Raita and 1 Fresh Salads
Mixed Pickle | Mango Chutney | Pappadum

SWEET DELIGHTS
Selection of 2

THE SIGNATURE

HOR'S D'OEUVRES
Selection of 3 Vegetarian & 3 Land & Sea

LIVE INTERACTIVE STATIONS
Selection of 2

MAIN AFFAIR
Selection of 3 Vegetarian & 2 Land & Sea

BREAD BASKET
Assortment of Artisanal Naans
Missi & Tandoori Roti

RICE
Selection of 1

ACCOMPANIMENTS
Selection of 1 Raita and 2 Fresh Salads
Mixed Pickle | Mango Chutney | Pappadum

SWEET DELIGHTS
Selection of 2

AFTER HOURS KITCHENETTE
Selection of 2

WE ARE PETER&PAULS hospitality group
Made with love

HOR'S D'OEUVRES

VEGETARIAN

ROYAL PANEER SKEWERS
Peppers & Onions | Yogurt Glaze |

PANEER TIKKA BRUSCHETTA
Tandoori Spice |

PANEER PUPUSA
Spiced Paneer | Tomato Salsa |

CRISPY SPRING ROLLS
Asian Vegetables | Chili Garlic Sauce |

BOMBAY TRI SANDWICH
Masala Aloo | Cucumber & Tomato |

SAVOURY CONES
Chana | Mint Tahini | Pickled Carrot |

TOFU SATAY
Peanut Sauce | Fresh Cilantro |

MUSHROOM CROQUETTES
Wild Mushroom | Garlic Chipotle Aioli | Crispy Panko |

SAMOSA
Potatoes | Peas | Tamarind Sauce |

FALAFEL
Mint Tahini | Pickled Carrot |

WATERMELON & FETA
Mint & Citrus Finish |

RICE BALLS
Light Crispy Coating | Creamy Butter Sauce Drizzle |

MAC & CHEESE FRITTERS

CAULIFLOWER WINGS

LAND & SEA

SMOKY CHICKEN SKEWERS
Tandoori Spice | Cumin Notes |

CHICKEN DIMSUMS
Light Soy Dip | Steamed Finish |

CHICKEN CHAPLI KABABS
Robust Spice Blend |

MINI CHICKEN KATHI ROLLS
Soft Tortilla | Mint Chutney |

MINI CHICKEN SLIDERS
Lettuce & Tomato | House Sauce |

LAMB RIBLETS*
Zesty Lime & Chilli Glaze |

LAMB KEEMA PAV*
Toasted Buttery Pav | House-Blended Indian Spices |

BEER BATTER COD
Skordalia |

TEMPURA SHRIMP
Wasabi |

SHRIMP KABABS
Mild Herb & Garlic | Char-Grilled |

TANDOORI SALMON MOUSE
Soft Tartlet | Smoky Grilled |

WE ARE PETER&PAULS hospitality group Made with love

* indicates additional fee applies

MINI ENTRÉE

SAVORY MURMUR CONES
Golden Puffed Rice | Date Tamarind & Herb Chutney | Shallots | Fine Sev | Citrus Dust |

PANI PURI SHOTS
Spiced Water | Chickpea | Potato |

KATHI ROLL BAR
Paneer Tikka Roll | Mint | Slaw |

CHARRED BROCCOLI
Tandoori Spice | Mustard | Chilli |

CHICKEN 65 TACO
Soft Shell | Cabbage Slaw | Garlic Aioli |

GRILLED LAMB CHOPS*
Fried Onions | Silky Garlic Mash | Herb Butter | Pepper Jus |

ROYAL RARA MUTTON*
Spiced Tomato Gravy | Ginger Julienne | Fresh Coriander | Naan Dippers |

ALASKAN BLACK COD*
Fresh Herbs | Olive Oil | Mango Chilli Salsa |

LIVE INTERACTIVE STATION

DOSA EXPERIENCE
Classic Masala | Tomato Garlic & Coconut Chutney |

BOMBAY BHAJI
Slow-Simmered Spiced Vegetable Mash | Butter-Toasted Pav | Red Onion | Cilantro | Lemon Wedge |

URBAN CHAAT COUNTER
Pani Puri | Chaat Papri | Bhel Puri |

DELHI CHAAT
Golden Aloo Tikki | Chana Masala | Date Tamarind Glaze | Spiced Yogurt | Fresh Coriander | Sev Crunch |

MASALA POUTINE
Hand-Cut Fries | Butter Chicken or Butter Paneer | Melted Cheese Curds | Pickled Onions |

INTERNATIONAL PIZZA
Balsamic Margherita | Paneer Tikka | Chicken Shawarma |

ARTISANAL PASTA
Masala Primavera & E.V.O.O | Ricotta & Cheese Agnolotti in Rosé Sauce | Parmesan Crisp |

CHOW MEIN BAR
Vegetables | Tofu | Shrimp | Thai Chicken |

WE ARE PETER&PAULS hospitality group
Made with love

* indicates additional fee applies

MAIN AFFAIR

VEGETARIAN

DAL BUKHARA
DAL PANCHMEL
DAL TADKA
PINDI CHANNA MASALA
BUTTER PANEER
SAAG PANEER
AMRITSARI KADHAI PANEER
MAKHAN MALAI KOFTA
ALOO GOBHI
ALOO BAINGAN
METHI MATAR MUSHROOM
KATHAL MASAALEDAR
MIXED VEGETABLE JALFREZI
TAWA FRY
Bhindi | Lotus stem | Aloo Shimla Mirch | Mini Baingan |

BREAD BASKET

BUTTER & GARLIC NAAN
STUFFED NAAN
TANDOORI & MISSI ROTI
LACCHA PARANTHA

SALADS

MIXED GREEN
KACHUMBAR
LACCHA PYAAZ
CHANA CHAAT
MASALA PASTA

LAND & SEA

DELHI BUTTER CHICKEN
MUGHLAI CHICKEN
CHICKEN CHANGEZI
CHICKEN TIKKA MASALA
DHABA CHICKEN CURRY
LAMB NIHARI
LAMB KORMA
MUTTON ROGANJOSH*
MUTTON CHETTINAD*
SEAFOOD COCONUT CURRY
TANDOORI SHRIMP MASALA
FISH CURRY
FISH TIKKA MASALA

RICE

SAFFRON JEERA
NAVRATTAN PULAO
VEGETABLE BIRYANI
CHICKEN BIRYANI

RAITA

BOONDI
CUCUMBER
KACHUMBAR
MANGO MINT
DAHI BHALLA

WE ARE PETER&PAULS hospitality group
Made with love

* indicates additional fee applies

SWEET DELIGHTS

WARM KHOYA GULAB JAMUN

GAJAR KA HALWA

MOONG DAL KA HALWA

KESAR KHEER

RASMALAI

MALAI KULFI

PINEAPPLE RABRI

ROYAL FRUIT CREAM

SWEET AFFAIR*

Gulab Jamun Tiramisu | Chai Crème Brûlée | Motichoor Ladoo Cheesecake | Chocolate Dipped Strawberries | Dubai Kunafa Cannoli | Mango Cheesecake | Seasonal & Tropical Fresh Fruit |

WE ARE PETER&PAULS hospitality group ★★★★★ Made with Love

AFTER HOURS KITCHENETTE

SAVOURY BAR

POUTINE BAR
French Fries | Cheese Curds & Gravy |

NACHO & MELTED CHEESE BAR
Curate your own | Condiments | Salsa, Sour Cream & Jalapeno Peppers |

CHICKEN & WAFFLES
Buttermilk Fried Boneless Chicken | Pickled Red Cabbage | Dijon Aioli |

COMFORT FOOD
Mini Chicken & Veggie Burgers | Grilled Cheese | Regular & Sweet Potato Fries |

TACO FIESTA
Chicken & Vegetables | Mini Soft & Hard Shell | Guacamole & Pico De Gallo |

SAY CHEESE
White & Marble Rye Toastie | Three Cheese, Smoked Brisket & Deli Porchetta | Regular & Sweet Potato Fries | Condiments |

FAJITA COUNTER
Chicken Pimento & Refried Beans | Guacamole, Tomato & Lettuce | Tortilla & Corn Tostada |

SHAWARMA BAR
Chicken | Pita Bread | Garlic Cream, Hummus, Tabbouleh & Condiments |

MINI PANINI PRESS
Monte Cristo | Authentic Cuban Sandwiches | Fior Di Latte | Baby Arugula |

PAELLA SKILLET
Spiced Chicken, Scallop & Shrimp | Mussels |

PINSA ROMANA
Balsamic Margherita | Eggplant & Fior Di Late | Pesto Chicken & Tuma | Mortadella, Charred Onions, Ricotta & Pistachio |

WINGS & FRIES
Buffalo Wings | Hot, Mild & Honey Garlic | French Fries |

SWEET LOUNGE

WARM APPLE CRUMBLE
Cinnamon-Spiced Apples | Buttery Streusel | Vanilla Bean Ice Cream |

FUNNEL CAKE
Whipped Cream | Vanilla Ice Cream | Assorted Berries | Chocolate & Strawberry Sauce |

VELVET SOFT SERVE
Creamy Vanilla & Chocolate | Vanilla & Chocolate Swirl | Sugar Cones & Cups |

CHURROS FIESTA
Cinnamon & Sugar | Nutella, Chocolate Fudge & Dulce De Leche |

FRESH FRUIT BAR
Seasonal & Tropical Market Fresh Fruit | Whipped Cream & Mascarpone |

NUTELLA & BANANA
In-House Crepes | Flambé Bananas | Candied Pecans | Nutella | French Vanilla Ice-cream |

WAFFLE LOLLIPOPS
Belgian Style | Nutella & Sliced Bananas, Cinnamon & Apples, Strawberry Sauce | Chantilly Cream |

BEAVER TAILS
Cinnamon Sugar | Nutella, Mascarpone & Berries |

FROZEN CREATIONS
Baklava, Mango & Pistachio Gelato | Fresh Mango & Coconut | Chocolate & Caramel sauce | Pistachio & Strawberries |

SWEET SHAWARMA
Roasted Pineapple | Butterscotch Brandy | Baklavalce-Cream |

PUFF-PUFF
Jelly Donuts | Chocolate Fudge | jam & Custard Brûlée |

ICE CREAM STUFFED BRIOCHE
Vanilla | Ferrero Rocher | Mango | Coconut Raspberry |

WE ARE PETER&PAULS hospitality group
Made with love

* indicates additional fee applies