



Eaton Hall
COUNTRY INN & SPA • EST. 1940



SOUTH ASIAN COLLECTION

BY PETER AND PAULS HOSPITALITY GROUP INC.



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 |

* 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 *

* indicates additional fee applies

SWEET DELIGHTS

SELECTION OF ONE

MINI TRIO

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

CARROT CAKE KUNAFI

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



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

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 |

* 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 | Sev Puri | Papdi Chaat |

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 |

* 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

* 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 |



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 Pimiento & 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 | Baklava
Ice-Cream |

PUFF-PUFF

Jelly Donuts | Chocolate Fudge | jam & Custard Brûlée |

ICE CREAM STUFFED BRIOCHE

Vanilla | Ferrero Rocher | Mango | Coconut Raspberry |