



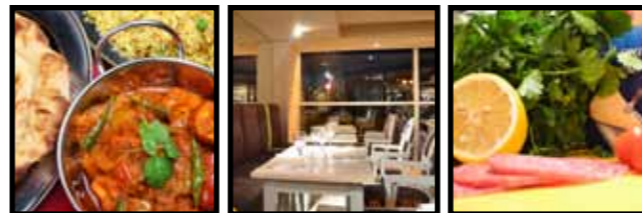
— THE CITY  PAVILION —

# BANQUET MENU'S

— 2013 —

ITALIAN • SOUTH INDIAN • GUJARATI  
ORIENTAL • INTERNATIONAL

05.01.2012



Our food is catered by an award winning chef who has been serving the international market for the last 14 years. We have the privilege of having two separate kitchens catering for Vegetarian and non vegetarian foods.

Whatever you choose from our mouth watering menu you're sure to enjoy the exquisite flavours brought to you by The City Pavilion caterers.

Of course, you don't have to take our word for it, you can try the food for yourself either by visiting Panna's Restaurant or Volti Noti or by arranging a food tasting for the menu you require. The beauty of using The City Pavilion Caterers is that you not only get fabulous food, but you get flexibility as well. You can discuss your menu with our chef and once agreed you can sit back knowing that the food is taken care of and will be superb.

Whilst we are known for our Indian and Chinese cuisine, please don't think that is all we can offer. We are equally at home offering European food as well! If this is more to your taste, just ask and we will arrange a food tasting of the menu you require.

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# DINE ITALIAN

Italian cuisine is characterized by its extreme simplicity, with many dishes having only four to eight ingredients. Italian cooks rely chiefly on the quality of the ingredients rather than on elaborate preparation. Ingredients and dishes vary by region but cheese and wine have become an important part in Italian cuisine.

## Did you know:

- There are more than 600 pasta shapes produced worldwide
- One billion pounds of pasta is about 212,595 miles of 16-ounce packages of spaghetti stacked end-to-end is enough to circle the earth's equator nearly nine times.
- The average person in Italy eats more than 51 pounds of pasta every year. The average person in North America eats about 15-1/2 pound of pasta per year.



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OR EMAIL [RECEPTION@THECITYPAVILION.CO.UK](mailto:RECEPTION@THECITYPAVILION.CO.UK)

## STARTER AND AMUSE BOUSHE

### VEGETARIAN

Veg Cold antipasto	Marinated olives	Sum blushed tomato
Garlic infused dough ball	Mediterranean vegetable parmigiana	

### NON VEGETARIAN

Non veg antipasto	Chicken Parmigiana	Crispy squid
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## INSALATA/SALADS

### VEGETARIAN

Caprese salad	Toasted pine nuts, spinach, goat cheese salad	Caesar Salad
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### NON VEGETARIAN

Seafood and Mustard Salad	Chicken Caesar Salad	
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## VEGETARIAN BRUSCHETTA'S AND GARLIC BREAD

Fresh Tomato, basil & red onion	Pesto and green chilli	Garlic & Mozzarella
Tomato Green chilli, red onion, Garlic and pesto	Mix Med vegetables and mozzarella	Cheese and olives
Fresh Tomato, basil & spring onion		

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### NON VEGETARIAN BRUSCHETTA'S AND GARLIC BREAD CONTINUED

Chorizo and pakora chilli peppers	Soya Garlic prawns	Smoke salmon, chives and cream cheese
Prosciutto and mozzarella	Shrimps and leeks	Chicken bolognaise
Specks and scarmoza		

### VEGETARIAN PIZZA'S

Pizza Margherita	Pizza Malavi	Pannas Pizza
Quarto fromaggi	Spinacci	Hawain

### NON VEGETARIAN PIZZA'S

Napoletana	Pizza ET pizza	Mexican hot
Pizza Marinara	Pizza parma	

### PASTA AND RISOTTO - VEGETARIAN SAUCE

*Choice of Spaghetti, Penne, Fusilli, Tortellini, Fettuccini, ravioli with ....*

Pasta Aglio-Olio e pangrattato	Pasta Pomodoro, aglio e peperoncino	Pasta Pesto classic o al pesto
Pasta Alfredo		

### PASTA AND RISOTTO - NON VEGETARIAN SAUCE

Pasta carbonara	Seafood, Cherry Tomato	Chicken Bolognaise
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### BAKED PASTA

Ricotta and spinach Cannelloni
Vegetable Lasagna
Chicken lasagna

### DESSERTS

Layered tiramisu
Lemon bakes cheese cake with raspberry couile
Chocolate fudge cake with chocolate sauce
Pannacotta
Pizza Nutella
Gelato ice cream



# BANQUET MENU

Indian cuisine encompasses a wide variety of regional cuisines native to India. Given the range of diversity in soil type, climate and occupations, these cuisines vary significantly from each other and use locally available spices, herbs, meat, vegetables, fruits and is also heavily influenced by religious and cultural choices.

The most important and frequently used spices and flavourings in Indian cuisine are whole or powdered chilli pepper, black mustard seed, cardamom, cumin, turmeric, asafoetida, ginger, coriander, and garlic. One popular spice mix is garam masala, a powder that typically includes five or more dried spices, especially cardamom, cinnamon and clove. Each culinary region has a distinctive garam masala blend, individual chefs may also have their own.

## Did you know:

Chicken tikka masala, the hugely popular Indian curry, is not Indian. It was invented in Glasgow, Scotland. Yes, one of the most loved Indian dishes comes from the home of haggis and hogmanay. It is, according to statistics, the most popular "Indian" dish in Britain.



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## CANAPÉ

### VEGETARIAN

Mini aloo mutter samosa	Cocktail Spring rolls	Paneer Saslik	Mini Dal Ka Bajiya
Mix veg pakoda	Paneer Pakoda	Mirchi Vada	Corn cheese balls
Baby corn salt and pepper	Chilli paneer	Masala mogo	Paneer Tikka Reshmi
Paneer pudina Tikka	Dry garlic mogo	Small crispy bhajiya	Tandoori Aloo
Paneer taka tin	Aloo cafreal	Hara Bhara Kebab	Mini aloo tikki
Rajma Ki tikki	Falafel with pita		

### NON VEGETARIAN

Cocktail seekh kebab	Cocktail Gelafi seekh	Murg malai kebab	Chicken tikka
Chicken sate	Barbeque chicken wings	Chicken 65	Mini aloo mutter samosa
Dry chilly chicken	Lamb samosa	Cocktail Hariyali murg	Meat balls tossed in hot garlic
Fish finger	Masala fried fish finger	Machle ke pakode	Prawn rechaedo
Prawn peri peri	Garlic prawns	Thai prawn rolls	Butterfly prawns
Prawn cafreal	Cold prawn cocktail in glass		

## STARTER

### VEGETARIAN

Aloo Pyaz Bhajiya	Gobi Manchurian / 65 / koliwada	Vati Dal nu Bhajiya	Dal wada
Fried baby corn	Hara bhara kebab	Hariyali paneer tikka	Mini Aloo bonda
Aloo chatpati	Veg. Spring rolls	Mix veg. pakoras	Mushroom Vol au Vent

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### STARTER

#### VEGETARIAN CONTINUED

Paneer pakoda	Paneer tikka	Potato croquettes	Tandoori aloo
Masala Cheese balls	Tandoori Gobi	Crispy babycorn salt pepper	Crispy Bhajiya
Crispy triangle Samosa	Punjabi Samosa	Dahi Wada	Mogo(garlic, piri piri,masala)
Thandi aloo chat	Betata wada	Methi gota	Kachori peas n dal
Bhel	Bharwan mirchi wada	Paneer saslik	Aloo cafreal
Crispy sweet corn	Garlic chilli paneer	Aloo tikki chole	Papri chat
Vegetable salt and pepper	Chilli mushroom	Paneer Taka tin	Falafel with pita

#### NON VEGETARIAN

Chicken Tikka	Barbecue chicken	Murg malai kebab	Chicken 65
Chicken lollypop	Chicken tikka hariyali	Chicken Manchurian	Chicken Sate
Dry chilli chicken	Mirchi murg tikka	Kalimirch Tikka	Jeera Chicken
Murg seekh kebab	Bbq chicken wings	Murg malai kebab	Seekh kebab
Shami Kebab	Gelafi seekh	Lamb chops	Fish fingers
Fish koliwada	Fish tikka	Machli ke pakode	Fish amritsari
Mahi Mahi Tikka	Masala Fried fish	Fish Peri peri	Fish tikka Anari
Tawa Fried fish	Fish balls in hot chilly sauce	Prawn Rechaedo	Prawn Goan Green Masala (Cafreal)
Tandoori Prawn	Thai Prawn	Chilli Garlic Prawn	Prawn sate
Prawn tai pie	Prawn Butter Fly	Prawn thai rolls	

Please note: Lamb chops and prawns will be an extra cost. All starters will be served with chutneys

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### MAIN COURSE - VEGETARIAN INDIAN

Aloo chutneywala	Achari paneer	Achari Baingan	Paneer Kurchan
Aloo Cafreal Gravy	Paneer bharta	Arbi ka Saalan	Dahi Bhindi
Aloo Gobi	Kadai paneer	Bagara Baingan	Dingri dolma
Aloo hara pyaz	Paneer jhalprezy	Baingan bharta	Dingri matter
Aloo matter	Mattar paneer	Baingan masala	Gobi adraki
Aloo methi	Methi paneer	Baingan sambharia	Kadai chhole
Aloo nazakat	Shahi paneer	Bharwan Baingan	Mix veg jalfrezi
Aloo Palak	Makai paneer burji	Bharwan Bhindi	Kumbh Palak tadka
Aloo posto	Jafrani paneer	Bharwan simla mirch	Methi corn
Aloo rasila	Mirchi ka saalan	Bhindi amchoorwali	Makai Palak
Aloo udaygiri	Palak paneer	Bhindi do pyaza	Methi mattar malai
Hing wale tikhe aloo	Kadai broccoli	Bhindi masala	Mushroom baby corn masala
Aloo capsicum	Paneer makhani	Bhindi rajsthani	Navaratan korma
Dum aloo kashmiri	Paneer burji	Bhindi sambharia	Palak kofta curry
Jeera aloo	Paneer pasanda	Bhutta methi Palak	Peas kofta curry
Lahori aloo	Paneer pasanda	Bhutta methi Palak	Peas kofta curry
Railway Aloo	Paneer wajid ali	Cabbage foogath	Peshawari chhole
Aloo chana	Paneer ajwaini	Cabbage mattar	Phaldari kofta curry
Bombay Aloo	Paneer butter masala	Carrot beans foogath	Subj kofta curry
Aloo Baingan	Palak Kofta Curry	Sabji Bhojpuri	Kaju mutter masala
Aloo Rasedar	Shahi Paneer	Chana masala	Anokhi sabjee
Paneer tikka masala	Chana pindi	Mix veg curry	

MAIN COURSE - NON VEGETARIAN INDIAN			
Chicken chettinad	Squid and potato masala	Patrani machhi	Murg hara masala
Chicken xacuti	Mahi pudina masala	Bhuna Gosht	Murg kolhapuri
Murg makhani	Tawa fried fish	Lamb pepper fry	Dum ke Murg
Murg methi	Sarson batata machher jhol	Lamb roganjosh	Kadai Murg
Murg saagwala	Goan fish curry	Nargisi kofta curry	Fish caldin
Murg shahi korma	Malabari fish curry	Nihari Gosht	Fish ambotik
Murg tariwala	Meen Moilee	Mutton Josina	Dahi machhi
Murg tikka masala	Seafood balchao	Badami Lamb korma	Bengali Fish curry
Lasooni Murg	Seafood malai curry	Dhaniwal korma	Mangalorian fish curry
Achari Murg	Goan Seafood curry	Lamb tariwala	Laziz handi murg
Dahi Murg	Seafood stew	Safed maas	Murg begam bahar
Chicken josina	Fish Tikka Masala	Methi aur Lamb masala	Dalcha Gosht
Murg dhansaak	Meen Kozhambu	Lamb dhansaak	Lamb korma
Aloo wala Murg	Meen Varuval	Salli Boti	Mutton saagwala
Murg lababdar	Fish rechaedo	Shahi Lamb hariyali	Laal mass
Adraki Murg	Pomfret Mappas	Nihari Lamb	Kadai Gosht
Mangalorian chicken curry	Machhali ka Saalan	Achari Lamb	Mutton malwani curry
Chicken pepper fry	Macher Jhal	Lamb nilgiri korma	Lamb coconut fry
Murg dum Biryani	Meen Korma	Kasha Mangsho	
Salli Murg	Lal Mirch ki Machhi	Lamb dum Biryani	

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RICE, PULAO, BIRIYANI, NOODLES			
Motia Pulao	Onion Pulao	Dingri Pulao	Kashmiri Pulao
Navaratan Pulao	Peas Pulao	Tomato pudina Pulao	Kale moti Pulao
Curd rice	Subj Pulao	Jarda Pulao	Veg Fried Rice
Ghee Rice	Sultana Pulao	Navaratan Pulao	Brown onion Pulao
Jeera Pulao	Besan gatte ke Pulao	Vegetable biryani	Mushroom Pulao
Chicken biryani		Lamb biryani	Veg Hakka Noodles

Please note biryani can be replaced with any veg or non veg main course of same nature  
Example if you want to add lamb biryani to the menu than swap the lamb main course with the biryani

DAL/KADHI			
Dal peshawari	Dal Palak	Dal hariyali	Dal tamatar
Arhar dal tadka	Dal panchmel	Dal Kabila	Khatti dal (seasonal)
Amthi dal	Dal tadka	Dal makhani	Masoor masala
Dal Fry	Hara moong dal Tadka	Lauki chana dal	Sambar
Chana Masala	Lasooni dal tadka	Rajma Raseela	Dal Pancharatan
Chholar Dal	Gujrati/Punjabi/Sindhi Kadi	Sambar	

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SALAD		RAITA	
Apple and spring onion salad	Pasta salad	Boorani raita	Plain Raita
Carrot and raisins	Greek salad	Lauki Raita	Mixed Raita
Coleslaw	Pannas Salad	Tadka Raita	Boondi raita
Crispy garden greens	Sprout salad	Sprouted Moong Raita	
Dahi bhalla	Sweet and sour cucumber	Pineapple Raita	
Mexican bean salad	Waldorf salad	Cucumber Raita	
Veg, Hawaiian salad	Tossed salad		

COLD DESSERTS		INDIAN DESSERTS	
Chocolate truffle gateaux	Lemon cheese cake	Gulab jamun	Moong Dal Halwa
Assorted pastries	Baked cheese cake	Besan / Boondi Laddoo	Rice / Semiya / Sabudana Kheer
Black forest gateaux	Baklava	Kala Jamun	Shahi Tukda
Fruit trifle	Fruit Salad	Rasmalai	Mixed Fruit Halwa
Tiramisu		Gajar Halwa	Matka Kulfi





# GUJARATI MENU

Gujarati cuisine refers to the cuisine of Gujarat, India, a state in western India. It is primarily a vegetarian cuisine, despite having an extensive coastline for seafood, due to the influence of Jain vegetarianism and traditional Hinduism. Gujarati cuisine varies widely in flavor and heat, depending on a given family's tastes as well as the region of Gujarat they are from. North Gujarat, Kathiawad, Kachchh, and Surti Gujarat are the four major regions of Gujarat that all bring their own style to Gujarati food. Many Gujarati dishes are distinctively sweet, salty, and spicy at the same time.

The cuisine changes with the seasonal availability of vegetables. In summer, when mangoes are ripe and widely available in market, is often an integral part of the meal. The spices used also change depending on the season. Garam Masala and its constituent spices are used less in summer. Regular fasting, with diets limited to milk, dried fruits, and nuts, are commonplace.

## Did you know:

- If it was a nation it would have been 67th richest nation in the world above many European and Asian economies like China and Ukraine.
- The world's largest ship breaking yard is in Gujarat near Bhavnagar at Alang.
- Over 60% of Indian Population in North America is Gujarati.
- The first ALL VEG PIZZA-HUT was opened in Ahmedabad.



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## STARTER (CHOOSE ANY TWO)

Dhokla/ sandwich dhokla	Khamman Dhokla	Patra	Khandvi
Methi gota	Samosa Triangle	Betata Wada	Dal Nu Bhajiya
Peri peri Mogo	Loccho (gram flour patties with sev)	Crispy Bhajiya	Katchori (peas or Daal)
Lasaniya Bhajiya	Handvo	Khitchi	Mogo (plain, dry garlic, masala)
Khasta Kachori	Patties potato(stuffed)	Batata Bonda	Bharwan mirchi wada
Dahi Wada	Mix Bhajiya	Bhel	Sev Poori
Vati Dal Nu bhajiya	Rawa Dhokla	Chaat(papdi, ragda, etc)	Sabudana Wada
Pachak Samosa	Veg Cutlet		

## GUJARATI SAAK (VEGETARIAN CURRIES) CHOOSE ANY 2

Turiya Patra Nu saak	Cabbage mutter sukki bhaji	Ringan Nu oro	Bhindi sambariya
Batata Nu saak	Tindora and capsicum	Bhindi Batata Nu saak	Bhindi Amchoorwali
Akku Saak (stuffed Ringan & potato)	Lachakoo moong	Dry Moong Beans Curry	Aloo Capsicum
Undhio	Aloo channa bhaji	Moong wadi Ki sabjee	Batata bharwan Mirch nu saak
Methi Batata Nu saak	Mix kathore	Dana Methi Nu saak	Gujarati Vegetable curry
Sev Tamatar	Red channa and potato saak	Ringan Batata Raswaru	Valore Tingan and muttar
Corn capsicum	Gujrati Vaal	Aloo mutter bhaji	Bhanda Nu saak (kidneybeans)
Bharela Bhindi nu saak	Kala and green channa	Hing wali tikhi aloo (semi dry)	Bhutta methi palak

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**DAL AND KADHI CHOOSE ANY ONE**

Gujarati Kadhi	Lilva Kadhi	Moong dal
Gujarati Toor dal	Lauki Channa Dal	Dhuli Urad Dal
Hara Moong dal tadka	Aamti dal	Dal Tamatar

**RICE AND PULAO CHOOSE ANY ONE**

Gujrati Bhaat	Veg Pulao	Saffron Pulao
Mutter Bhaat	Khichdi	Gatta pulao
Tomato pudina pulao	Jeera Rice	Ghee rice

**ACCOMPANIMENTS AND CONDIMENTS CHOOSE ANY 4**

Gajar Marcha	Farfar/ papad Papdi	Garden Salad/ lemon / chilly
Coriander chutney	Red pepper and Chilli chutney	Mango pickle
Tamarind chutney	Maru chutney	Mint chutney

**ROTI/ POORI**

Plain Poori	Masala Poori	Puran poli
Rotli	Bhakri	Thepla / methi or plain
Bajra Nu rotla		

**RAITA / LASSI CHOOSE ANY ONE**

Boondi Raita	Cucumber Raita	Pineapple Raita
Mix veg Raita	Plain Raita	
Sweet Lassi*	Salted Lassi*	Mango lassi*



**SRIKHAND, DESSERTS AND METHAI CHOOSE ANY ONE**

Kesariya Srikhand	Motichoor ladoo
Gulab Jamun	Mohanthal loose and garam
Siro	Amrit pak
Kala Jamun	Boondi ladoo
Mix burfi	Mango Srikhand
Malpua	Badsahi siro
Kaju pista rolls	Phada Lapsi
Rasogulla	Rasmalai
Mix fruit Srikhand	Jalebi
Moong dal Halwa	Gajar Halwa
Badami halwa	Phool khaja
Chum chum	Sandwich burfi

Please note some of the items can be included in the menu with additional charges

- Any extra items selected apart from package will be charged per person extra
- All beverages including tea/ coffee/ juices/ soft beverages/ lassi/ smoothies and milkshakes can be added with extra additional cost
- To make the buffet grand and attractive fruit display, chocolate fountain and ice sculpture can be added and the price will be according to the requirement and number of guest

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# SOUTH INDIAN MENU

The southern part of India is famous for its various spices and also spicy foods. Its long past has witnessed the export of spices to many countries. Even the outsiders, generally the foreign invaders like the Dutch, the French and the English, who kept coming here over generations, are reported to be fond of these spices. Some of the chief varieties of spices produced here include cardamom, pepper, cinnamon, cloves and nutmeg.

South India is equally famous for the availability of coconut, a wide variety of fishes and root tubers. The south Indian food is mainly rice, which the south Indian people love to have with a combination of Sambhar or curry.

A generous but at the same time a balanced use of spices is done here in most of the vegetarian and non-vegetarian dishes of this region. Similarly in most of the dishes remain almost same, including a perfect mixture of oil, mustard seeds, curry leaves and red chillies etc.

## Did you know:

Area: 3.28 million sq km Population: 1.18 billion (April 2010)

Capital City: New Delhi (pop 12.7 million)

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## STARTER / MID TERM SNACKS

Steamed Idly	Kadla Wada	Idiappam	Macroni upma
Ulli wada	Upma	Medu wada	Dal wada
Bonda	Varmicille upma	Potato Wada	Chicken pepper/ coconut fry
Lamb pepper/ coconut fry	Khozikode prawns	Chicken 65	Sothern fried chicken
Lamb / chicken rolls			

## VEGETABLES AND CURRY

Sambar	Cabbage peas poriyal	Kuzhambu	Manglorian veg curry
Poriyal	Potato kara curry	Katrica and curd	Rasam / tomato/ tamarind / dhaniya
Kuttu curry	Rasam kadla wada	Vegetable and coconut stew	Veg caldin
Avial	Pachdi	Katrika curry	Carrotand beans foogath
Cabbage foogath	Urnadai curry (dal kofta)	Drumstick kadhi	Coconut dal
Vegetable ambotic	Curd and beans curry	Tomato dal fry	Malabar Vegetable Biryani
Non Veg dishes	Nilgiri korma	Lamb stew	Chicken chettinad
Manglorian fish curry	Meen moile	Chicken xacuti	Mutton malwani curry
Malabari fish curry	Malabari chicken curry	Malabari lamb curry	Malabar biryani/ chicken/ lamb

## RICE

Curd rice	Jeera Rice	Coconut Rice	Tamarind rice
Ghee Rice	Lemon Rice	Pongal	Malabari paratha
Besi bela bhat	Tomato Rice	Masala bhatt	

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CHUTNEYS AND ACCOMPANIMENTS			
Coconut chutney	Green and spicy chutney	Katrika raita	Pickle
Tamarind chutney	Gun powder	Cucumber raita	Poppadum's
Tomato chutney	Salad	Mix Raita	Pickle
Poppadum's			

DESSERTS			
Adda pardaman	Semiya Payasam	Rice Kheer	Banana fritters

LIVE STATION			
Dosa Counter	Appam And stew counter	Kattu roti	

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- All beverages including tea/ coffee/ juices/ soft beverages/ lassi/ smoothies and milkshakes can be added with extra additional cost
- To make the buffet grand and attractive fruit display, chocolate fountain and ice sculpture can be added and the price will be according to the requirement and number of guest
- Any live station added need to have appropriate charges and facility



# ORIENTAL MENU

Chinese cuisine is any of several styles originating from regions of China, some of which have become increasingly popular in other parts of the world – from Asia to the Americas, Australia, Western Europe and Southern Africa. The history of Chinese cuisine stretches back for many centuries and produced changes from period to period and in each region according to regional climate, imperial fashions, and local preferences. Over time, techniques and ingredients from the cuisines of other cultures were also integrated into the cuisine of the Chinese peoples due both to imperial expansion and from the trade with nearby Asian nations states in ancient times as well as the Europeans during the modern period.

A number of different styles contribute to Chinese cuisine but perhaps the best known and most influential are Cantonese cuisine, Shandong cuisine, Jiangsu cuisine (specifically Huaiyang cuisine) and Szechuan cuisine. These styles are distinctive from one another due to factors such as available resources, climate, geography, history, cooking techniques and lifestyle. One style may favour the use of lots of garlic and shallots over lots of chilli and spices, while another may favour preparing seafood over other meats and fowl.

## Did you know:

- Chinese do not like using knives and forks while eating because they believe these are weapons. That is why most of their dishes use boneless meat.
- Authentic Chinese food is a really good diet. It uses less meat, oil and spices. Also it has more vegetables.
- Fortune cookie is not commonly known in China. It's more popular in USA.
- An average Chinese eats around 2700 calories in a day but does not gain much weight partially because of the balanced diet.



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## CANAPE / STARTER

VEGETARIAN		NON VEGETARIAN	
Veg spring rolls	Vegetable gold coin	Chicken spring rolls	Duck spring rolls
Crispy babycorn salt pepper	Tempura vegetables	Dry chilly chicken	Tempura prawns
Dry chilly mushroom		Butterfly prawns	Thai prawn rolls
Vegetable Manchurian		Chilly fish	Chilly garlic prawns
Honey chilly babycorn		Devil prawns	

## SALAD

VEGETARIAN		NON VEGETARIAN	
Veg Teriyaki salad	Kimchi salad	Chicken Teriyaki Salad	Peking duck salad
Pokchoy and beans salad	Sweet and sour cucumber	Seafood sweet chilly and pok choy	
Raw papaya Salad			

## SOUP

VEGETARIAN		NON VEGETARIAN	
Sweet corn veg soup	Miso soup	Egg drop soup	Chicken sweet corn
Tom yum veg	Noodles soup	Chicken manchow	Noodles and prawn soup
Veg clear soup	Manchow veg	Tom yum prawns	Tom yum chicken
Hot and sour veg		Hot and sour chicken	

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MAIN COURSE - NON VEGETARIAN			
Chilly Garlic Chicken	Chicken Salt n Pepper	Indonesian chicken curry	Chicken in Hot Garlic
Lamb Penang Curry	Lamb chilly garlic	Cantonese Lamb Roast	Fish in Chilly Garlic
Fish in hoisin Sauce	Seafood Salt n Pepper	Seafood green curry	Lamb Massaman Curry
Indonesian lamb Curry	Lamb with hot bean Sauce	Fish salt n pepper	Seafood in hot garlic sauce
Fish in Black bean Sauce			

VEGETARIAN MAIN COURSE AND SIDE DISH			
Potato in Sweet Chilli	Chilli garlic Potato	Stir fried Greens	Stir fried Pokchoy
Veg black bean Sauce	Thai Curry red/green	Chilly garlic veg/tofu	Sweet n Sour Veg
Indonesian veg Curry	Garlic tossed Veg	Veg balls in Soy Ginger	

RICE AND NOODLES			
Veg Fried rice	Onion Pilaf	Phad Thai	Szechuan rice
Chicken fried rice	Parsley pilaf	Rice noodles	Singapore noodles
Special fried rice	Egg fried rice	Veg hakka noodles	Butter Rice

- Please note lamb chops and prawns will be at extra cost
- All the starters will be served with dips

DESSERTS			
Banana toffee	Lemon cheese cake	Baked cheese cake	Cream caramel
Wasabi cake	Fruit Salad		



# INTERNATIONAL MENU

Fusion food is a general term for the combination of various forms of cookery and comes in several forms. Regional fusion combines different cuisines of a region or sub-region into a single eating experience. Asian fusion restaurants, which combine the various cuisines of different Asian countries, have become popular in many parts of the United States and United Kingdom. Often featured are South Asian, East Asian, and South-East Asian dishes alongside one another and offering dishes that are inspired combinations of such cuisines. California cuisine is considered a fusion culture, taking inspiration particularly from Italy, France, Mexico, the idea of the European delicatessen, and eastern Asia, and then creating traditional dishes from these cultures with non-traditional ingredients - such as California pizza. Other examples of this style include Tex-Mex, which combines southwest United States cuisine and Mexican cuisines, and Pacific rim cuisine, which combines the different cuisines of the various island nations.

## Did you know:

- A Bakers dozen is 13 not 12
- Carrots used to be purple before the 17th century
- The colour orange was named after the fruit

FOR FURTHER INFORMATION PLEASE CALL US ON 020 8924 4000  
OR EMAIL [RECEPTION@THECITYPAVILION.CO.UK](mailto:RECEPTION@THECITYPAVILION.CO.UK)



## CANAPE / STARTER

### VEGETARIAN

Mushroom vol au vent	Veg crudits	Fried baby corn	Glazed carrot
Cheese balls	Batter fried veg	Garlic Mushroom	

### NON VEGETARIAN

Barbeque chicken wings	Fish Finger	Chicken nuggets	Breaded chicken
Crispy squids	Goujons fish	Garlic prawns	Salmon gravlax
Chicken liver pate			

## SALAD

### VEGETARIAN

Apple and spring onion salad	Carrot and raisins	Coleslaw	Crispy garden greens
Tomato mozzarella salad	Glass noodles salad	Greek salad	Grill veg. Salad
Hummus	Pasta salad	Pineapple and cottage cheese salad	Mexican bean salad
Potato And Home Ground Mustard	Sprout salad	Cous cous salad	Tabouleh
Three bean salad	Fried Spinach, tomato and sesame	Tossed salad	Veg, Hawaiian salad
Waldorf salad			

### NON VEGETARIAN

Caesars salad	Chicken and pineapple salad	Chicken Hawaiian salad	Chicken tossed salad
Curried chicken salad	Devilled eggs	Gado Gado	German potato salad
Grill chicken salad	Seafood cocktail	Salad nicoise	

WARNING: FOOD ALLERGY & INTOLERANCE NOTICE  
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## SOUP

VEGETARIAN			
Corn chowder	Cream of tomato	Cream of spinach	Caldo Verdi
Carrot and coriander	Minestrone soup	Tomato and basil soup	Pumpkin soup
Butternut squash soup	Cream of vegetable	Mulligatawny	Crème of Broccoli
Broccoli and Almond Soup	Mexican Tortilla Soup	Columbian Soup veg/Non veg	Brown onion and ginger Soup
Veg and Barley Soup	Crème Dubarry	Wild mushroom and thyme soup	Cabbage chowder
Leeks and Potato			

NON VEGETARIAN			
Corn and lamb chowder	Lamb broth	Seafood chowder	Fish broth
Cream of chicken	Supa de camero	Bacon and Chick peas	Canja de galina
Crème of Seafood	Chicken and leek Soup	Chicken consommé	Chicken & corn chowder

## MAIN COURSE

NON VEGETARIAN			
Chicken a la rien	Roast Chicken	Chicken Monacco	Chicken Stew
Stuffed Chicken	Barbecued chicken	Crumbed fried Chicken	Chicken saltimbocca
Kuku wa Kupaka	Lemon Chicken	Lamb goulash	Irish Stew
Seafood Thermidor	Grilled Fish	Grilled Pepper tuna	Tapenade Fish
Fried Fish	Poached salmon	Roast Lamb Leg	Sheperd's Pie
Baked Fish	Lamb and Corn Stew	Lamb Chilli concarne	Braised Lamb



## VEGETABLE AND SIDE DISH TO COMPILE YOUR MENU

Potato Lyonnais	Potato Croquettes
Mustard Potato	Gnocchi
Lasagne	Stuffed aubergine
Stuffed Courgette	Cabbage Dolmas
Pesto vegetable	Braised cabbage
Herb Roasted Potato	Ratatouille
Jacket Potato	Baked Cauliflower
Corn Spinach au gratin	Stuffed Tomato/Peppers
Veg Mousaka	Veg au gratin

## DESSERT

Chocolate truffle gateaux	Assorted pastries
Chocolate Fudge cake	Profiteroles
Black forest gateaux	Fruit trifle





Within The City Pavilion, Collier Row Road, Collier Row, Romford, RM5 2BH

**[WWW.THECITYPAVILION.CO.UK](http://WWW.THECITYPAVILION.CO.UK)**