

Party Booking form

Date:

Name: Tel:

Date of party :Time: No of guest:

Address :

..... Email:

Menus : Rate@: \$.....

..... Miscellaneous: \$.....

..... Advance: \$

..... Balance: \$



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www.shamiana.com.sg

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www.banjara.com.sg

6 Changi Business Park Ave 1, North Tower, #01-32 UE BizHub
East, Singapore 486017.



Tel:+65 6717 9191, HP: +65 9339 7150

www.peacockrestaurant.com.sg

1 West Coast Drive, #01-95 NEWEST, Singapore 128020

Catering form

Starters

Veg Snacks (A)

- Vegetable Samosa
- Vegetable pakora
- Onion pakora
- Kurkuri Bhindi
- Paneer Pakora
- Gobi Manchurian
- veg-Manchurian

Non-Veg Snacks (B)

- Chicken 65
- Chicken Tikka
- Tandoori Chicken
- Fish Tikka
- Chilli fish
- chilli Chicken

Main course

Indian Bread (C)

- Plain Naan
- Butter Naan
- Garlic Naan
- Tandoori Roti
- Tandoori butter roti
- Pudina Paratha
- Lachha Paratha

Vegetarian (D)

- Paneer Butter masala
- Paneer Makhani
- Palak Paneer
- Paneer Kadai
- Mutter Paneer
- Bhengan Bartha
- Amritsari Chole masala
- Vegetable Jalfrezi
- Aloo Gobi masala
- Aloo Mutter
- Vegetable Korma

Others

Dal(E)

- Highway Dal Makhani
- Punjabi Dal Tadka
- Dal Palak
- Mixed dal

Meet & prawn(G)

- Kashmiri Rogan Josh
- Prawn Masala
- Mutton Masala
- Goan Prawn Curry
- Mutton Vindaloo
- prawn korma
- Mutton Jalfrezi
- Chilli Garlic Prawn
- Lamb Korma
- Pepper Prawn
- Mutton saag Wala
- Kerala Prawn Curry
- Prawn Malabari

Dessert (I)

- Gulab Jamun
- Gajar Ka Halwa
- Punjabi Kheer
- Rasmalai

Chicken & Fish(F)

- Butter Chicken
- Fish Malabari
- Kadai Chicken
- Fish Masala
- Chicken Tikka Masala
- Goan Fish Curry
- Chicken Masala
- Fish Masala
- Chilli Chicken
- Goan Fish Curry
- Chicken Vindaloo
- Fish Do-Pyaza
- Fish methi masala
- Kerala Fish Curry

Rice(H)

- Basmati Rice
- Jeera Rice
- Saffron Rice
- Vegetable Pulao
- Peas Pulao
- Mushroom Pulao

Raita & Salad (J)

- Green salad
- Mix Raita
- Cucumber salad
- Boondi Raita

Complements (k)

- Roasted Papad
- mint chutney

Indian mocktails (optional) @2.50per drink
Soft drinks (optional) @ 2.00 per drink

Catering package	A	B	C	D	E	F	G	H	I	J	K
Package 1. \$23	1	-	2	2	1	-	-	1	1	1	1
Package 2. \$25	1	1	2	2	1	1	-	1	1	1	1
Package 3. \$27	1	1	2	2	1	2	-	1	1	1	1
Package 4. \$30	1	1	2	2	1	1	1	1	1	1	1

Minimum order **50 pax**
\$100 buffet set up
Transportation **\$50**

Indian mocktails (optional) @2.50per drink
Soft drinks (optional) @2.00 per drink

Package's

Luxury Buffet Menu

\$460 (20Pax)

Vegetable Samosa

Deep fried conical pastries stuffed with spiced mashed potatoes and nuts.

Veg Manchurian

Mix vegetables chopped and deep fried and tossed with in house special sauces.

Shahi Malai kofta

Mixed vegetable and cottage cheese dumplings simmered a creamy almond sauce.

Aloo Gobi Masala

Classic Indian dish made of spiced potatoes and cauliflower.

kadhi Paneer

Homemade cottage cheese with onion and capsicum in a special Kadai gravy with spices.

Dal Tadka

Yellow lentils cooked till perfection, tempered with garlic and five spices.

Naan Basket

A basket of mixed Naan bread.

Jeera Peas Pulao

Basmati rice fried with fresh peas and with a hint of cumin seeds and fresh coriander leaves

Gulab Jamun

Milk dumpling fried and simmered in sugar syrup

Luxury Buffet Menu

\$520 (20Pax)

Veg Manchurian

Mix vegetables chopped and deep fried and tossed with in house special sauces.

Chicken Tikka

Boneless chicken cubes marinated overnight, coated with spices and yogurt cooked in a clay oven.

Fish methi masala

Fish cubes cooked with chopped onion & tomatoes in fenugreek sauce.

Butter Chicken

Boneless tandoori chicken simmered in creamy tomato gravy is an all-time favorite.

Kadai Paneer

Cottage cheese with onion & capsicum in a special gravy with spices.

Punjabi Dal Tadka

Yellow dal (Lentils) cooked with butter and mixed with fried chopped onion coriander cumin seeds.

Naan Basket

A basket of mixed Naan bread.

Jeera Peas Pulao

Basmati rice fried with fresh peas and with a hint of cumin seeds and fresh coriander leaves

Gulab Jamun

Milk dumpling fried and simmered in sugar syrup