



# CATERING MENU

## Soups

### CONTINENTAL

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#### **AANCH SIGNATURE MANGO MINT CHOWDER**

Spiced mango juice simmered in chicken broth and vegetables with a hint of mint and other spices.

#### **CREAM OF MUSHROOM SOUP**

Sliced cremini mushrooms simmered in white wine, cream and freshly grated parmesan cheese.

#### **BUTTERNUT SQUASH SOUP**

Roasted squash, blended into creamy broth seasoned with cinnamon and roasted coriander.

#### **GAZPACHO**

Cold soup made with fresh vegetables in a delicious tomato sauce and mediterranean herbs.

#### **VICHYSOISE**

A thick soup prepared with puréed leeks, onions, potatoes, cream, and chicken stock, topped with croutons and cheese.

#### **MEAT BALL SOUP**

Minced meatballs cooked in rich tomato stock with a hint spinach, oregano, celery and carrots.

### INDIAN

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#### **DAL SHORBA**

Split green grams cooked with traditional Indian spices.

#### **DHANIYA TAMATAR KA RASAM**

South indian soup, prepared with tamarind juice, coriander and tomato.

#### **MULLIGTWANY SOUP**

Creamy lentil soup prepared in traditional South India.

## CHICKEN IN GARDEN VEGETABLES

Farm fresh vegetables cooked to perfection in an authentic chicken broth, served with zesty lemon and coriander paste.

## CANDIED TOMATO BASIL BISQUE

Sundried tomato in a tangy creamy broth seasoned with basil and roasted dry nuts.

# Salads

## AROUND THE GLOBE

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### AANCH SIGNATURE AUTUMN ARUGULA SALAD

Green mix, tripeppers, caramalized beetroot in strawberry and maple dressing.

### FIELD TO FORK SALAD

Maple roasted carrots, fig and goat cheese balls with peach vinaigrette dressing.

### QUINOA SALAD

A favourite summertime salad, with added cucumbers, onions and tomato drizzled with lemoncoriander dressing.

### TANGY AVACADO SALAD

Fresh avacados tossed in sumac spices with green peppers, cilantro and honey mustard dressing.

### PASTA AND PEPPERS IN COCKTAIL SAUCE

Macaroni cooked in sweet and spicy lemon sauce and chargrilled peppers.

## ROAD SIDE INDIA

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### KACHUMBER SALAD

A traditional Indian side dish, contains tomato, onion , cucumber, tossed in Chat Masala.

### CHANAA CHAAT

Boiled chickpeas, potatoes, onions mixed sweet and sour spices.

### ALOO CHAAT

Crispy potatoes, tossed in tamarind and mint sauce, mixed with herbs and spices.

### FRUIT SALAD

Fresh seasoned fruits, in mustard and maple dressing.

### SABUDANA CHAAT

Potatoes, peanuts and roasted cashew nuts in tomato sesame dressing.

# Appetizers

## CONTINENTAL

### AANCH SIGNATURE CHEESE CROQUETTES

Brie stuffed cottage cheese in a savoury crust of gram flour and flakes.

### SPANAKOPITA

Spinach pie filled with feta, onions, greek yogurt, eggs in white pepper seasoning.

### SPINACH GOAT CHEESE SKEWERS

Roasted chickpeas and spinach skewers, stuffed with goat cheese.

### SPRING ROLLS

Seasoned vegetables, wrapped in filo sheet, served with sweet chilli mango sauce.

### WINTER PESTO GRILLED CAULIFLOWER

Grilled cauliflower marinated with basil pesto and dry nuts.

### BRUSHETTAS

Authentic garlic bread stuffed with apricots, onions, tomatoes, celery, feta and dried herbs.

### TRI CHEESE BREAD ROLLS

Whole wheat bread soaked in milk, stuffed with tricheese and spices, baked with dried herbs.

### BACON WRAPPED POTATOES

Baked potatoes wrapped in crispy bacon served with orange marmalade sauce.

### PAN SEARED GARLIC SHRIMPS

Shrimps marinated in lemon grass dressing, seared in hot chilli garlic sauce.

## INDIAN

### AANCH SIGNATURE KESARI IMLI PANEER TIKKA

Saffron flavoured tender relished cottage cheese.

### MIXED PAKODAS

An array of vegetables cooked in a chick pea flour batter.

### PAV BHAJI

A famous street food of Mumbai. An assortment of mashed vegetables, cooked tangy masala served with buns.

### DAL CHILLA

Moong dal pancakes stuffed with green chutney and paneer.

### MANCHURIAN BURGER

Veg balls cooked in hot chilly sauce filled in burger buns.

### BBQ PANEER

Fire roasted cubes of paneer, peppers and chargrilled onions.

### CORN CAKES

Minced corn with rosemary and thyme cooked in slow cast iron.

### AMCHURI BHINDI

Fried okra sprinkled with dry mango and chatmasala powder.

### PICKLED MUSHROOMS

Pickled mushroom baked in clay oven.

### PERI PERI BROCCOLI

Broccoli marinated in peri peri sauce cooked in tandoor.

### GOBHI MAKHMALI

Creamy cauliflower scented with cardamom and mace.

## CRAB CAKES

Crab cakes stuffed with mint, coriander and pickled dates.

## PALAK BESAN KI GALAUTI

Made of fresh green spinach with roasted dal in whole spices.

## TANDOORI CHICKEN

Chicken marinated with yogurt and our chef's special spices.

## CHICKEN 65

Lightly battered chicken, seasoned with garlic, ginger, fresh herbs in South Indian style.

## HARYALI TIKKA

Chicken tikka marinated in coriander, green chilli, roasted peppers and 5 spices.

## \*\*FRANKIE ROLLS

Roomali roti stuffed with caramelized onions, egg, peppers and tangy spices served with mint chutney.

## GALAWATI KEBAB

Minced mutton marinated in whole spices cooked on stone base.

## KASHMIRI BADAMI TIKKA

Moist and tender chicken breast marinated overnight with yogurt, spices and roasted almonds.

## ADRAKI LAMB CHOPS

Cooked in clay oven, lamb marinated in roasted 27 spices and served with mintcoriendar paste.

## CHATPATI FISH

Fried fish marinated in tangy and aromatic spices.

## ANGARA SHRIMP

Shrimps grilled in clay oven, seasoned with thai hot spices and tri-coloured peppercons.

## RESHAMI TIKKA

Spicy minced chicken, seasoned with cream cheese, ground pepper and whole spices.

## SEEKH KEBAB

Minced mutton skewers with exotic spices.

# Main Course

## POULTRY

### CONTINENTAL

#### AANCH SIGNATURE VALLEY CHICKEN

Chicken breast marinated with cajun seasoning, stuffed ricotta, spinach, with house blend savoury sauce.

#### STUFFED GAUDA ASPARAGUS CHICKEN

Tender chicken breast marinated with dry herbs stuffed with pickled asparagus and cheese.

#### CHICKEN POT PIE

Chicken pie crust stuffed with caramelised onions, mushrooms and carrots served with homemade white sauce.

#### STIR FRIED CHICKEN

Sweet and spicy fried chicken tossed with Chinese seasoned vegetables.

#### CORDON BLEU

Chicken breast marinated with creamy royale sauce, served with raspberry marmalade.

#### MANGOLIAN CHICKEN

Sliced chicken in a savoury brown sauce, served with crispy fried vegetables.

### INDIAN

#### AANCH SIGNATURE NAWAAB E MURG

Tender chicken cooked in creamy almond sauce with hint of garlic.

#### BUTTER CHICKEN

Boneless tandoori chicken simmered in spiced tomato butter sauce.

#### MURG DO PYAZA

Crispy fried chicken marinated in garlic and herb flavoured yogurt and tri coloured onions.

#### LABABDAR MURG

Chicken cooked in creamy sauce aromatised with cardamom, fenugreek and mace.

#### CHICKEN CHETTINAD

Chicken cooked in roasted dry South Indian spices, marinated in turmeric yogurt paste.

#### MURG AMBI

Chicken prepared in a raw mango and mint flavoured creamy sauce.

#### SAAG CHICKEN

Chicken cooked with pureed spinach and homestyle curry sauce.

## THAI GREEN CURRY CHICKEN

Chicken cooked in coconut, Thai green curry paste, mixed with green beans, potatoes and kaffir lime.

## CHICKEN XACUTI

Spicy and flavourful chicken, prepared with dry coconut and roasted spices.

## KADHAI CHICKEN

Chicken tossed with peppers, onions, tomatoes, cooked in a kadhai with yogurt based sauce.

## SHARAABI CHICKEN

Chicken marinated in whisky cooked to perfection in spicy curry sauce.

## SEA FOOD

### CONTINENTAL

#### AANCH SIGNATURE FENNEL GARLIC HALIBUT

Fillet marinated with dill weed and lemon grass, cooked in tangy tomato garlic sauce.

#### COCONUT SHRIMP CURRY

Shrimps cooked in coconut curry, ginger, garlic, spices and hint of lime.

#### GARLIC MUSSELS IN CUMIN SAUCE

Mussels tossed in creamy white wine sauce.

#### SEARED TILLAPIA IN CREAMY CAULIFLOWER SAUCE

Fish fillet marinated with fennel powder and grilled cauliflower paste.

#### FISH TACOS IN LIME DRESSING

Fish served in tacos with pickled red onions, celery, shredded carrots, in lime sauce.

### INDIAN

#### AANCH SIGNATURE FISH TAKATAK

Basa fish cooked in dry goan style sauce with tricoloured peppers.

#### SHRIMP MALABAR

Shrimp seared in a coconut curry, mustard seeds, and dry roasted kerala spices.

#### MACHHER JHOL

A traditional bengali fish stew, with turmeric, ginger paste and potatoes.

#### FISH CURRY KAMAL KE SWAAD MAIN

Homestyle fish curry cooked with lotus stem to enhance the flavour of sauce.

#### MEEN CURRY

Kerala style red fish curry with mustards, curry leafs and shallots.

#### CHETTINADU FISH CURRY

Fish cooked in dry roasted south indian spices, yogurt based.

## BEEF/LAMB/PORK

### CONTINENTAL

#### AANCH SIGNATURE HOME STYLE TOMATO BEEF STIR FRY

Boneless meat, sweet peppers, onions tossed in chilly paresley and maple soy sauce.

#### BASQUE LAMB STEW

Mutton chops slowly simmered in lamb, potatoes, carrots, onions, parsley in taigine with red wine sauce.

#### BEEF AND BARLEY (B&B)

Medium rare agnus beef cooked with rosemary flavoured barley , russet potatoes.

#### MINCED MEAT WITH PEPPERS AND HOT GARLIC SAUCE

Palm sugar, sweet soy sauce, oyster sauce, minced beef, marinated peppers slowly cooked in chilli garlic aioli.

#### MUTTON VINDALOO

Boneless meat cooked in hot and famous vindaloo spices.

### INDIAN

#### AANCH SIGNATURE DEEWANE E MUTTON

Homestyle lamb/goat slowly cooked in saffron yogurt and whole spices.

#### LAMB ROGANJOSH

Lamb cooked in aromatic kashmiri curry.

#### MUGLAI KORMA

Mild curry prepared with ground roasted cashews, almonds, yogurt and tomatoes.

#### MUTTON MASALA

Chef's signature lamd dish featuring a tender, slow braised with grilled peppers.

#### LAZEEZ LAMB HANDI

Meat coated with grinded bayleaf, ginger, cinnamon, coriander seeds, fennel seeds and chilly powder.

#### KHATTA MEAT

Ontario fresh lamb cooked in traditional achaar spices.

#### LAMB CURRY

Boneless meat marinated with lemon, coriander, mustard and ginger paste, cooked medium rare.

## VEGETARIAN

### CONTINENTAL

#### AANCH SIGNATURE TRIPPLE CHEESE LASAGNE

Pasta sheets filled with tomato, mortadella, aubergine and ricotta, baked to perfection.

### INDIAN

#### AANCH SIGNATURE NAVRATTAN KORMA

9 varities of vegetables braised in a spiced sauce made with yogurt, cream, nuts and poppy seeds.

### **FENNEL LEMON RISSOTO**

Rice parboiled with white wine, lemon and ment, flavouerd will shallots , mustard seeds.

### **STIR FRY GARDEN VEGETABLES**

Babycorns, farm vegetbles, parsnips, beetroot, sauteed with

### **BUDDHA'S FEAST**

Broccoli, carrots,shitake mushroom, babycorn, brown rice, bok choy, tofu seared well with celery root sauce.

### **SWEET & SOUR POTATOES**

Perisian potatoes seared well with teriyaki sauce and grilled spring onions.

### **PENNE PASTA IN AROMATIC VEGETABLES**

Al dente pasta cooked with baby spinach, shitake mushrooms, asparagus, olives, saered shallots in a creamy obikwa wine sauce.

### **SHAHI PANEER**

Paneer simmered in a thick fenugreek tomato gravy.

### **TADKA PANEER**

Oven baked paneer simmered in coriander tomato, cashewnut sauce.

### **MALAI KOFTA**

Creamy potato,paneer and pineapple dumplings dipped in muglai korma sauce.

### **SUNDRIED BASIL PANEER**

Sundried basil marinated paneer baked in oven, simmered in creamy tomato oregano sauce.

### **NAWABI ALOO**

Mild curry made with ground cashews and almonds, yogurt, tomatoes, and sweet potatoes.

### **BAIGAN PATIALA**

Tandoor roasted eggplant mashed and cooked with tomatoes, onion seeds, raisins and spices.

### **KURKURI BHINDI**

Stuffed lady finder, dusted with dry mango powder, cumin and chickpea flour.

### **ALOO ANARDANA**

Yukon potatoes simmered with onions, tomato and pomegranate sauce.

### **GOBHI MELONI**

Home cooked cauliflower, with slivers of fresh ginger and served with coriander.

### **PALAK PANEER**

A flavourful curry featuring puréed spinach and paneer cheese.

### **JEERA ALOO**

Cumin flavored stirfried potatoes cooked with fresh herbs and carom seeds.

### SPICY PEANUT POTATOES

Combination of roasted peanuts, dry chilli, ginger and garlic cooked in tomato sauce.

### CHANNA PINDI/ MASALA

Traditionally spiced chickpea curry.

## DALS/LENTILS

### INDIAN

#### AANCH SIGNATURE ACHAARI CHANAA DAL

Chanaa dal simmered with whole aromatic spices, dry chilies, bay leaves, cumin seed, pickles and garnished with coriander.

#### DAL MAKHANI

Slow simmered black lentils, kidney cooked with heavy cream, butter, ginger, garlic, chilies, tomatoes and spices.

#### DAL FRY

Yellow lentils slowcooked with chilies, spices, tomatoes and onions until smooth and creamy.

#### DAL PANCHRATTAN

5 lentils cooked together with cumin seeds, coconut, ginger and garlic.

## Sweet Palate

### FRENCH

#### AANCH SIGNATURE PUMPKIN CHEESE CAKE

Fresh pumpkin puree in cream cheese with vanilla bean.

### MITHAAS

#### AANCH SIGNATURE MANGO PHIRNI

Mango souffle

### CUP CAKES

Chocolate, pineapple, strawberry, vanilla, mango, orange

### CHOCOLATE TRUFFLE CAKES

### NEW YORK CHEESE CAKES

### CHOCO & ORANGE GANACHE

### STRAWBERRY CHEESE CAKE

### APPLE PIE

### FRUIT PARFAIT

### ASSORTED PASTRY

Pineapple, lichi, lemon, blueberry, coffee

### SOOJI HALWA

### GULAB JAMUN

### RASMALAI

## Welcome Drinks

### TROPICAL

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#### AANCH SIGNATURE QUEEN'S LOVE

Green grape juice, orange juice, soda water, lemon juice sugar syrup.

#### VIRGIN MOJITO

#### LEMONADE

#### TORNADO TWIST

Cranberry, raspberry juice and lemon lime flavoured carbonated water.

#### VIRGIN PINACOLADA

Coconut milk in soda water and infused with pineapple.

### MITHI REET

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#### AANCH SIGNATURE KHUS KALI MIRCH

#### SHARBAT E ROOF AFZA

#### JAL JEERA

#### BUTTER MILK

#### LASSI

Mango, strawberry, banana.