

Banquet

In Honour of  
His Excellency  
Mr Barack H Obama,

President of the United States of America

and

Mrs Michelle Obama

Hosted by

The President of India

at

Rashtrapati Bhavan Cultural Centre

New Delhi.

on Sunday, January 25, 2015

at 2045 hrs



# Menu

## NON-VEGETARIAN

### **BROCCOLI & WALNUT SOUP**

*(Exotic soup of broccoli, garnished with walnuts)*

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### **NON-VEG TANDOORI PLATTER**

*(Galauti Kabab, Chicken Malai Tikka & Saunfiya Fish Tikka)*

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### **MUSTARD FISH CURRY**

*(Fish chunks cooked in mildly spiced mustard curry)*

### **CHICKEN KORMA**

*(Boneless pieces of chicken cooked in rich gravy)*

### **GUSHTABA**

*(Pounded mutton dumplings cooked in yoghurt & spices)*

### **ROAST LEG OF LAMB**

*(Leg of Lamb marinated with light spices and cooked in oven)*

### **MUTTON ROGAN JOSH**

*(Boneless pieces of lamb cooked in traditional Kashmiri gravy)*

### **KADHI PAKORI**

*(Yoghurt and gram flour curry with deep fried dumplings)*

### **DAL RAISINA**

*(A harmonious combination of whole black lentils and tomatoes flavoured with fenugreek leaves)*

### **SAFFRON RICE**

*(Aromatic basmati rice flavoured with saffron)*

### **ASSORTED INDIAN BREADS**

*(Tandoori Roti, Missi Roti, Pudina Paratha and stuffed Kulcha)*

### **DAHI GUJIA / PAPAD**

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### **MALPUA WITH RABRI**

*(Pancake made with thickened milk, soaked in sugar syrup and flavoured with Kewra)*

### **DATE STEAM PUDDING**

*(A rich steamed pudding made of dates and nuts)*

### **CUT FRUITS**

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### **TEA / COFFEE / KAHWA**



# Menu

## VEGETARIAN

### **BROCCOLI & WALNUT SOUP**

*(Exotic soup of broccoli, garnished with walnuts)*

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### **VEGETARIAN TANDOORI PLATTER**

*(Dahi Kabab, Tandoori Mushroom & Hariyali Kabab)*

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### **ACHARI PANEER**

*(Cottage cheese cooked with traditional pickle masala)*

### **CHHOLE**

*(White chick peas cooked with light herbs & spices)*

### **HAAK KA SAAG**

*(Luscious leaves of distinct Kashmiri spinach cooked in its own juice)*

### **BEDMI ALOO**

*(Spicy potato curry and lentil stuffed poories)*

### **CHAUNKA MATAR**

*(Fresh green peas tempered with cumin and light spices)*

### **KADHI PAKORI**

*(Yoghurt and gram flour curry with deep fried dumplings)*

### **DAL RAISINA**

*(A harmonious combination of whole black lentils and tomatoes flavoured with fenugreek leaves)*

### **SAFFRON RICE**

*(Aromatic basmati rice flavoured with saffron)*

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### **CUT FRUITS**

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### **TEA / COFFEE / KAHWA**

# Musical Score

YES WE CAN  
(English Tune)

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MEDLEY  
(Hawaii Tunes)

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KAWIKA  
(Hawaii Tune)

\*\*\*

GOLDEN HITS  
(Old Hindi Tunes)

\*\*\*

WE ARE THE WORLD  
(English Tune)

\*\*\*

MEDLEY  
(English Tunes)

\*\*\*

PART TIME LOVER  
(English Tune)

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EKLA CHALO RE  
(Bangla Tune)