RAHT

Hotels & Resorts

The Wedding Menu

Choose your favourites for every meal

RAHT MANMATHA, UDAIPUR

RAHT JUNEO ORCHARDS, HIMACHAL

RAHT AASHYANA, GOA

How it works

Tick your choices on the pages that follow

GUESTS, PER PERSON

Lunch	**₹4,500**
Dinner	**₹4,500**
High tea	**₹3,500**
Full day, all three	**₹12,500**

All prices + applicable taxes. Breakfast is included for guests staying with us.

YOUR SELECTION FOR EACH LUNCH OR DINNER

Soups: **1 vegetarian + 1 non-vegetarian**
Salads: **choose 4**
Vegetarian starters: **choose 3**
Non-vegetarian starters: **choose 3**
Vegetarian mains: **choose 3**
Non-vegetarian mains: **choose 3**
Lentils: **choose 1**
Rice: **choose 1**
Indian breads: **all served**
Raita: **choose 1**
Desserts: **1 Indian + 1 Western**

High tea: choose 4 snacks from the starters, 1 dessert, served with tea and coffee.

GOOD TO KNOW

Your menu, décor and the finer details of the celebration are planned with you by our team.

Prefer something not listed? Our chef is happy to discuss it once your wedding is confirmed.

DRIVERS, HELPERS & STAFF, PER PERSON

Your drivers, helpers and support staff are served freshly prepared staff meals, separate from the wedding menu.

Breakfast **₹350** Lunch **₹500** Dinner **₹500** High tea **₹250**

All prices + applicable taxes.

Starters

Also used for high tea snacks

VEGETARIAN STARTERS

Choose 3

- [ ] Paneer Tikka
- [ ] Paneer Tikka Hariyali
- [ ] Paneer Shashlik
- [ ] Tawa Paneer Kebab
- [ ] Cottage Cheese & Bell Pepper Skewers with Peanut Sauce
- [ ] Palak aur Anar ki Tikki
- [ ] Dahi ka Kebab
- [ ] Hara Bhara Kebab
- [ ] Vegetable Shami Kebab
- [ ] Stuffed Fried Mushroom
- [ ] Vegetable Spring Rolls
- [ ] Vegetable Salt & Pepper
- [ ] Chilli Potatoes
- [ ] Golden Fried Baby Corn

NON-VEGETARIAN STARTERS

Choose 3

- [ ] Murgh Tikka Kali Mirch
- [ ] Murgh Malai Kebab
- [ ] Chicken Reshmi Kebab
- [ ] Tangdi Kebab
- [ ] Chicken Satay with Peanut Sauce
- [ ] Chicken Nuggets with Barbecue Sauce
- [ ] Chicken Spring Rolls
- [ ] Chilli Chicken (Dry)
- [ ] Barra Kebab
- [ ] Boti Kebab
- [ ] Seekh Kebab
- [ ] Shami Kebab
- [ ] Mutton Satay with Chilli Peanut Sauce
- [ ] Machhli Amritsari
- [ ] Fish Fingers with Tartare Sauce

Soups & Salads

VEGETARIAN SOUPS

Choose 1

- [ ] Tamatar Dhaniye ka Shorba
- [ ] Dal Shorba
- [ ] Subz Shorba
- [ ] Badam ka Shorba
- [ ] Rasam
- [ ] Cream of Tomato
- [ ] Cream of Mushroom
- [ ] Cream of Broccoli
- [ ] Cream of Cauliflower
- [ ] Cream of Vegetables
- [ ] Vegetable Sweet Corn Soup
- [ ] Hot & Sour Soup
- [ ] Manchow Soup
- [ ] Roasted Tomato & Garlic Soup
- [ ] Pumpkin & Roasted Garlic Soup

NON-VEGETARIAN SOUPS

Choose 1

- [ ] Murgh Badami Shorba
- [ ] Chicken Yakhni
- [ ] Mutton Yakhni
- [ ] Paya Shorba
- [ ] Murgh aur Subz Shorba
- [ ] Lemongrass & Coriander Chicken Soup
- [ ] Lamb Broth
- [ ] Chicken & Almond Broth
- [ ] Chicken Sweet Corn Soup
- [ ] Chicken Hot & Sour Soup
- [ ] Chicken Manchow Soup
- [ ] Chicken Consommé with Coriander Dumplings
- [ ] Mutton Consommé with Vegetables

SALADS

Choose 4

- [ ] Kachumber Salad
- [ ] Aloo Chaat
- [ ] Chana Chaat
- [ ] Sliced Green Salad
- [ ] Gado-Gado Salad
- [ ] Tamatar aur Paneer ka Salad
- [ ] Baby Onions in Red Vinegar
- [ ] Fresh Fruit Chaat
- [ ] Apple & Walnut Salad
- [ ] Tossed Green Salad
- [ ] Caesar Salad
- [ ] Cucumber in Garlic Yoghurt
- [ ] Carrot Salad with Sesame Dressing
- [ ] Chilli Garlic Marinated Mushrooms
- [ ] Murgh Chaat *(non-veg)*
- [ ] Hawaiian Salad
- [ ] Shredded Lamb Salad with Sesame *(non-veg)*
- [ ] Tuna & Bean Niçoise *(non-veg)*

Vegetarian Mains

Choose 3 across these lists

VEGETARIAN MAINS · INDIAN

- [ ] Dum Aloo Banarasi
- [ ] Dum Aloo Kashmiri
- [ ] Achari Aloo
- [ ] Hing aur Dhaniye ke Chatpate Aloo
- [ ] Hare Pyaz aur Aloo
- [ ] Bharwan Aloo Korma
- [ ] Malai Kofta
- [ ] Lauki ke Kofte
- [ ] Khazana-e-Lazzat
- [ ] Aloo Bukhara Kofta
- [ ] Palak ke Kofte
- [ ] Aloo Gobhi Matar
- [ ] Shimla Mirch ka Salan
- [ ] Mirchi aur Baingan ka Salan
- [ ] Gobhi Adraki
- [ ] Hare Bhare Phool *(Gobhi & Broccoli)*
- [ ] Meloni Tarkari
- [ ] Khoya Matar Masala
- [ ] Subz Panchratni
- [ ] Vegetable Jalfrezi
- [ ] Matar Mushroom Masala
- [ ] Mushroom Do Pyaza
- [ ] Karela Do Pyaza
- [ ] Bharwan Karela
- [ ] Bhindi Amchoor Wali

VEGETARIAN MAINS · PANEER

- [ ] Palak Paneer
- [ ] Kadhai Paneer
- [ ] Matar Paneer
- [ ] Paneer Jalfrezi
- [ ] Tawa Paneer
- [ ] Khade Masale ka Paneer
- [ ] Paneer Lababdar
- [ ] Paneer Kali Mirch
- [ ] Paneer ki Khurchan
- [ ] Aloo Matar Paneer

VEGETARIAN MAINS · CONTINENTAL

- [ ] Sicilian Vegetable Stew
- [ ] Wood-Roasted Vegetables with Sweet Garlic
- [ ] Grilled Vegetables with Balsamic & Olive Oil
- [ ] Cauliflower Mornay
- [ ] Ratatouille Niçoise
- [ ] Roasted Potato Wedges with Rosemary
- [ ] Glazed Mixed Vegetables
- [ ] Broccoli Sautéed in Garlic Butter
- [ ] Bell Pepper & Eggplant Stew with Basil & Olives
- [ ] Buttered Broccoli & Cauliflower with Couscous
- [ ] Vegetable Lasagne
- [ ] Spinach & Ricotta Lasagne

Non-Vegetarian Mains

Choose 3 across these lists

NON-VEGETARIAN MAINS · INDIAN

- [ ] Murgh Khaas Korma
- [ ] Murgh Makhani Kesari
- [ ] Murgh Achari
- [ ] Murgh ka Mokul
- [ ] Murgh Tikka Butter Masala
- [ ] Palak Murgh
- [ ] Murgh Dahi Wala
- [ ] Kadhai Chicken
- [ ] Chicken Curry
- [ ] Achari Gosht
- [ ] Mutton Dahi Wala
- [ ] Kadhai Mutton
- [ ] Gosht Do Pyaza
- [ ] Palak Gosht
- [ ] Nahari Gosht
- [ ] Shan-e-Raan
- [ ] Dum ki Chaamp
- [ ] Bhuna Gosht
- [ ] Goan Fish Curry
- [ ] Malika-e-Dariya
- [ ] Bengali Fish Curry
- [ ] Machhli Amritsari

NON-VEGETARIAN MAINS · CONTINENTAL

- [ ] Pan-Fried Chicken Breast, Tomato Mushroom Sauce
- [ ] Shredded Chicken, Tomato & Mushroom Sauce
- [ ] Mustard-Marinated Grilled Chicken
- [ ] Lemon & Thyme Chicken
- [ ] Cheese-Filled Chicken Breast, Red Wine Sauce
- [ ] Grilled Sole, Lemon Butter Caper Sauce
- [ ] Pan-Fried Sole Fillet, Spicy Tomato Salsa
- [ ] Grilled Fish, Lemon Butter Sauce
- [ ] Grilled Lamb Chops, Red Wine Sauce
- [ ] Sautéed Lamb Shanks with Haricot Beans
- [ ] Braised Lamb Shoulder with Glazed Roots
- [ ] Roast Leg of Lamb, Mint & Garlic Jus
- [ ] Lamb Stew with Carrots & Potatoes
- [ ] Roast Leg of Lamb, Red Wine & Mushroom Sauce

Lentils, Rice & Breads

LENTILS

Choose 1

- [ ] Dal Makhani
- [ ] Dal Panchratni
- [ ] Yellow Dal Tadka
- [ ] Kairi Arhar Dal
- [ ] Dal Palak Masaledar
- [ ] Rajma Masaledar
- [ ] Punjabi Chole
- [ ] Pindi Chole
- [ ] Dal Amritsari

RICE

Choose 1

- [ ] Peas Pulao
- [ ] Jeera Pulao
- [ ] Kashmiri Pulao
- [ ] Vegetable Pulao
- [ ] Matar aur Gatte ka Pulao
- [ ] Phaldari Pulao
- [ ] Vegetable Biryani
- [ ] Steamed Rice
- [ ] Biryani *(mutton, chicken or gosht kofta)*
- [ ] Vegetable or Chicken Fried Rice

INDIAN BREADS · ALL SERVED

- [ ] Butter Naan
- [ ] Plain Naan
- [ ] Garlic Naan
- [ ] Lachha Paratha
- [ ] Pudina Paratha
- [ ] Tandoori Roti
- [ ] Missi Roti

RAITA

Choose 1

- [ ] Jeera Raita
- [ ] Mint Raita
- [ ] Pineapple Raita
- [ ] Cucumber Raita
- [ ] Tomato Raita
- [ ] Dahi Bhalla

Desserts

DESSERTS · INDIAN

Choose 1

- [ ] Fruit Kheer
- [ ] Kulfi
- [ ] Rasmalai
- [ ] Kala Jamun
- [ ] Gulab Jamun
- [ ] Moong Dal Halwa
- [ ] Gajar ka Halwa *(seasonal)*
- [ ] Badam ka Halwa
- [ ] Jalebi with Rabri
- [ ] Malpua with Rabri
- [ ] Phirni

DESSERTS · WESTERN

Choose 1

- [ ] Mud Cake
- [ ] Tiramisu
- [ ] Vanilla Ice Cream with Sauces & Nuts
- [ ] Chocolate Truffle Cake
- [ ] Pineapple Cake
- [ ] Fruit Cake
- [ ] Apple Crumble
- [ ] Apple Strudel
- [ ] Caramel Custard
- [ ] Chocolate Soufflé
- [ ] Lemon Soufflé
- [ ] Opera Cake
- [ ] Strawberry Cheesecake
- [ ] Mango Cheesecake
- [ ] Sliced Fresh Fruit