



# *Catering*

## MENU

SPECIAL OCCASIONS | FESTIVITIES | COOPERATE PACKAGES

Catering Specialist: Tel +973 3918 5338

Email: [catering@lanternsrestaurant.com](mailto:catering@lanternsrestaurant.com) · [www.lanternsgroup.com/catering](http://www.lanternsgroup.com/catering)

# Catering Package

**TidBit Package (great for nibbling) - BD 5.500 | per person (minimum 20 people)**

Starters - Choose 4 items

Grills - Choose 1 item

Dessert - Choose 1 item

**Budget Friendly Package - BD 6.900 | per person (minimum 20 people)**

Starters - Choose 2 items

Grills - Choose 1 item

Salad - Choose 1 item

Main Course - Choose 2 item

Sides - Choose 2 item

Dessert - Choose 1 item

**Mid Range Package - BD 8.500 | per person (minimum 15 people)**

Starters - Choose 2 items

Grills - Choose 1 item

Salad - Choose 3 item

Veg Main Course - Choose 2 item

Non Veg Main Course - Choose 2 item

Sides - Choose 2 item

Dessert - Choose 2 item

**High End Package - BD 12.500 | per person (minimum 15 people)**

Starters - Choose 3 items

Grills - Choose 2 item

Salad - Choose 3 item

Veg Main Course - Choose 2 item

Non Veg Main Course - Choose 3 item

Sides - Choose 3 item

Dessert - Choose 3 item

Live Counter - Choose 1 item

**Grand Package - BD 15.000 | per person (minimum 15 people)**

Starters - Choose 4 items

Grills - Choose 3 item

Salad - Choose 4 item

Veg Main Course - Choose 3 item

Non Veg Main Course - Choose 4 item

Sides - Choose 3 item

Dessert - Choose 3 item

Live Counter - Choose 2 item

**Chef's Choice**

**Most Popular and Chef recommended Chinese or Indian Menu**

(Please see Catering Menu)

**Chaat Package - BD 3.000 | per person (minimum 50 people)**

Select 4 items (Please see Catering menu)

Includes chaat maker

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**Name**

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**Mobile Number**

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**Email**

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**Event Date**

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**No. of Guest**

**Customized Orders Are Available.  
Please speak to our specialist to plan your next event**

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Email: catering@lanternsrestaurant.com

## ADDITIONAL SERVICES

### 1. Live Cooking Stations

- Pasta Station
- Tandoor Grill Station
- Wok Station
- Dim Sum Station

**BD 2.000 per person per counter (above 25 pax)**

**BD 50.000 per counter (below 25 pax)**

**3. Waiters - BD 2.500** per waiter per hour

**4. Bartenders - BD 30** per bartender

**5. Tables & Chairs - 500 fils** per chair and BD 5.000 per table

\*Minimum 24 hrs advance order required

\*Seafood, Lamb and Beef items may require BD 0.500 - 1.000 per person per Main Course Dish

# Appetizers

to start with

## Indian

- Galouti Kebab**  
Melting lamb with baby lacha paratha
- Crunchy Onion Bhajji**  
Gram flour battered onion fritters served with mint & tamarind chutney
- Chapli Kebab**  
Griddled spiced lamb with baby lacha paratha
- Paneer Kurkure**  
Cottage cheese fingers, crisp fried, beet mayo & mint chutney
- Hara Bhara Kebab**  
Green vegetables, cashew, spices, grounded and pan-fried with mint chutney
- Chicken Sixty Five**  
Crisp spiced chicken tossed in a dry spicy tadka
- Reshmi Roll**  
Bite size chicken, curried yogurt, salad in rumali roti
- Delhi Tikka Rolls**  
Bite size charred chicken, arugula, masala onion, mint chutney rumali roti
- Paneer Veggie Rolls**  
Spicy paneer, veggies, masala onion, mint chutney rumali roti
- Mini Samosa**  
with cheese or vegetables

## International

- Jalapeno Cheese Balls**  
Cheddar, emmental, jalapeno, coriander, deep fried, diablo sauce
- Keftedes**  
Beef meatballs stuffed with ricotta cheese cooked in tomato concasse
- Breaded Shrimp** add BD 1 /- per person  
Fried in breadcrumb and served with diablo sauce
- Beef And Cheese Empanadas**  
Ground beef and cheese in savory pastry served with salsa
- Fish Finger Goujon**  
Crispy fried fish fingers, tartar sauce
- Baked Mushrooms**  
Mushroom filled with cheddar cheese, onions and leeks

# Oriental

- Five Spice Chicken**  
Crispy shredded chicken, five spices with chopped green pepper, onions
- Chicken Sikkimese**  
Chicken tossed in ginger, garlic and chilies with asian sauce
- Soya Chili Chicken**  
Soya, green and yellow peppers
- Chinese Chicken Roast**  
Chicken roasted in chinese spices
- Fish Butter in Chili Oyster**  
Chunks of seabass, crunchy wonton sheets tossed in butter, oyster sauce & chili oil
- Chicken Sixty Five**  
Crisp spiced chicken tossed in a dry spicy tadka
- Kai Chai Chicken Wings**  
Tossed in manchurian spices
- Kai Chai Chicken Wings**  
Crispy wings in black pepper sauce
- Chicken Lolipops**  
Chicken wings marinated, fried, cooked in a special saute of garlic, onion and sauces
- Vegetable Spring Rolls**  
Cabbage, carrots, green onions & noodles in crispy wonton wrapper
- Eggplant Chili Basil**  
Crispy eggplant, thai chili & basil in oyster sauce
- Cauliflower Sikkimese**  
Cauliflower tossed in ginger, garlic and chilies with asian sauce
- Prawn Sesame Toast**  
Triangles of deep fried bread topped with minced prawns
- Prawn Sikkimese** add BD 1 /- per person  
Tossed in ginger, garlic and chilies with asian sauce
- Thai Fried Squid**  
Deep fried squid tossed with turmeric, garlic and brown onion
- Hot Garlic Prawns** add BD 1 /- per person  
Sautéed prawns in garlic tomato & sweet pepper
- Potli Crab**  
Cheese and crab crispy
- Gyoza**  
Pan-fried chicken dumpling with tangy ponzu sauce
- Dumplings (Steamed or Fried)– Select one**  
 Prawn Sui Mei (add 0.500 / pp)    Shanghai Chicken    Jiozi Beef    Crystal Vegetable

# Salad & Cold Mezze

for your comfort

## International

- Classic Chicken Caesar**  
Lettuce, radicchio, turkey bacon, poached eggs, shaved parmesan cheese
- Green Salad**  
3 kinds of lettuce, tomato, cucumber, corn served with your lemon dressing
- Asian Spring Salad**  
Green leaves, bean sprouts, edamame, cherry tomato, red radish, in ginger dressing
- Maharaja Royale**  
Green leaves and olives topped with feta cheese and pomegranate and balsamic dressing
- Greek Salad**  
Sliced cucumbers, tomatoes, green bell pepper, red onion, olives & feta cheese in greek dressing
- Avocado and Quinoa Salad**  
Mixed lettuce, crab sticks, tomatoes, edamame in house balsamic dressing
- Yasi Salad**  
French beans, bell peppers, onion drizzled with sesame sauce and olive oil
- Potato Chickpeas Salad**  
Chickpeas, potato, jalapeno, tossed with masla spices and lemon
- Corn Salad**  
Corn, Cherry tomato, red onion basil mixed with a special tangy sauce
- Apple Salad**
- Avocado Prawn Salad** add BD 1 /- per person  
A Vietnamese classic! Avocado, prawns, dijon mustard, spring onion, lamb's lettuce and watercress leaves

## Cold Mezze

- Hummus**
- Taboulleh**
- Fatoush**
- Kachumber Salad**
- Cucumber Salad**
- Mutabal**

# Soups

to warm up

- Sweet Corn Chicken**  
Chinese style egg drop soup with chicken
- Creamy Corn Soup**  
Rich and creamy corn with choice of vegetables or chicken
- Dal Soup**  
Lightly spiced yellow lentil soup served with lemon wedge and crispy croutons
- Hot & Sour Soup**  
Vegetable or chicken
- Tom Yum Soup** add BD 1 /- per person  
Prawns & mushroom flavoured with galangal and lemon grass
- Wild Mushroom Soup**  
Portobello, oyster and button mushrooms cooked in creamy vegetable stock
- Vegetable Manchow Soup**  
Diced vegetables, coriander chili and garlic
- Roasted Cherry Tomato Soup**  
Selected tomato, garlic herbs & fresh cream

# Tandoori Grills

from the clay oven

## Chicken

- Chicken Tikka**  
Spicy dried chicken thigh marinated in yogurt, garam masala, onion & garlic
- Tandoori Chicken**  
Roasted spring chicken marinated in yogurt, flavored with ginger, garlic and tandoori spices
- Hariyali Tikka**  
Chicken breast marinated in the blended mixture of spices, mint and coriander
- Peshwari Chicken Drumsticks**  
Drumsticks, filled with minced saffron and cheddar cheese cooked in a tandoor and served with mint chutney
- Mirchi Chicken Tikka**  
Chicken coated with crushed black
- Murg Malai**  
Chicken breast marinated with cream, cheese, cashew nut and yogurt
- Kashmiri Chicken Seekh**  
Minced chicken with herbs and spices, coated with bell pepper

## Lamb add 0.500/- per person

- Lamb Chops**  
Lamb chops flavoured with garam masala and a hint of paprika
- Irani Mutton Tikka**  
Marinated with herbs and irani spices
- Lamb Seekh Kebab**  
Minced lamb spiced with herbs, onions, coriander and chilli

## Seafood add BD 1 /- per person

- Hammour Fish Tikka**  
Lightly spiced hammour seasoned with onion and garam masala
- Tandoori Prawns**  
Lightly spiced jumbo prawns seasoned with onion and garam masala

## Vegetarian

- Tandoori Broccoli & Cauliflower**  
Florets flavored with mustard oil & spices
- Tandoori Mushroom**  
Spinach and cheese stuffed mushrooms marinated in masala
- Paneer Tikka**  
Cottage cheese flavored with fennel, grilled in a tandoor
- Vegetable & Cheese Hariyali**  
Spinach and cheese filling



# Main Course

savour in every bite

## Indian Lamb add 0.500/- per person, Seafood add BD 1 /- per person

### Non vegetarian

- Chicken Makhani**  
Boneless tandoori chicken in rich creamy tomato sauce
- Chicken Curry**  
Chicken tikka tossed with onion and peppers in a spicy tomato sauce garnished with boiled egg
- Chicken Jalfrezi**  
Julienne of chicken tossed with tomato, onion and green pepper in a lightly spiced masala gravy
- Chicken Korma**  
Marinated chicken cooked in a rich and creamy cashew sauce
- Mirchi Keema**  
Minced chicken and chili cooked to perfection with herbs and spices
- Chicken Vindaloo**  
Chicken in fiery red vinegar curry sauce
- Lamb Rogan Josh**  
Braised lamb chunks cooked in a spicy kashmiri style curry
- Lamb Saagwala**  
Lamb cooked in creamy spinach puree
- Prawn Coconut Curry**  
Cooked in fresh coconut milk and flavored with curry leaves
- Prawn Masala**  
Prawn tossed in a spicy masala gravy with herbs and spices
- Hammour Fish Curry**  
South Indian style curry flavoured with coconut milk and fragrant spices with fish
- Mixed Seafood Curry**  
Prawn, fish and calamari in spiced brown curry sauce

### Vegetarian

- Paneer Makhani**  
Diced cottage cheese simmered in rich creamy tomato sauce
- Paneer Saagwala**  
Diced cottage cooked in creamy spinach puree
- Paneer Kadai**  
Cottage cheese, onion and bell peppers cooked with indian spices
- Methi Malai Matar**  
Green peas cooked with fenugreek and khoya in a rich fragrant almond cream
- Dal Makhani**  
Black lentil and red kidney beans cooked with butter, cream and selected spices

- Mixed Vegetable Curry**  
Assorted diced vegetables in dry masala curry
- Dal Tadkawala**  
Yellow moong lentils mildly spiced with green chili, garlic with ghee
- Jeera Aloo**  
Diced potato cubes tossed with cumin seeds and ghee
- Bhindi Masala**  
Mildly spiced okra cooked with onion masala
- Aloo Gobi**  
Diced cauliflower and potato cooked in spices tempered in ghee
- Mirchi Baingan Ka Salan**  
Hyderabad preparation of brinjal and fresh sweet green chilli in a mildly flavored coconut gravy

## Biryani

- Chicken Biryani**  
Saffron flavored basmati rice & chicken served with egg & nuts
- Lamb Biryani**  
Lamb pieces cooked with saffron flavored basmati rice served with egg & nuts
- Prawn or Fish Biryani** add BD 1 /- per person  
Saffron flavored basmati rice topped with fried onions
- Sabz Biryani**  
Seasonal vegetables with basmati topped with brown onions and dried fruits & nuts

## Oriental Beef & lamb add 0.500/- per person, Seafood add BD 1 /- per person

### Chicken

- Orange Chicken**  
Wok tossed crispy chicken in sweet and tangy orange sauce
- Chicken Schezuan**  
Chicken pieces in fiery sauce & pepper oil
- Kung Pao Chicken**  
Peanuts, green and yellow pepper in sweet and tangy sauce
- Sweet and Sour Chicken**  
Pineapple, tomato, pepper in sweet & sour sauce
- Thai Chili Chicken**  
Sliced chicken in lemon grass and chili paste sauce
- Chicken with Crispy basil**  
Tossed in house sauce

## Beef & Lamb

- Beijing Beef**  
Crispy tenderloin, mixed peppers in sweet and tangy hoisin sauce (recommend live cooking station)
- Beef and Broccoli**  
Tender tenderloin, fresh broccoli in ginger soya sauce
- Mongolian Beef**  
Sliced tenderloin, peppers, onion mongolian sauce
- Beef Chili**  
Beef slices, green chili, onion & green pepper
- Black Pepper Beef**  
Peppered sliced tenderloin and asparagus
- Dry Chili Lamb**  
Shredded lamb, thai chili, green and red pepper, ginger, garlic
- Black Peppered Lamb**  
Stir-fry lamb with ginger & spring onion
- Crisy Shredded Lamb**  
Green peppers & chili tossed in stir fry sauce

## Seafood add BD 1 /- per person

- Mixed Seafood Black Bean**  
Prawn, squid, fish and black bean sauce
- Thai Chili Shrimp**  
Sliced shrimps, lemon grass in chili paste sauce
- Prawn Hot Garlic**  
Sautéed in garlic tomato, sweet pepper
- Chili Dry Prawns**  
Soya marinated tossed in green chillies, onion and red and green peppers
- Sweet and Sour Sea bass**  
Pineapple, tomato, onion, peppers in sweet & sour sauce
- Hongkong Style Steamed Sea Bass**  
Ginger, garlic soya sauce topped with coriander

## Vegetables

- Vegetable Manchurian**  
Minced vegetables rounders in dark ginger coriander sauce
- Chili Paneer**  
Soya marinated tossed in green chillies, onion and red and green peppers
- Schezuan Stir Fry Vegetables**  
Broccoli, pok choy, mushrooms, water chestnuts in stir-fry sauce in fiery sauce & pepper oil
- Eggplant Chili Basil**  
Crispy eggplant, thai chili, basil in oyster sauce
- Kung Pao Vegetables**  
Peanuts, green and yellow pepper in sweet and tangy sauce
- Mixed Vegetables in Miso**  
Cashew nuts, broccoli, bok choy, mushroom, mixed peppers, snow peas, water chestnut and ginger

# International

**Grilled Hammour with lemon Butter sauce** add BD 1 /- per person  
Grilled Hammour with lemon Butter sauce

**Grilled Hammour in cream sauce with spinach** add BD 1 /- per person  
Grilled Hammour in cream sauce with spinach

**Mushroom Florentine**  
Spinach and mushroom in creamy white sauce

**Beef Lasagna**  
Baked bolognese lasagna, basil and cheese

**Penne Pasta**  
with Red, White or mixed sauce

**Chicken Pot Pie**  
Chicken and mushroom in creamy sauce wrapped in puff pastry

# Your Sides

## Bread, Rice & Noodles

### Bread

- |  |   |
|--|---|
| <input type="checkbox"/> Naan                          | <input type="checkbox"/> Garlic Naan (add 200 fils)   |
| <input type="checkbox"/> Roti                          | <input type="checkbox"/> Kabuli Naan (add 300 fils)   |
| <input type="checkbox"/> Butter Naan                   | <input type="checkbox"/> Papad  |
| <input type="checkbox"/> Pudina Paratha (add 200 fils) | <input type="checkbox"/> Stuffed Naan (add 200 fils)<br><input type="radio"/> Potato <input type="radio"/> Cheese <input type="radio"/> Minced Meat <input type="radio"/> Veg |

### Rice

- |                                       |                                       |                                     |
|---------------------------------------|---------------------------------------|-------------------------------------|
| <input type="checkbox"/> Steamed Rice | <input type="checkbox"/> Biryani Rice | <input type="checkbox"/> Jeera Rice |
| <input type="checkbox"/> Pulao Rice   | <input type="checkbox"/> Jasmine Rice |                                     |

### Noodles

- |  |  |
|--|--|
| <input type="checkbox"/> Vegetable Hakka Noodles | <input type="checkbox"/> Garlic Fried Rice   |
| <input type="checkbox"/> Kung Pao Noodles        | <input type="checkbox"/> Dragon Fried Rice (add 500 fils per person)<br>Spicy butter fried rice with vegetables, beef, prawn and chicken |
| <input type="checkbox"/> Vegetable Fried Rice    |  |

#### Complementary Condiments

Chinese - Schezuan sauce, chili vinegar, burnt chili oil  
Indian - Papad, Mint Chutney, Pickle Onion, Mango Chutney

# Dessert

## Sweet endings

### Hot

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| <input type="checkbox"/> Gulab Jamun | <input type="checkbox"/> Suji Halwa |
| <input type="checkbox"/> Ghaja Halwa | <input type="checkbox"/> Omali      |

### Cold add 500 fils /- per person

- |  |   |
|--|---|
| <input type="checkbox"/> Ras malai             | <input type="checkbox"/> Fruit Salad    |
| <input type="checkbox"/> Rasgula               | <input type="checkbox"/> Mango Mousse   |
| <input type="checkbox"/> Kulfi                 | <input type="checkbox"/> Cream caramel  |
| <input type="checkbox"/> Strawberry Cheesecake | <input type="checkbox"/> Chocolate cake |
| <input type="checkbox"/> Banana Toffee         | <input type="checkbox"/> Carrot cake    |

# Chaat Menu

BD 3/- per person - includes Chef  
(Select 4 items)

Sev Puri  
Pani Puri  
Dahi Bhalla  
Bhel Puri  
Samosa Chaat  
Kachori Chaat  
Papdi Chaat  
Pav Baji -add cheese  
Cheese Pav Bajii  
Lassi

# Chef's Choice

## Packages

### ORIENTAL MENU

BD 11.500 per person

#### Appetizer

Vegetable Spring Rolls | Soya Chili Chicken

#### Soup

Sweet Corn Soup (Chicken or Veg)

#### Dim Sum

Chicken Shangai | Crystal vegetables

#### Main Course

Sweet and Sour Chicken | Prawn Hot Garlic | Beef and Broccoli

#### Sides

Vegetable Hakka Noodles | Vegetable Fried Rice

#### Dessert

Banana Toffee

Spicy schezuan sauce | Chili Vinegar | Sweet Chili sauce | Soy

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Fresh Dim Sum Counter BD 25/- with chef

Live Wok Station BD 35/- with chef

# Chef's Choice

## Packages

### INDIAN MENU - NON VEGETARIAN

BD 11.500 per person

#### Appetizer

Paneer Kurkure | Onion Bhajji | Chicken Sixty Five

#### Salad

Maharaja Royal | Apple Salad

#### Tandoori Grills

Chicken Tikka | Reshmi Kebab

#### Main Course

Chicken Makhani | Lamb Rogan Josh | Dal Tadka | Chicken Biryani

#### Bread and Rice

Buttered Naan | Pulao Rice

#### Dessert

Gulab Jamun | Fruit Salad with Cream

Pickle, Papad and Chutney

### INDIAN MENU - VEGETARIAN

BD 8.500 per person

#### Appetizer

Paneer Tikka | Onion Bhajji | Cauliflower Salt and Pepper

#### Salad

Maharaja Royal | Apple Salad

#### Tandoori Grills

Vegetable Seekh Kebab | Kala Chana Kebab

#### Main Course

Dal Makhani | Palak Paneer | Jeera Aloo | Vegetable Curry

#### Bread and Rice

Buttered Naan | Jeera Rice

#### Dessert

Gulab Jamun | Fruit Salad with Cream

Pickle, Papad and Chutney

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Live cooking of fresh bread and Tandoori Grills

BD 50/- with chef