



pride *of* **asia**

EVENTS • CATERING • HOSPITALITY



## Tailored services to meet your event expectations

Pride Of Asia Caters for Asian Weddings & Special Events. We provide authentic classic Pakistani, Bengali and Indian dishes for all occasions.

We provide comprehensive bespoke wedding packages as well as catering for corporate hospitality events and charity dinners.

We are dedicated to ensuring the smooth running of your event and we pay great attention to all details which come together to make it perfect and that is Truly... A Day To Remember...

With a wealth of experience in Asian Catering & Event management, Pride Of Asia Caterers provides you with over 3 decades of culinary expertise delivering nothing but a Standard of Excellence.

Our Experienced event consultants will guide you through every aspect of organising your function, whether you are in the early stages of planning, or putting the finishing touches to your celebrations.



*Event Specialists -  
Caterers - Wedding Planners*



# Canapés

## VEGETARIAN

- ✓ Cocktail Veg Spring Rolls
- Cocktail Paneer Spring Rolls
- ✓ Mini Onion Bhaji (Pakoras)
- ✓ Mini Onion Rings (Battered or breadcrumb)
- ✓ Cocktail Mini Aloo Tikki
- Cheese with Olives
- Feta Cheese with Chilli Olives
- Chilli Paneer
- Tandoori Paneer Tikka
- ✓ Cocktail Vegetable Samosa
- Paneer Potli
- Cheese Pockets

- Cocktail Paneer Samosa
- Aloo Papri Chaat (in spoons or boats)
- ✓ Pani Puri Shots
- ✓ Tandoori Mushrooms On Skewers
- ✓ Crispy Coated Mushrooms
- ✓ Cocktail Falafels
- Paneer Pudhina Pakora
- Achari Paneer Tikka
- Cheese & Spinach Puff Pastry
- Cucumber with Goats Cheese
- Cheese Potato & Onion Rolls

## NON-VEGETARIAN

- Chicken Pakora
- Chicken Tikka
- Cocktail Lamb Samosa
- Cocktail Seekh Kebabs
- Cocktail Mini Shami Kebabs
- Cocktail Kofta
- Kaati Kebab Rolls
- Zeera Chicken
- Coconut Breaded Butterfly King Prawns
- Filo pastry King Prawns
- Tempura King Prawns
- Smoked Salmon Bagels with Cream Cheese
- Cocktail Chicken Samosa

- Mini Sliders
- Smoked Salmon Blini with Horseradish Sauce
- Smoked Salmon Blini with Cream Cheese
- Prawn Blini with Cocktail Sauce
- Tuna Brioche Bites
- Prawns with Avocado on Bread Cut Outs
- Smoked Salmon with Cream Cheese on Bread Cut Outs
- Fish & Chip Cones
- Cocktail Masala Fish
- Chilli Prawns
- Chicken Puff Pastry
- Lamb Puff Pastry



# Starters

Be our guest at your own function

## VEGETARIAN

- Aloo Papri Chaat – Potato channa, yoghurt blended with chaat masalla in tamarind sauce.
- ✓ Bhel Puri – As aloo Papri Chaat but served with special sauces
- ✓ Spring Roll – Spiced Chinese style vegetables in pastry rolls
- ✓ Mix Veg. Balls – Deep fried mix Vegetable Cutlets
- ✓ Mogo Chips – Deep Fried Cassava served crispy with seasoning
- Paneer Tikka (Tandoori) – Indian cheese marinated & cooked in clay oven
- ✓ Vegetable Samosa – Triangular shaped parcels filled with tasty mix vegetables
- ✓ Aloo Tikki – Potato cutlets lightly spiced
- ✓ Mix Vegetable Soup – Exotic blend of mix vegetables cooked & served as a soup for an appetiser.
- Cheese & Spinach Puff Pastry – Delicious melted cheese & spinach in a golden puff pastry
- ✓ Daal Bhajia – Spicy lentils deep fried in batter
- ✓ Katchori – A mixture of various masalas in a pastry based dish
- ✓ Mixed Bhajia (Pakora) – A mixture of fresh vegetables deep fried in spicy batter
- ✓ Onion Bhajia – Onions deep fried in spicy batter
- ✓ Spring Roll – Spiced Chinese style vegetables in small pastry rolls
- Samosa Chaat – Hot channa masala, red onion, green chilli, yoghurt blended with chaat masalla in tamarind sauce and chilli sauce with tasty mix vegetable
- ✓ Chilli Corn – Corn On The Cob or niblets sauted with chilli & spicy masala
- Harayali Paneer Tikka – Indian Cheese marinated in spinach & yogart cooked in a tandoor
- ✓ Veg Chow Mein – Chinese-style dish of steamed or stirfried seasonal fresh vegetables, bean sprouts and served with fried noodles.

## NON-VEGETARIAN

- Meat or Chicken Samosa – Triangular filo pastry parcels stuffed chicken or lamb
- Seekh Kebabs – Spicy minced lamb prepared in a traditional tandoor
- Shami Kebabs – Minced lamb cutlets with spices, fried in egg batter
- Chapli Kebab – Minced lamb with onion and, tomatoes cooked on a tawa, topped with melted cheese.
- Reshmi Kebabs – Minced chicken with a range of spices prepared in a tandoor
- Chicken Pakora – Tender pieces of chicken deep fried in batter
- Chicken Tikka – Chicken marinated in spicy yoghurt cooked in a tandoor oven
- Tandoori Chicken – Tender pieces of chicken marinated in fresh ground spices
- Peri Peri Wings – Chicken wings cooked in a special peri peri marinate
- Roast Chicken – Chicken marinated in spices and roasted
- Deghi Chicken – Chicken marinated in yoghurt, coconut and chick pea dall
- Chicken Wings – wings marinated in our own special sauces and prepared in a tandoor
- Jeera Chicken – Chicken made with roasted cumin seeds and ground black pepper
- Murgh Malai Tikka – Tender pieces of chicken marinated in coriander, cream and butter
- Peshwari Tikka – Tender pieces of chicken with coriander, butter, coconut and cashews
- Haryali Tikka – Chicken pieces marinated in green chillies and fresh green herbs
- Chilli Chicken – Wings in a yoghurt and spice marinade with chilli sauce
- Chicken Pakora – Tender chicken pieces deep-fried in batter with spices
- Lamb Tikka – Lamb pieces marinated in spices cooked in a tandoor
- Deghi Boti – Pieces of lamb marinated in yoghurt, coconut and chick pea dahl
- Butter Malai Chicken Tikka – Chicken marinated in butter & cream grilled over tandoor: Served on or off the bone.
- Shah Jahani Murgh – Exotic blend of medium to mild spices slow cooked in a creamy shahjahani base marinated with Fresh Baby leaf spinach with shrimps exotically cooked & served as an appetiser
- Murgh Tikka Pakora – Chicken marinated with onion, capsicum and mixed salad cooked with chefs own recipe.
- Tandoori Fish – Fish in a spicy marinade cooked in a tandoor
- Fried Masalla Fish – Marinated in spices and fried in batter
- Tandoori Lamb Chops – Lamb chops marinated and freshly prepared in a tandoor
- Mixed Grill – Pieces of chicken and lamb served on a skewer with peppers
- Chow Fein Prawns – Prawns stirfried with onions & peppers
- Lamb strips – Indo Chinese style lamb strips sautéed in a special sauce
- Chicken strips – Indo Chinese style chicken strips sautéed in a special sauce
- Full Salmon Thali – With roast vegetables & prawns
- Sea Bass – Served with mixed leaf salad & sauce
- Leg Of Lamb – With all the trimmings
- Chicken Puff Pastry – Golden puff pastry wrapped in a chicken breast
- Roast Chicken on the bone cooked in POA's Speacial Sauce
- Chicken Chow Mein – Chinese-style dish of steamed or stirfried vegetables, bean sprouts topped with shredded chicken and served with fried noodles.
- Lamb Chow Mein – Chinese-style dish of steamed or stirfried vegetables, bean sprouts topped with shredded Lamb and served with fried noodles.
- Shrimp Chow Mein – Chinese-style dish of steamed or stirfried vegetables, bean sprouts topped with shredded Shrimps and served with fried noodles.





*Providing a Culinary  
experience that  
Exceeds Expectations*



*Catering Redefined  
with Passion*





# Main Course

## VEGETARIAN

- ✓ **Mixed Vegetables** – Assorted fresh seasonal vegetables cooked in medium spices
- ✓ **Mixed Vegetable Kofta** – Minced vegetable balls served with a curry sauce
- Malai Kofta** – Potatoes mixed with cheese and cashew nuts in a creamy sauce
- ✓ **Mixed Vegetable Jalfrezi** – Fresh Vegetables cooked with capsicums in a masalla sauce
- ✓ **Saag Aloo** – Fresh spinach cooked with potato in a mild sauce
- ✓ **Zeera Aloo** – Potatoes' cooked in a spicy sauce stir fried with cumin seeds.
- Palak Paneer** – Indian cheese cubes cooked in fresh spinach
- Shahi Paneer** – Grated Indian cheese in a creamy sauce with fresh herbs
- Mattar Paneer** – Home made cheese cubes cooked in onions and tomatoes with peas
- Paneer Jalfrezi** – Indian cheese cubes cooked with mixed capsicum and baby corn in a light masalla
- Chilli Paneer** – Indian cheese cubes with green chillies in hot and spicy curry sauce
- ✓ **Bhindi Masala** – Lady fingers cooked with onions and spices
- ✓ **Sweetcorn Masalla** – Corn sautéed with spicy masalla sauces
- ✓ **Coconut Sweetcorn** – Sweetcorn cooked with spices and fresh coconut milk
- ✓ **Baingan Masalla** – Fresh aubergine cooked with onions and spices
- ✓ **Aloo Baingan** – Aubergines and potato curry
- ✓ **Baingan Bhartha** – Mashed aubergines in spicy masalla sauce
- ✓ **Aloo Gobhi** – Potatoes with cauliflower cooked with herbs and spices
- ✓ **Bombay Aloo** – Sautéed potato in hot spices
- ✓ **Achaari Aloo** – Potatoes cooked in a special pickle masalla
- ✓ **Aloo Methi** – Potatoes with methi (fenugreek) cooked with fresh herbs and spices
- ✓ **Mushroom Masalla** – Button mushrooms stir fried in fresh herbs and spices
- ✓ **Aloo Channa** – Chick peas and potatoes cooked with fresh herbs and spices
- ✓ **Channa Masalla** – Chick peas cooked with fresh ginger herbs and spices
- ✓ **Tinday Masalla** – Marrow vegetables cooked in a masalla sauce
- ✓ **Rajmah** – Red kidney bean curry
- ✓ **Tarka Dall** – Lentils cooked with herbs and spices flavoured with garlic
- Dall Makhani** – Black lentils in rich, creamy butter sauce
- ✓ **Channa Dall** – Split chickpeas in lentil curry
- ✓ **Mirchi Ka Sallan** – Specialist Hyderabadi dish with fresh chillies cooked in a spicy sauce
- ✓ **Bindhi Masala** – Lady fingers (Okra) made with Pride Of Asias Speciality Sauces
- ✓ **Spicy Mixed Vegetables** – Stir fried made with a selection of fresh seasonal vegetables



# Main Course

The recipe for  
Extraordinary Events

## NON-VEGETARIAN: CHICKEN DISHES

- Bhuna Chicken** – Enriched with traditional authentic spices
- Karahi Chicken** – Prepared in a traditional Indian wok, cooked with tomatoes and onions
- Balti Chicken** – Chicken cooked with a mixture of ground spices
- Chicken Korma** – Mild and Creamy Korma or Authentic Style traditional Korma
- Chicken Keema** – Minced chicken cooked in herbs and spices
- Chicken Jelfrezi** – Tender succulent pieces of chicken cooked with capsicum & onions
- Chicken Dopiazza** – Chicken cooked in an onion based sauce
- Handi Chicken** – Chicken on the bone cooked with onions, tomatoes, herbs and spices
- Chicken Tikka Masalla** – Boneless Chicken Tikka cooked in a mild and creamy sauce
- Butter Chicken** – Chicken cooked in a creamy butter sauce
- Tawa Chicken Keema** – Minced chicken cooked with herbs and spices
- Chicken Achari** – Tender chicken cooked with lightly pickled ingredients
- Dum Ka Murgh** – Succulent pieces of chicken, sautéed in a light sauce of almonds, cashew nuts
- Murgh Kandahari** – Chicken cooked with a light curry sauce with pomegranate seeds
- Methi Chicken** – Chicken cooked with fresh methi (fenugreek) in a medium curry sauce
- Malai Jeera Chicken** – Chicken cooked in yoghurt and seasoned with cumin seeds
- Rajsthani Chicken** – [med-hot] A blend of traditional spices made with authentic rajistani haandi style cooking
- Mumbai Malai Murgh Masala** – For a quick Mumbai style feast of Indian spices pan fried with a malai masala
- Desi Chicken Korma** – slow cooked on the bone chicken in Traditional masalas
- Desi Chicken Rezala** – Kolkata Style Recipe with Mild traditional authentic spices

## NON-VEGETARIAN: LAMB DISHES

- Bhuna Gosht** – Lamb enriched with traditional authentic spices
- Karahi Lamb** – Hot and spicy lamb in sauce with tomatoes and onions, prepared in an Indian wok
- Deghi Kebab** – Lamb marinated in yoghurt, ginger, garlic and pan fried with onions
- Balti Lamb** – Lamb cooked with a mixture of ground spices
- Lamb Korma** – Mild and creamy lamb or spicy authentic style Korma
- Lamb Jalfrezi** – Lamb cooked with capsicum and onions in a spicy masalla sauce
- Lamb Pasanda** – Lamb marinated with yoghurt and coconut cooked in a spicy sauce
- Lamb Chops Masalla** – Marinated lamb chops cooked in ground masalla
- Achari Gosht** – Lamb cooked with lightly pickled ingredients
- Palak Gosht** – Spinach and lamb cooked together in a mild curry sauce
- Aloo Gosht** – Lamb with sautéed potato in hot spices
- Kofta Curry** – Meat balls in a mild sauce
- Karahi Kofta Kebabs** – Mini kebabs with spices, cooked in a traditional karahi
- Kofta Palak** – Lamb meat balls cooked with fresh spinach
- Keema Curry** – Minced lamb cooked in herbs and spices
- Shahi Korma** – Lamb cooked in spices and fresh herbs with bay leaves
- Kofta Anday** – Meatballs in a light spicy sauce served with boiled eggs
- Nargisi Kofta** – Lamb meatballs stuffed with eggs in a rich sauce
- Rajsthani Lamb** – [med-hot] A blend of traditional spices made with authentic rajistani haandi style cooking
- Mumbai Malai Lamb Masala** – For a quick Mumbai style feast of Indian spices pan fried with a malai masala.
- Desi Lamb Rezala** Kolkata Style Recipe with Mild traditional authentic spices

## SEAFOOD DISHES

- Machi Masalla** – Fish curry cooked in a variety of spices
- Malabari Fish** – Fish curry cooked with coconut
- Machli Amratsari** – Fingers of fish coated with Bengal grass, eggs and carom seeds, deep fried
- Prawn Curry** – Prawns of your preference cooked in a curry sauce
- Jingha Hasina** – Jumbo King Prawns cooked in Pride of Asia's speciality sauce
- Rui Fish Dopiazza** – Traditional Bangladeshi Fish Cooked in POA's Speciality Sauces with a twist of lemon
- Ayre Fish Curry** – Traditional Bangladeshi Fish Cooked in POA's Speciality Sauces
- Bapa Hillsha** – Traditional Bangladeshi Fish Cooked in POA's Speciality Sauces

# Sides

## RICE DISHES

**Plain Rice** – Plain white boiled rice

**Jeera Rice** – Plain boiled rice with cumin seeds

**Almond & Cashew Rice** – Rice with almonds and cashew nuts

**Mixed Vegetable Rice** – Rice cooked with mixed vegetables.

**Vegetarian Kabuli Pillao** – Pillau plain rice, cauliflower, potatoes, carrots, peas, onions, methi pakoras and bread slices in yogurt gravy and topped with almonds, raisins, cashews, pistachio and sultanas

**Lamb Pillau** – Pillau rice cooked with lamb meat on the bone to give an authentic aroma

**Chicken Pillau** – Pillau Rice cooked with chicken on the bone to give an authentic aroma

**Pillau Rice Zafarani** – Pillau rice with garlic, flavoured with saffron

**Mattar Pillau** – Pillau Rice cooked with peas and cumin seeds

**Channa Pillau** – Pillau rice cooked with chick peas

**Kabuli Pillau** – Pillau rice cooked with Lamb or Chcken on the bone, carrots, almonds, pistachio and sultanas

### Biryani

Basmati rice layered alternately with a range of fillings.

**Speciality Biryani** –

\*Hyderabadi Biryani

\*Prawn Biryani

\*Fish Biryani

\*Available with Lamb, Chicken or Vegetables

## BREADS

**Tandoori Naan Bread** – Leavened freshly baked Indian style bread made in a clay oven

**Tandoori Roti** – Wholemeal bread baked in a clay oven

**Freshly Fried Bhatoora** – Deep fried light puffed leavened Indian bread

**Puris** – Deep-fried unleavened bread

**Tawa Paratha** – Bread fried in butter Peshwari Naan – Leavened Indian bread stuffed with a mixture of almonds, pistachios, coconut and cream

## SALADS

**Assorted mixed salads, Iceberg lettuce, cucumber, tomato, red kidney beans, sweetcorn**

Mixed Leaf salad

Green Salad Sliced

Kachoombar Salad

Greek Salad

Mediterranean Salad

Desi Salad

Lebu

Green Chillies

## YOGHURTS

**Plain yoghurt**

**Cucumber and Carrot Raita**

**Boondi Raita**

**Jeera Raita**

**Pakorion Raita**

**Onion & Cucumber Raita**

**Dhey Bhalla**

## CHUTNEYS

**Mango**

**Mint**

**Red Chilli and Tomato**

**Plum (Aloo bukari)**

**Assorted Pickles – Achaar**

**Home Made Tartar Sauce**

# Desserts

**Kulfi** – Traditional Indian cone shaped ice cream available in, Plain, Pistachio, Almond and Mango flavours

**Ras Malai** – Creamy milk cake with milk dressing, served cold

**Fresh Fruit Salad** – Assorted fresh fruits Ice Cream – Various types available in Vanilla, Strawberry and Chocolate flavours

**Kheer** – Rice pudding with traditional Indian flavourings

**Phirni** – Semolina pudding with traditional Indian flavourings

**Gajar Ka Halwa** – Carrots cooked in cream served hot

**Gajraila** – Creamy rice pudding cooked with carrots, milk and cream, served cold

**Zarda** – Sweet flavoured rice with yellow colouring

**Mutranjan** – Multi coloured sweet rice with cherries and a mixture of nuts

**Gur Rice** – Sweet flavoured rice cooked in brown sugar

**Falooda** – Kulfi served with vermicelli & milk syrup

**Mango Delight** – Indian Mango Kulfi served with fresh seasonal fruit and mango sauce

**Le Shahi** – Mini Ras Malai served in a martini glass with chocolate sprinkles, chocolate wafer and garnished with pistachio

**Hot Gulab Jamun** served with vanilla ice cream and chocolate sauce

**Vanilla Ice Cream** served with fresh season l fruit

**Cheesecake** served with Gajar ka Halwa & Ice Cream

**Hot Doughnut** served with Ice Cream

**Kunefe**

**Assorted Baklava**

## SIGNATURE DESSERTS

**Mini Gulab Jamun, Gajar Ka Halwa and Mango Kulfi**, garnished with pistachio, almond flakes and Mango coulie

**Shahi Ras Malai, Gajar Ka Halwa and Mango Kulfi** garnished with pistachio, almond flakes and Mango coulie

**Layered Chocolate Mousse, Gajar Ka Halwa, and Mango Kulfi**

**Mango Cheesecake, Shahi Ras Malai, and Gajar Ka Halwa**

**A Trio Combination of Mini Cheescakes**

\*Bespoke combinations are available upon request

**Ferrero Rocher Pyramid** – (Sold as a add on)

## TEAS & COFFEES

**English Breakfast Tea**

**Coffee**

**Karak Chai**

**Karak Coffee**

**Mints – After 8s**

**Supari**

**Paan**







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for any Occasion*

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