



special occasions menu

THE LILAC FARM

**please note this is an approximate menu, there may be slight variations in dishes depending on seasonal and local produce price will be additional and vary according to group size*



M O C K T A I L

*Hibiscus Spritzer
or Spicy Guava cooler*

S O U P

*Cream of tomato soup
or Bottle Gourd soup*

A P P E T I Z E R

*Crispy Potato fritter
or Dahi Vada*

M A I N S

*Garlic Roti
Blue Pea rice
Shahi Soya Paneer
Dal Makhani*

or

*Blue pea Puri/ Beetroot Puri
Veg Kadai
Rajma/ Chole Masala
Jeera rice*

D E S S E R T

*Gulab Jamun
or Shahi Tukda*

**please note this is an approximate menu, there may be slight variations in dishes depending on seasonal and local produce*

indian

MOCKTAIL

*Basil Watermelon cooler
or Blue pea flower Spritzers*

SALAD

*Caesar Salad
or Eggplant Caprese Salad*

APPETIZER

*Bruschetta
or Garlic Breadstick*

MAIN COURSE

*Lemon Spaghetti infused with
rosemary oil/
Pink Pasta
or Wood fired Veggie Pizza*

DESSERT

*Tiramisu
or Lemon Sorbet*

**please note this is an approximate menu, there may be slight variations in dishes depending on seasonal and local produce*

Italian

MOCKTAIL

*Lemongrass ginger Spritz
or creamy coconut lime cooler*

SALAD

*Som Tam Salad
or Papaya boat salad*

SOUP

*Classic Thai soup
or Tom Yum soup*

APPETIZER

*Tofu satay with peanut sauce
or Summer rolls with spicy sauce*

MAINS

*Thai green curry with fragrant rice
or Basil Thai fried rice*

DESSERT

*Coconut sesame pudding
or Pandan cake*

**please note this is an approximate menu, there may be slight variations in dishes depending on seasonal and local produce*