



ROYAL PALACE BANQUET HALL

Celebrating Moments. Creating Memories.

Afghan Menu Guide

Afghan Cuisine Menu

Drinks

- Doogh
- Green Tea
- Black Tea
- Masala Chai
- Pop
- Coffee

Appetizers

- Vegetable Pakora
- Chives Bolani
- Potato Bolani
- Samosa
- Fish Pakora with Fries
- Lola Kebab with Fries
- Afghan Soup

Entrees

Non-Vegetarian

- Chicken Kebab with bone
- Boneless Chicken Tikka Kebab
- Beef Tikka Kebab
- Afghan Chicken Karahi
- Qorma (Traditional Beef Stew)
- Kofta (Seasoned Afghan Meatballs)
- Shami Kebab (Minced Beef Kebabs)
- Goshte-Qaw (Whole Lamb)
- Mantu (Afghan Dumplings)
- Chapli Kebab

Vegetarian

- Badjan Biryani (Fried Eggplant Stew)
- Sabzi Palak (Spinach)
- Qorma Nakhud (Chickpea Stew)
- Aushak (Vegetarian Afghan Dumplings)
- Aush-e-Macaroni

Package Selections at a Glance

Package A:

- 4 Appetizers
- 6 Entrées
- 3 Rice Dishes
- Naan
- 2 Salads
- 2 Desserts
- Unlimited Beverages

Package B:

- 2 Appetizers
- 4 Entrées
- 2 Rice Dishes
- Naan
- 1 Salad
- 1 Dessert
- Unlimited beverages

Package C:

- 1 Appetizer
- 2 entrées
- 1 Rice Dish
- Naan
- 1 Salad
- 1 Dessert
- Unlimited Beverages

- Pasta
- Bamya (Okra)

Rice Specialties

- Qabuli Palaw (Afghan Rice with Meat, Carrots & Raisins)
- Chalaw (Steamed White Rice)
- Zarda Palaw (Sweet Yellow Rice with Nuts)
- Narinj Palaw (Orange Peel & Saffron Rice)
- Paacha Palaw
- Beef Biryani
- Chicken Biryani
- Sholah Ghorbandi (Savory Rice with Green Beans & Meat)

Sides & Salads

- Tandoori Naan
- Spring Salad
- Afghan Garden Salad (Tomato, Cucumber, Onion, Herbs)
- Pickled Vegetables

Desserts

- Firni (Creamy Afghan Custard)
- Mango Ice Cream
- Fresh Fruit Platter
- Afghan Cookies
- Salty Afghan Cookies
- Baklava