



**HYATT
REGENCY**

BLOOMINGTON
MINNEAPOLIS



INDIAN WEDDING MENU

Hyatt Regency by Mall of America®

3200 E 81st Street • Bloomington, MN 55425 • 952.922.1234 • HyattRegencyBloomington.com



Chef Biswadeep Saha

Professional Synopsis

At Hyatt Regency-Bloomington Minneapolis, Chef Biswadeep Saha oversees the four-diamond property's world-class food and beverage operations. As executive chef, Saha directs menu development, operations, staffing, and training for the hotel's signature restaurant concept- Urbana Craeft Kitchen and Bar, catering for over 15,000 square feet of meetings and events space, and in-room dining for 303 guestrooms and suites.

Born in New Delhi India, Chef Saha was showing his culinary inclination at the age of nine when he started learning the essence of cooking from his mother. By the age of 16, Saha's passion for food was tenacious and he knew he wanted to pursue the culinary arts.

Chef Saha brings nearly 20 years of experience honed while leading several of Minnesota's most notable hotel kitchens to Hyatt Regency Bloomington-Minneapolis. Most recently, he served as executive chef at Millennium Minneapolis, where he oversaw the day-to-day operation of the resort's culinary department for hotel and banquet functions, as well as North 45 Restaurant and Bar. Prior to Millennium, Saha began his first tenure at Hyatt Regency Bloomington as executive sous chef and part of the property's opening team, and also opened the Radisson Blu, Mall of America as banquet chef.

Saha brings a global sensibility to his position as executive chef, having traveled and trained on several continents. He earned his culinary arts degree in India, and a master's degree in International Hospitality Management from the University of South Australia. Under the guidance of different Chefs all over the world Saha's culinary philosophy is a true epicurean who loves to treat his friends and guests to his creations of Indian and Asian food. He is working to popularize Asian food in America, specifically in the upper Midwest, and one of his culinary goals is to introduce those spices and cooking techniques to the area.

At work, Saha strives to excel through simplicity and by presenting his guests with dishes of exceptional quality. His style is described as innovative and classical, using French culinary principles as a foundation and adding the endless supply of regional ingredients, he creates dishes that are simple yet elegant, letting the essence of the fundamental ingredients shine through. At home, Chef Saha enjoys cooking for his wife and family. He loves when he and his family can prepare the ingredients together and taste the final product as a family.

FLAVORS OF INDIA



SMALL PLATES OR PASSED



VEGETARIAN | \$5 PER PIECE

DAHI VADA

lentil dumplings soaked in yoghurt sauce with tamarind and mint chutney

DHOKLA

steamed cakes with mustard seeds and curry leaves

ALOO TIKKI CHOLE

potato spiced cakes served with masala garbanzo

PAPRI CHAT

from the streets of new delhi, crispy wafers with yoghurt and tamarind chutney

SAMOSA

potato and peas stuffed fried pastry

VEG KATHI ROLL

savory vegies wrapped in mint tortillas

BREAD PAKORA

fried spicy stuffed bread

VEGETABLE PAKORA

onions, potatoes, cauliflower and spinach mixed in spices and fried

BHEL POORI CONE

savory cones filled with rice puffs and vegies

CAULIFLOWER MANCHURIAN

indochinese delicacy with a twist

NON- VEGETARIAN | \$6 PER PIECE

CHICKEN TIKKA

chicken thigh marinated in yoghurt and spices and grilled to perfection

CHICKEN 65

gramflour battered south indian spicy chicken

CHICKEN LOLLIPOPS

stuffed chicken meatballs served in yoghurt and cashew sauce

MURGH MALAI TIKKA

cardamom and saffron scented chicken grilled

BUTTER CHICKEN SAMOSA

chicken with cream sauce filled in pastry and fried

CHICKEN EGG KATHI ROLL

spiced chicken wrapped in mint tortillas

LAMB SHAMI KEBAB

minced lamb and lentil patties cooked to perfection

PEPPER LAMB

south indian stir fried spicy lamb

FISH AMRITSARI

carom flavored fried fish

LASSI SHOT - \$5/PERSON

MANGO LASSI / SALTED LASSI / SWEET ROSE

FLAVORS OF INDIA



BREAKFAST OPTIONS



OPTION 1 | \$30 PER PERSON

CHANNA BHATURA
spiced garbanzo served with puffed fried bread

METHI PARANTHAS
served with green pea potato curry

CONDIMENTS
mixed variety pickle, lachha onion, tomato cucumber raita,
and green chutney

INDIAN MASALA CHAI

OPTION 2 | \$30 PER PERSON

ONION TOMATO UTTAPAM
rice pancakes topped with vegetables

MIX VEG UPMA
semolina and curry leaves cooked with fresh garden vegetables

SAMBHAR
south indian special lentil and vegetable stew

CONDIMENTS
coconut chutney, tomato chutney, pineapple ginger chutney,
and gun powder

SOUTH INDIAN COFFEE

BUFFET COURSE OPTIONS

Includes lentils, rice, accompaniments, dessert, and the choice of 3 vegetarian options and 2 non-vegetarian options.

VEGETARIAN CHOOSE THREE

BHINDI DO PYAZA

fried okra tossed in tangy masala gravy

MATAR PANEER

homemade cheese cooked with green peas in a mild tomato sauce

DUM ALOO BENARASI

baby potatoes cooked in a rich yoghurt, cashew gravy

SHAHI PANEER

from the courtroom of maharajas cheese cooked in a rich cashew sauce

DIWANI HANDI

mixed vegetable curry cooked in tomato and yoghurt sauce

MALAI KOFTA

vegetable and cheese balls cooked in a rich tomato sauce

KADAI SABZI

melange of seasonal vegetables cooked in a dry onion tomato masala

NON VEGETARIAN CHOOSE TWO

PALAK MURGH

boneless chicken cooked in ginger scented fresh spinach sauce

CHICKEN TIKKA MASALA

world famous chargrilled chicken cooked in a creamy tomato sauce

KADAI CHICKEN

onions and peppers cooked in a spicy masala gravy

MANGALORE CHICKEN CHETTINAD

famous chettinad cuisine special

LAL MAAS

spicy lamb preparation from the land of warriors

LAMB/GOAT SHAHI KORMA

rich lamb/goat dish cooked in cashew and tomato gravy

LAMB/GOAT ROGANJOSH

meat cooked in yoghurt and onion sauce

PRAWN MALAI CURRY**

prawn cooked in coconut and cream sauce

GOAN FISH CURRY**

spicy fish curry from the state of goan

\$62 PER PERSON

ADD \$4 FOR EXTRA SIDE DISHES

ADD \$5 FOR EXTRA MAINS

ADD \$8 FOR FISH AND SEAFOOD**

ACCOMPANIMENTS INCLUDED IN MEAL

GARDEN SALAD

NAAN GARLIC AND PLAIN

CHEF'S CHOICE RAITA

PAPADAM

PICKLE

CHUTNEY

LENTILS CHOOSE ONE

DAL TADKA LEHSUNI

yellow lentils cooked in cumin and onion, tomatoes dal

MAKHANI

rice lentil stew cooked slowly with tomatoes, cream and butter

RICE CHOOSE ONE

VEGETABLE BIRYANI

layered rice and vegetables cooked with spices and herbs

VEGETABLE NAVRATAN PULAO

melange of vegetables and rice

JEERA RICE

cumin flavored rice

DESSERTS CHOOSE ONE

GAJAR HALWA

grated carrots cooked in cardamom flavored rice gulab

JAMUN

lentil dumplings cooked in sugar syrup
saffron rice pudding: rice cooked in sweetened reduced milk with saffron

SHAHI TUKDA

bread pudding with a twist

PHIRNI

rice flour cooked in milk and sugar

SEVIAN PAYASAM

south indian vermicelli preparation

All prices subject to 23% service charge and current state sales tax.