

I'm human





















## G20 summit dinner menu

Given article text here Leaders of the G20 countries will enjoy an "all-vegetarian" meal at the official dinner in Delhi, while visiting delegates will be served local Indian flavors with innovative dishes made from millets and diverse street food. The 18th annual G20 Leaders' Summit, being hosted by India, has given attention to food security for the leaders and delegates. Millets are being featured on the menu as part of the International Year of Millets (IYM). The summit will also showcase Old Delhi's Chandni Chowk culinary delights. The upcoming G20 Summit is expected to bring together top government officials and distinguished guests from around the world. A list of attendees has been released, including Cabinet Ministers, Union Ministers, and Chief Ministers from various states in India. Notably, several high-ranking politicians have been invited to the dinner event, including Rajnath Singh, Amit Shah, and Nirmala Sitharaman. Other notable invitees include Chief Ministers like YS Jagan Mohan Reddy of Andhra Pradesh and Mamata Banerjee of West Bengal. However, not everyone who was invited will be attending the dinner. Former Prime Minister Dr Manmohan Singh has been invited but will not be able to attend due to an unspecified reason. Another former Prime Minister, HD Deve Gowda, is also on the list but won't be participating in the event either. Additionally, a look at the G20 concert and dinner menu has been shared, hinting that there may be more updates to come from the summit. Given article text here The President of India, Draupadi Murmuji, is set to host a gala dinner for the G20 summit on September 9. However, several Chief Ministers have confirmed that they will not attend due to health reasons. These include Odisha CM Naveen Patnaik, who cited health issues as the reason, and Karnataka CM Basavaraj Bommai, whose reason was not disclosed. The Telangana CM K Chandrashekar Rao is also unlikely to attend due to a claim by sources that it is doubtful he will make the trip. Political leaders from major parties have been excluded from the event. Congress leader Rahul Gandhi expressed his surprise at this decision, stating that it suggests the ruling party does not value its opposition. A concert for G20 leaders has been organized by the Ministry of Culture. The event will feature a combination of various musical genres and will include participants with disabilities. Looking forward to seeing everyone at the summit tomorrow and discussing our strategies. The summit is set to begin with a Vilambit Laya, followed by Madhya Laya, before concluding with Druta Laya. The event will also feature bhajans like Sriram Chandra Kripalu and Vaishnav Jan To. The dinner will showcase ancient musical instruments such as Ravanahatha and Rudra Veena. The president will be hosting a special dinner for world leaders, which will include performances by abled artists. ITC Hotels is providing the catering, according to reports. The tableware has a base of steel or brass with silver plating, while some plates are used to serve welcome drinks. The menu focuses on millets and includes dishes such as Paatram and Vanavarnam. The dinner will also feature Indian breads like Mumbai Pao and bakarkhani. Desserts include Madhurima 'Pot of gold' and Ambemohar rice crisps. The menu is designed to showcase India's diversity and connection through taste. September 08, 2023 / 15:49 IST Discover the latest Business News, Budget 2025 News, Sensex, and Nifty updates. Obtain Personal Finance insights, tax queries, and expert opinions on Moneycontrol or download the Moneycontrol App to stay updated! G20 Summit: President Droupadi Murmu is hosting a special dinner for world leaders, delegates attending the G20 Summit at Bharat Mandapam in New Delhi. A while ago, the G20 leaders adopted the leader's declaration with 100 per cent consensus on the outcomes of the international summit. After a fruitful day packed with various meetings, G20 guests will attend a special dinner hosted by President Droupadi Murmu. Starter: Paatram - Foxtail millet leaf crisps topped with yoghurt sphere and special chutney. Main Course: 1. Vanavarnam - Jackfruit galette served with glazed forest mushrooms, little millet crisp, and curry leaf-tossed Kerala red rice. 2. Mumbai Pao - Onion seed-flavored soft bun. 3. Bakarkhani - Cardamom-flavored sweet flatbread. 4. Paneer Lababdar. 5. Potato Lyonnaise. 6. Sabja Korma. 7. Cashewnut Makhana. 8. Penne in Arrabiata Sauce. 9. Dals- Jowar Dal Tadka Rice, Onion Cumin Pulao Raita and Chutney. 10. Cucumber Raita. 11. Tamarind and date chutney. 12. Pickle mix. 13. Plain curd. Dessert: 1. Madhurima - Cardamom scented Barnyard millet pudding, fig-peach compote, and Ambemohar rice crisps. 2. Jalebi. 3. Kuttu Malpua (Uttar Pradesh Special). 4. Kesar Pista Rasmalai (Odisha Special). 5. Warm Walnut and Ginger Pudding. 6. Strawberry ice cream. 7. Blackcurrant Ice Cream. 8. Rasmalai. 9. Malai Ghevar. 10. Gulab Churma. 11. Pista Kulfi. 12. Gum pudding. 13. Shrikhand. 14. Malai Kulfi with Faluda. 15. Kesar Pista Thandai. 16. Vermicelli Lentil-almond pudding. 17. Mishri Mawa Kheer. 18. Carrot Halwa. 19. Motichoor laddu. 20. Dry fruits sweets. 21. Walnut-Fig Pudding. 22. Angoori Rasmalai. 23. Apple Crumble Pie. 24. Jodhpuri Mawa Kachori. Beverages: 1. Kashmere Khawa. 2. Filter Coffee. 3. Darjeeling tea. 4. Paan-flavored chocolate leaves. Millet items: Samosas, Parathas, Kheer pudding, Foxtail millet, Little millet, Barnyard millet. Local food Items. Also read: The East corridor at the G20 Summit saw world leaders put aside their differences to indulge in a sumptuous feast at a castle in Osaka, Japan. Despite tensions between nations like China and the US being at an all-time high, even they had to eat. The event was hosted by Japan, known as "Japan's Kitchen", where food is considered a gift from the Earth. The theme of sustainability was served with modern techniques and Japanese hospitality. A team of star chefs planned the menu, showcasing the best of Japan. Locally produced food was served, with dishes like roasted sweet corn flan, deep-fried anglerfish, and bamboo charcoal baked beef. A 5-course dinner was presented, along with alternative vegetarian and halal menus. All guests had to fill out questionnaires regarding allergies, diets, religious beliefs, and food preferences. The venue of choice was Osaka Castle's Nishinomaru Garden, a historic castle in the heart of Osaka. Japan's favourite street foods like takoyaki and yakisoba were not on the menu, but smart local businesses created their own G20-style versions. In a bonus twist, caviar was even served on the street food, adding a touch of luxury to the humble dish. The event showcased Japan's culinary expertise and commitment to sustainability.

G20 dinner. G20 dinner menu. G20 dinner menu 2022.