



CHOOSE FROM ELABORATED FOOD MENU

SNACKS

Vegetarian

(Select Any Two)

CONTINENTAL

- Paneer Tikka (Ajwaini / Malai/Achari/Hariyali / Till Wala)
- Paneer Aur Chutney Ke Pakode
- Mirchi Ke Pakode
- Matar Samosa
- Paneer Amritsari
- Bhutte Palak ki Seekh
- Rajma Ki Shammi
- Subz Ki Shammi
- Hara Bhara Kebab
- Zimikand Aur Kele ki Tikki
- Chana Dal Wada
-
- Vegetable Nuggets
- Potato Basket (Potato Cheese Shotz, Chili Garlic Potato Pops, Veggie fingers)
- Potato & Cheese Croquettes
- Corn Cheese Rolls
- Veg Canapés
- Vol-Au-Vent (Corn & Capsicum/Mushroom & Peppers/Cottage Cheese)
- Quiche (Mushroom /Corn/ Spinach & Corn / Onion / Leek)
- Crispy Pita with Hummus
- Falafel with Tahini Sauce
- Herbed Potato Wedges
- Masala Potato Fries

ASIAN

- Vegetable Spring Rolls
- Fried Vegetables Wontons
- Chili Paneer
- Vegetables Salt & pepper
- Chili Garlic Mushroom
- Crispy Honey Chili Potato
- Golden fried Baby Corn
- Vegetable Manchurian Dry
- Chili Garlic Cauliflower

SNACKS

Non-Vegetarian

(Select Any Two)

CONTINENTAL

- Hariyali Fish Tikka
- Achari Fish Tikka
- Fish Amritsari
- Murg Malai Tikka
- Murg Tikka Lal Mirch
- Murg Tikka Kali Mirch
- Murg Tikka Lasooni
- Reshmi Kebab
- Tangri Kebab
- Boti Kebab
- Shammi Kebab
- Seekh Kebab
- Raunak-e-Seekh
- Cocktail Keema samosa
- Assorted Non-Veg Canapés
- Fish Finger with Tartar Sauce
- Fried Fish Nuggets
- Chicken Sausage Puff Rolls
- Barbecued Chicken Wings
- Chicken Nuggets
- Vol-Au-Vent (Chicken / Tuna)
- Garlic Meatballs

ASIAN

- Salt & Pepper Fish
- Fish Tai Chin

- Chicken Satay with Peanut Sauce
- Chili Chicken Dry
- Salt & Pepper Chicken
- Sesame Chicken
- Chicken Spring Roll
- Fried Chicken Wontons
- Chicken Tai Chin
- Chicken Sausages tossed with sweet chili sauce
- Chili Garlic Winglets
- Drums of Heaven



SOUPS

(Select Any Two)

- Tamatar Dhaniya Ka Shorba
- Rasam (Tomato/ Dal)
- Cream of Tomato
- Tomato Basil Soup
- Minestrone Soup
- Mulligatawny Soup
- Cream of Mushroom
- Cream of Vegetable
- Roasted Pumpkin & Almond Soup
- Puree of Green Peas with Mint
- Cream Of Almond Soup
- Vegetable Hot & Sour Soup
- Vegetable Sweet Corn Soup
- Vegetable Clear Soup
- Lemon Coriander Vegetable Soup
- Vegetable Talumein Soup
- Vegetable Man chow soup
- Tom Yum Vegetable soup
- Murg Jahangiri Shorba
- Chicken Clear Soup
- Mutton Shorba
- Cream of Chicken
- Chicken Hot & Sour Soup
- Chicken Sweet Corn Soup
- Lemon Coriander Chicken Soup
- Chicken Talumein Soup
- Chicken Man chow Soup
- Tom Yum chicken Soup

SALADS

(Select Any Five)

- Hara Moong Ki Chat
- Spicy Aloo Pudhina chat
- Aloo Chana Chat
- Kosambari Salad (South Indian)
- Grilled Veg. Salad
- Corn & Apple Salad
- Waldorf salad
- Russian Salad
- Cottage Cheese & Pineapple Salad
- Mushroom & Tri Pepper In aged Balsamic Dressing
- Corn & Cucumber Salad
- Pasta & Capsicum Salad
- Macaroni Pasta Salad
- Rainbow Coleslaw
- Bean Sprout Salad
- Raw Papaya Salad
- Chili Potato Salad
- Pickled Beetroot
- Garden Green Salad
- Kachumber Salad
- Egg & Tomato Salad
- Egg & Lettuce in Thousand Island Dressing
- Tandoori Chicken Chat
- Chicken & Pepper Salad
- Chicken Hawaiian Salad
- Grilled Chicken & Vegetable Salad
- Trojan Mixed Meat Salad
- Nicoise Salad



MAIN COURSE

Vegetarian

(Select Any Two)

INDIAN

- Kaju Matter Makhana
- Navratan Korma
- Vegetable Jhalfrezi
- Mixed Vegetable Dry
- Gobhi Masala
- Palak Kofta in Shahi Gravy
- Khumb Hara Piyaza
- Mushroom Makai Masala
- Matar Mushroom
- Makai Palak
- Khumb Palak
- Bhindi Do Pyaza
- Veg. Kofta Palak Gravy
- Bhindi Masala
- Sarson Ka Saag With Gur & White Butter (Seasonal)
- Mirchi Baingan Ka Salaan
- Bagaire Baingan
- Baingan Ka Bharta
- Gatta Curry
- Adraki Aloo Gobhi
- Aloo Jeera

- Dum Aloo Banarsi
- Dum Aloo Kashmiri
- Lipatwan Aloo
- Hing Dhania ke Chatpate Aloo
- Methi Aloo (Seasonal)

CONTINENTAL

- Baked Pasta
- Pasta in Herb Sauce
- Assorted Buttered Vegetables
- Cannelloni Florentine
- Char Grilled Vegetables
- Vegetable –Au- Gratin
- Vegetable Cabana
- Baked Corn & Spinach
- Vegetable Ratatouille
- Cottage Cheese Steak in Smoked Tomato Couile
- Herb Marinated Potato Wedges
- Potato Lyonnaise

- Pasta in Herbs & Mushroom Sauce
- Penne Arabiatta
- Lasagna with Garden Fresh Vegetable

ASIAN

- Sliced Vegetable in Chilly Soya Sauce
- Chinese Vegetables with Almonds
- Chinese Vegetable s in Black Pepper sauce
- Vegetable Thai Green Curry
- Vegetable Penang Curry
- Mix Vegetable with Hot Garlic Sauce
- Diced Eggplant In Hot Garlic Sauce
- Diced Vegetable In Sichuan Sauce
- Vegetable Manchurian

MAIN COURSE

Non-Vegetarian

(Select Any Two)

INDIAN

- Murg Tikka Lababdar
- Murg Tikka Makhani
- Murg Saag wala
- Murg Hara Pyaaz
- Murg Do Pyaza
- Dum Ka Murg
- Murg Korma
- Murg Dahi Wala
- Murg Kalimirch
- Dhania Murg
- Butter Chicken (with bone or with out bone)
- Methi Murg
- Adrakhi Murg
- Kadhai Murg
- Khade Masale Ka Murg
- Chicken Chettinad

CONTINENTAL

- Roast Chicken with Bone Rosemary Jus
- Roast Chicken with Bone Mushroom sauce
- Stuffed Chicken Breast with Thyme Glaze
- Chicken Stroganoff
- Chicken Cacciatore (Boneless leg cooked with tomato & mushroom)
- Herb Chicken Fricassee
- Grilled Chicken With Red Wine Sauce

ASIAN

- Chicken in Oyster Sauce
- Diced Chicken In Hot Garlic Sauce
- Diced Chicken In Black Pepper Sauce
- Sweet & Sour Chicken
- Kung Pao chicken
- Thai Chicken Red Curry

INDIAN

- Fish Curry (North Indian)
- Fish Chettinad
- Goan Fish curry
- Masala Fish Fry
- Meen Moilee Curry
- Malabar Fish Curry

CONTINENTAL

- Fish Bell Meunieur
- Grilled Steak of Fish with Capers & Olives
- Fried Fish with tartar sauce
- Pan Fried Fish With Herb Sauce
- Grilled Fish with Charmola Sauce
- Grilled Fish With Lemon Butter sauce
- Baked Fish Florentine

ASIAN

- Fish in Chili Soya Sauce
- Sliced Fish in Oyster Sauce

- Sliced fish In Hot Garlic Sauce

- Sweet & Sour Fish

INDIAN

- Kadhai Gosht
- Achari Gosht
- Gosht Rogan Josh
- Gosht Saagwala
- Bhuna Gosht
- Gosht Kali Mirch
- Rara Gosht
- Keema Mutter
- Dal Gosht
- Gosht Korma
- Khade Masale Ka Gosht
- Lal Mas

CONTINENTAL

- Lamb Stew
- Roasted leg of Lamb with Red wine & Rosemary Sauce
- Shepherd's Pie
- Lamb Hot-Pot
- Braised Lamb Sank with Rosemary Jus

ASIAN

- Shredded Lamb in Hot Garlic Sauce
- Sliced Lamb In Pepper Sauce
- Crispy Lamb Honey Chili
- Lamb Dumpling With Soy Chili

PANEER

(Select Any One)

- Paneer Tawa Masala
- Palak Paneer
- Shahi Paneer
- Paneer Khurchan
- Paneer Bhurji
- Paneer Tamatar Ka Kutt
- Kadhai Paneer
- Paneer Lababdar
- Paneer Pasanda
- Paneer Tikka Masala
- Muttar Paneer
- Paneer Makhan Wala
- Paneer Butter Masala
- Paneer Methi Malai
- Paneer Kali-mirch
- Malai Kofta

LENTILS

(Select Any One)

- Dal Tadka
- Dal Makhani
- Lahsooni Dal Palak
- Dal Maharani
- Kadhi Pakoda
- Dal Panchrattan
- Dal Kabila
- Dal Moong Mughali
- Lauki Chana Dal
- Chana Masala
- Rajma Rasiley
- Pindi Choley
- Chana Amritsari
- Sookhe chonke Urad

RICE/NOODLES

(Select Any One)

- Jeera Pulao
- Peas Pulao
- Kashmiri Pulao
- Mix Vegetable Pulao
- Fried Onion Peas Pulao
- Chan Dal Pulao
- Kabuli Chana Pulao
- Subz Biryani
- Khichdi
- Steamed Rice
- Pilaf (Mixed Vegetable/Onion/Parsley/Tomato)
- Lemon Rice
- Tomato Rice
- Vegetable Fried Rice
- Ginger Fried Rice
- Vegetable Hakka Noodles
- Chili Garlic Noodles

YOGHURT PREPARATIONS

(Select Any One)

- Cucumber & Mint Raita
- Boondi Raita
- Pineapple Raita
- Dahi Bhalla
- Aloo Pudhina Raita
- Mix Vegetable Raita
- Dahi Vada
- Burrani Raita
- Plain Curd
- Dahi Pakodi with Saunth Chutney

BREADS

(Select Any Three)

- Naan (Plain/Butter)
- Roti (Missi/Khasta/Tandoori)
- Tandoori Laccha Paranthas (Pudina/ Mirchi)
- Missi Roti
- Assorted Bread Basket
- Kulcha



DESSERTS

(Select Any Three)

- Gajjar Ka Halwa (Seasonal)
 - Jalebi with Rabri
 - Gulab Jamun
 - Kala Jamun
 - Rasgulla
 - Rasmalai
 - Shahi Phirni
 - Keshari Phirni
 - Rice Kheer (Hot / Cold)
 - Malpua With Rabri

 - Shahi Tukra
 - Moong Dal Halwa
 - Kulfi Falooda
- Choice of Ice Cream with sauce & Nuts(Vanilla/ Strawberry/ Butter scotch/ Chocolate/ Mango)
 - Fresh Cut Fruit
 - Fresh Fruit Salad
 - Choice of Mousse (Chocolate, Lemon, Orange)

 - Tiramisu

 - Tilla Kulfi

 - Black Forest Gateaux
 - Cream Caramel
- Baked Cheese Cake
 - Bread & Butter Pudding
 - Cabinet Pudding
 - Assorted Fruit Tart
 - Florida Gateaux
 - Fruit Trifle Pudding
 - Chocolate Walnut Pudding
 - Banana Pudding
 - Assorted Mini Pastries
 - Chocolate Walnut Brownie
 - Assorted Soufflé (chocolate/Mango/ Lemon)