

ROYAL MENU VEG / NON VEG

MOCKTAILS WITH CANE JUICE AND IMPORTED SYRUPS



BLACK ICE

Brown Sugar/ Cola/ Lemon Juice Based Mocktail.

PURPLE DIAMOND

Black Currant with lemon n limca

BLUE DAGUIRI

Crushed ice , lemon n limca /Blue curacao.

KHATTA MEETHA

Mango Panna / lemon n limca.

BLUE SNAKE POISON

Blue Curacao/ mango Panna/lemonade.

GREEN VALLEY

Blue Curacao/Orange Juice/ lemonade.

STRAWBERRY DAQUIRI

Crushed ice, lemon n limca / Strawberry.

ASSORTED SOFT DRINK

Coke, Limca, Fanta, Sprite & *Diet Coke

FROM THE TOP OF HIMALIYAS

Mineral Water And 200ml Bottle/Glasses

SODA / ICE CUBE / ICE BLOCK



TEA & NES CAFÉ/ESPRESSO COUNTER

MASALA TEA

LEMON TEA

CARDAMOM TEA

GINGER & CLOVES TEA

MINT TEA

BLACK CURRANT TEA

JASMINE TEA

ESPRESSO COFFEE

25- 30 mls of espresso beverage with a thick golden crema on top. Has an intense flavour and long after taste

COLD COFFEE

Hot coffee mixed with cold milk, vanilla ice cream and crushed ice

Or

SPECIAL ATTRACTION

PUSHKAR MASALA TEA

KASHMIRI KAHWA (SEASONAL)



SOUP COUNTER-2

TOMATO BASIL SOUP

(Tomato extract flavored with sweet basil)

LEMON CORRIANDER SOUP

TAMATER DHANIYE KA SHORBA

VEG SWEET CORN SOUP

CHICKEN HOT & SOUR

MURG SHORBA



CHAATORI-CHAAT

CHATORI CHAAT..... SITRAM BAZAR SE

'Dilli' or Delhi as it is known is famous for its Chaat, specially in the walled city of Old Delhi more famous as Purani Dilli. We bring you traditional fare from the famed Sitaram Bazaar in Purani Dilli.

ALOO RAGRA PATTY

(Aloo Tikki stuffed with Paneer & Topped with Channa)

GOL GAPPE

(With different Verities of Water)

BHALLA PAPDI CHAAT

KATHI KABAB WITH RUMALI ROTI

REGIONAL INDIAN LIVE FOOD COUNTER-ANY TWO



SAMPURN DAKSHIN SE SOUTH INDIA

IDLI

(Steamed rice dumplings 'a' South delicacy)

VADA

(Moong Dal Savouri traditional Keralite favorite)

VARIETY OF DOSA

(Rice Pancakes stuffed with an assortment of plain, masala & stuffed mixtures)

All South Indian served with Traditional Sambar & Chutney's



CLAY OVAN THIN CURST PIZZA COUNTER

MARGHERITA PIZZA

LAYERED CHEESE "O" CHEESE PIZZA

TOMATO CAPSICUM ONION

CRUSHED PEPPER & CHEESE



YAKITORI LIVE STATION (NEAR THE BAR)

THREE MUSTARD FISH SATEY
CHICKEN SATEY WITH PEANUT GARLIC SAUCE

NON VEGLIVE SNACKS-

FISH FINGER

Served with Lemon Tartar Sauce

OR

AMRITSHARI FISH FRIED

KESARI MURGH ANGAAR

(The 'King of Kebabs' and the best known Indian delicacy is the tastiest way to barbeque chicken whole chicken marinated traditionally in saffron flavored spiced yoghurt, lemon and cream, broiled in tandoor

MURGH TIKKA KALI MIRCH

(Boneless chicken tikka flavored with black pepper)

CHILLY CHICKEN/CHICKEN LOLLY POP

MURGH MALAI TIKKA

Boneless Chicken Chunks in a hung curd marinade with crushed & Roasted Cumin Powder

LAHORI SEEKH KEBAB

Skewered minced Mutton with coriander, flavored with Indian spices and Saffron



VEG LIVE SNACK

Heart Of Charcoal Starter Pass Around

PANEER TIKKA PUDINA WALA

Cubes of cottage cheese marinated in yoghurt dressing with Indian Spice

DAHI KE KEBAB/PANEER MAKKAI WALI TIKKI

Cubes of cottage cheese marinated in hung curd cheese

TANDOORI BHARWA MUSHROOM

Cottage cheese mashed & sauté with dry fruits stuffed in mushroom

COKTAIL SAMOSA/VEG. SEEKH KEBAB

STUFFED CHILLI MUSHROOM

Batter fried stuffed mushroom tossed with chilli soya sauce

VEG SPRING ROLL

Deep fried imported sheet stuffed with cabbage and Onion and served with hot garlic sauce

CHILLY HONEY POTATO

Potato finger in dash of honey chilly sauce

VEG MANCHURIAN DUMPLINGS

VEGETABLE DIPS WITH YOGURT DRESSING

Carrot, cucumber etc cut in finger size and served with yogurt dressing

IMPORTED MACAN SNACKS

Deep fried smiles, potato wedges, French fries etc served with tomato ketchup

SALAD COUNTER



INDIAN SALAD

FRESH GARDEN GREEN SALAD

Seasonal fresh salad cut LIVE sliced on the bed of ice and served with dressing of your choice

MIXED LENTIL CHAT

Mixed lentils boiled and seasoned with chat masala and lemon juice

ALOO CHAT

Boiled potatoes cut in small size tossed in Indian spices and lemon juice

THREE BEAN SALAD

Three types of beans boiled and tossed in lemon juice

Pickels, chutneys, sirka onions, green chilles, dahi bhalla/ pudina raita and special hapur ka papad

RUSSIAN SALAD

Mixed boiled vegetables with cream and seasoning

KIMCHI SALAD

Chinese cabbage marinated in chilli paste, tomato ketchup and vinegar

COLD & GOLD

Green Salads

TOMATO SALAD
GARDEN FRESH SALAD
CARROT SALAD
CUCUMBER SALAD
BEAN SPROUTED SALAD
KACHUMBER SALAD
RADISH SALAD

FROM THE CRISPY PART-PAPADS FROM HAPUR

KHASTA PAPAD
URAD DAL FRY PAPAD
MOONG DAL DRY PAPAD
SABODANA PAPAD
ALOO PAPAD
KALI MIRCH PAPAD



NON VEG MAIN COURSE

DUMPUKHT & NORTH INDIAN CURRY

TAAR TAAR GOSHT

Mughlai mutton specialty cooked with deluxe pieces of mutton, blended with aromatic spices, simmered in lamb stock,

OR

KHADE MASALE KA GOSHT

Fine delicacy of lamb preparation with Ground Spicy in rich onion Brown Gravy

CHOOZA MAKHANI (MURGH TIKKA BUTTER MASALA)

Kadhi cooking originated with this 'mild' chicken delicacy, cooked in tomatoes & topped with butter. The predominant flavor: fenugreek and coriander

OR

DUM KA KHAS MURGH

(An outstanding work of culinary art chicken dum with chef perfection & simmered in gravy)

THE MAIN COURSE VEG



INDIAN & MUGHLAI

PANEER-KESARI-PUKHTAAN

(A Fine preparation of cottage cheese cooked in a saffron rich korma gravy) OR

KADHAI PANEER LABABDAAR

(Fresh cottage cheese fingers cooked in chop onion & tomato gravy)

KOFTA NARAM DIL

(Cottage cheese dumpling stuffed with raisins, cashew nuts cooked in tomato gravy)

DAL BUKHARA

(A delicacy made by a Bukhara a black lentil simmered on light slaw for overnight & cooked in tomati, onion paste & topped with Butter)

SHAI CHANNA MASALA

(Boiled white peas, cooked with Indian herb into tomato veg wok)

VEG JHALFRAZI (MIX-VEGETABLE)

(Diced Cut Vegatable Cooked Into Tomato Gravy & Garnished With Coriander Leafs)



NAWABO KE KHAS GALIYON SE- LUCKNOW

SUBZ KE GALOUTI SERVED WITH ULTE TAWA KA PARANTHA

Lucknowi Style Parantha Prepared with Jimikhand, Turai, & soaked Channa Dal which is truly a vegetarian with this tender which is so soft that it literally melts in your mouth. Created for the leisure-loving nobles who preferred not to chew.

NAWABO KE KHAS GALIYON SE- LUCKNOW

NON- VEG GALAUTI SERVED WITH ULTE TAWA KA PARANTHA:

Mince of mutton grinded to a fine paste with exotic spices, smoked with cloves and deshi ghee. Cooked in a parat – live



ROTI-SHOTI (BREADS FROM IRON OVEN)

MISSI ROTI

Special Bengal gram flour bread

ROTI

Whole wheat bread baked in tandoor

BUTTER OR PLAIN NAAN OR CHUR-CHUR NAAN

Made from fermented refined flour cooked in iron tandoor

LACCHA PRANTHA

Layered bread made with refined flour

MIRCHI WALA PARANTHA

Made From red chilly powder in iron tandoor



BIRYANI RICE (BASMATI KA KHAJANE SE)

In Persian, the word biryani means fried or roasted. In Indian culinairese it has come to meanriceroasted with meat, spices and herbs. The delicacy's greatest charm is that it is a great meal in itself. And, such is its unique—and universal appeal—that it has become synonymous with joyouscelebrations and festivities. In a culture where one never abruptly asks a question like when is yourwife or daughter-in-law expecting a baby, biryani offers the perfect overture to the curious. All youhave to ask is: "Biryani kab khilaiye ga?" or "When can we expect a biryani treat?" Hyderabadis synonymous with biryani. The city in the Deccan alone boast's of 26 varieties of biryani. To thepeople of this the cockpit of India, biryani is much more than an exotic rice delicacy—it is akushta or aphrodisiac. There is a saying here: "Jo istimal karta hai, woh buddha nahinhota." or, "He who eats biryani does not age."

PILE MOTI KA PULAO & SUBZ DUM BIRYANI



BALLE-BALLE SEEDHE PUNJAB SE

PUNJABIO DA SPECIAL AMRITSARI COUNTER

Featuring Kulchas from Maqbool Road in Amrirtsar.Served with Amritsari Channe, Mooley ki Chutney& Pyaz Ki Chutney

SARSOON KA SAAG {SEASONAL}

PANEER BHURJE

DHABE DAL TADKE-WALI

SERVED WITH GUR SHAKKAR GHEE & HOME MADE WHITE BUTTER



DESI LOG DESI BATE-DESI RASOI

TAWA FULKA & YELLOW DAL TADKA (LIVE)

Popularly known as dal fry at the road side dhaba, this is arhar lentils, tempered in Butter with your choice of ingredients; including onion, garlic, whole red chillies, cumin, curry leaves, green chillies, ginger, tomatoes, mustard seeds or asafoetida.



CHINESE BUFFET

Chinese cuisine has a long history, and is one of the Chinese cultural treasures. It is as famous all over the world as French cuisine. Chinese cookery has developed and matured over the centuries, forming a rich cultural content it is characterized by fine selection of ingredients, precise processing, particular care to the amount of fire, and substantial nourishment. Local flavors and snacks, and special dishes have formed according to regions, local products, climate, historical factors, and eating habits.

COTTAGE CHEESE MANCHURIAN

Manchurian roundels made of paneer, coriander and chopped green chilli, served with Manchurian sauce.

VEG. HAKKA NOODLES

STEAM RICE



ALL TIME FAVOURITE ITALIAN PASTA STATION: (LIVE)

WHOLE WHEAT PENNE, LEMON FETTUCINE, SPAGHETTI & SPIRAL

VEGGIES & SAUCES

Chopped Dry Tomatoes, Green & Black Olives Tapanade, Chopped Chilli, Coriander & Onions, Pine Seeds, Basil Puree, Parmesan Springs, Fresh Mint Leaves, Cherry Tomato, Wild Mushrooms, Button Mushrooms, Fresh Asparagus, Artichoke hearts, Freshly Grounded Black Peppers, Fresh Garlic Brussel Sprouts. Tomato Concasse, Saffron Sauce, White Wine Sauce, Creamy Basil & Cheese Sauce, Pesto Sauce, Alfredo Garlic & Virgin Olive oil With Cheese.

FRESHLY BAKED ASSORTED BREADS:

French Rolls, Hard Rolls, Mini Crossiants Herb Mini Bread Sticks, Garlic & Cheese Toasted Bread, Cheese Straws, Multi grain Brown Bread, Focaccia

BAKED CONTINANTAL

LASAGNE CON POLLI

(Baked Layers of pasta with parmesan and cheese sauce)

or

WILD MUSHROOM RISSOTO (LIVE)

(A traditional Combination of Arborio Rice with Italian Parmesan Cheese with Perfect Combination of Variety of Mushrooms in Wine)



INDIAN DESSERT'S (SWEET TOOTH)-10NO.

HOT STATION

MOONG DAL HALWA/GAJAR KA HALWA
NANO KASARIYA JALEBI
ALLAHABADI GUR KI RABRI
SAUNFIYA MALPURA
GULAB JAMUN

COLD-STATION

RASS MALAI/SPONGE RASGULLA
GULAB KI KHEER

WESTERN DESSERTS

CAKE & PASTRIES/ORANGE SOUFFLÉ /PUDDING
FUDGE WALNUT BROWNIE/GATEAU WITH VANILLA I/C
TOP IT UP WITH HOT CHOCOLATE SAUCE

SELECTION OF ICE-CREAMS & KULFI

VANILLA/STRAWBERRY & CHOCOLATE
Served with hot chocolate sauce and nuts

OR

KULFI STATION

PAAN & CHURAN COUNTER

THANK'S & REGARD'S

(KRITIKA WEDDING -N- ENTERTAINMENT PVT. LTD.)