

## **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**



## **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**



## **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**

## **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 Vegetable 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.*



# 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 culinary it has come to mean rice roasted 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 joyous celebrations and festivities. In a culture where one never abruptly asks a question like when is your wife or daughter-in-law expecting a baby, biryani offers the perfect overture to the curious. All you have 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 the people 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 Amritsar. 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, it 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 Chillli, Corriander & 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, Foccasia*

## **BAKED CONTINANTAL**

### **LASAGNE CON POLLI**

*(Baked Layers of pasta with parmesan and cheese sauce)*

*or*

### **WILD MUSHROOM RISSOTO (LIVE)**

*(A tradititonal Combination of Arbiro 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**

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**THANK'S & REGARD'S**

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