

SUGGESTIVE MENU

WEDDING MENU

MOCKTAILS & JUICES

MOJITO

Lemon chunks, brown sugar, mint leaves and topped with soda

WATER MELON MOJITO

Mint Leaves, Watermelon Chunks Brown, Sugar, Cracked Ice , Soda

BLACK JACK

Black Currant Syrup With Lime And Lemonade

GINGER BREW

Ginger syrup, mint, strawberry, lemon juice, orange juice

PRINCE CHARMS

Lemon juice, orange juice, pineapple juice grenadine and soda

HONEY MOON

Honey, apple juice, orange juice, lime juice and crushed ice

SUN SHINE GUAVA

Roasted cumin, guava extract and mint topped with soda

FROM THE TOP OF HIMALIYAS

MINERAL WATER 200ML BOTTLE

ASSORTED SOFT DRINK

COKE, LIMCA, FANTA, SPRITE,

TEA & NES CAFÉ/ESPRESSO COUNTER

MASALA TEA
LEMON TEA
CARDAMOM TEA
GINGER & CLOVES TEA
MINT TEA
BLACK CURRANT TEA
JASMINE TEA
ESPRESSO COFFEE

Or

SPECIAL ATTRACTION

PUSHKAR MASALA TEA /KASHMIRI KAHWA (SEASONAL)

THE EXOTIC FRUITS

(INDIAN & IMPORTED)

(Choose any 5 Indian & 5 Imported)

RAMBUTHAN (THAILAND)
KIWI (NEW ZEALAND)
GUAVA (THAILAND)
SHARDA (KABUL)
APPLE (CHINA)
GRAPES (CALIFORNIA)
DRAGON FRUIT (CHINA)
DATES (KABUL)

BANANA
MELON (BANGALORE)
PENEAPPLE(RANI)
WATER MELON (AGRA)
PAPAYA (DISCO)
PEARS

SEASONAL FRESH FRUIT CUT IN DIFFERENT SHAPES & SERVED IN A STYLE

CHATORI-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)

DAHI BHALLA PAAPRI CHAAT

A UP Specialty. Crispy Paapri , Stuffed gujia, dahi and chutneys .

STUFFED MOONG DAL CHILLA WITH ASSORTED FILLINGS OF

(Mater, Assorted Vegetable, Hang Curd)

GOL GAPPE

(With different Variety of Water)

MATRA KULCHA

Everyone's Favourite. Chatpata Matra Served with bab kulcha pyazi Salad , and Masala

NAWABO KE KHAS GALIYON SE

FROM LUCKNOW

Tunday Mian, the greatest Kebeb maker Awadh has ever known, created a delicacy in the late nineteenth century known as "Shahi Galawat Ke Kebab" – it is said that the kebabs were invented for the leisure loving Nobles of Lucknow who 'preferred not to chew'. The uniqueness of this kebab is the masala which incorporates 60 spices in the making.

VEG GALAUTI SERVED WITH ULTE TAWE KA PARANATHA :

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

SAMPURN DAKSHIN SE SOUTH INDIAN COUNTER

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

SNACKS

PANEER TIRANGA TIKKA

Picatta of Paneer flavored with exotic Mint, Curry leaf enriched gram flour batter and grilled on a 'Sigri'

HARYALI KABAB

Cottage cheese mashed & sauté with dry fruits stuffed in mushroom

TANDOORI ACHARI ALOO

Baby potatoes marinated in achari masala and grilled to perfection, served with lahsan aur hari mirch ki chutney

TAWA SOYA TIKKA

(Soya chaap marinated on tawa with robust flavors of Indian aromas)

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 COTTAGE CHEESE

Creamy cottage cheese with aniseed and pounded red chilli

CHILLY HONEY POTATO

Potato finger in dash of honey chilly sauce

TAMPURA VEGETABLES SALT AND PEPPER

Exotic vegetables deep fried in tempura batter and served in chilli garlic sauce

GOLDEN FRIED BABY CORN

Baby corn dipped in corn flour batter and deep fried served with hot garlic sauce

SCHEZWAN CHILLI PANEER

Batter fried cottage cheese tossed with imported red and yellow capsicum in sichuan style

TWINS CAP MUSHROOMS

Button mushroom tossed in butter with chopped leek, celery and balsamic vinegar, flavored with fresh roasted crush pepper and served warm

RUSTIC THIN CRUST PIZZA – LIVE

GRECIAN GARLIC PIZZA

Roasted garlic is a rich addition to the classic Greek ingredients on this pizza

MARGARITA WITH CHEERY BOCCONCINI

Cherry Tomato, Sun Dried Tomato, Mozzarella, Cheddar Basil, Tomato Salsa

PHZANI

A Cross Between A Calzone And A Flat Bread , Filled With Exotic Vegetable

RED PESTO

Rosted Red And Yellow Peppers, Sun Dried Tomato, Zucchini And Yellow Squash

SOUP COUNTER

VEG SWEET CORN SOUP

American sweet corn, corn flour, few chopped vegetables with green chilly sauce

TOMATO BASIL SOUP

(Tomato extract flavored with sweet basil)

OR

VEG MANCHOW SOUP WITH CRISPY NOODLES

(Exotic chop vegetables with vegetables & stockings)

COLD GOLD SALAD BAR

GARDEN GREEN SALAD

(Diced Cucumber, Tomato, Raddish, Bell Pepper, served with French dressing)

BROCCOLI AND CORN SALAD

(Broccoli and corn tossed in French vinaigrette)

SPROUTS AND PEPPER SALAD

(Beans and black gram sprouts, capsicum in balsamic dressing)

ALOO CHANNA CHAAT

(A mixture of potatoes & Bengal gram served with assorted vegetables topped with corriander chutney & chaat masala)

KUCHUMBER SALAD

(Deseed chopped tomatoes, cucumber, onions topped with lemon juice)

ACHAR / PAPPAD / CHUTNEY

CONTINENTAL SALAD

PASTA SALAD

Pasta with thousand island dressing

RUSSIAN SALAD

Green peas, diced boiled potatoes with carrots bound in mayonnaise sauce.

ORIENTAL SALAD

KIMCHI SALAD

Chinese cabbage marinated in chilli paste, tomato ketchup and vinegar

MAIN COURSE

PANEER KESARI PUKHTAAN

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

KADHAI PANEER LABABDAAR

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

METHI MATTER MALAI

(Fresh peas, methi, cooked in white gravy with Indian herbs)

GOBHI MATTER TADKE WALI

Flowerets of cauliflower and fresh green peas cooked with light masalas and served with Julians of green chillis and ginger

KOFTA NARAM DIL

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

ACHARI MIRCHI KA SALAN

(Speciality of Awadhi rich in combination of green chilies in peanut & dessicated coconut & Poppy Seeds)

DUM ALOO KASHMIRI

(Baby Potatoes cooked in Traditional Kashmiri style)

SHAI CHANNA MASALA

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

HING DHANIYA KE CHATPATTE ALOO

(Cubes of fried small potatoes, cooked home grounded herbs into red wok)

VEG JHALFRAZI (MIX-VEGETABLE)

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

DAL BUKHARA

A delicacy made by a Bukhara a black lentil simmered on light slaw for overnight & cooked in tomato paste & topped with Butter

SUBZ DUM BIRYANI

Basmati Rice Cooked on Dum to perfection with dices of an assortment of seasonal vegetables with condiments & spices and a touch of saffron

SERVED WITH TADKA DAHI

Yoghurt tossed with Mustard Seeds & Curry Leaves,

KACHI RASOI

TAWA FULKA

Fulka-Rub With Deshi Ghee As Per Guest Demand

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.

AMRITSARI COUNTER

BALLE- BALLE SEEDHE PUNJAB SE

(Amritsari Chana Served with KULCHE, Mooley Ki Chutney and Pyaz Ki Chutney)

SARSON DA SAAG TE MAKKI DI ROTI

(Served With Gur & Makhan - It's all time favorite, but It's SEASONAL)

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

Buck Wheat noodles

Odon noodles

Shanghai noodles

FRIED RICE

Fried rice is a dish of cooked rice that has been stir-fried in a wok or a frying pan and is usually mixed with other ingredients such as vegetables. It is often eaten by itself or as an accompaniment to another dish

ROTI-SHOTI (BREADS FROM IRON OVEN)

MISSI ROTI

Special Bengal gram flour bread

ROTI

Whole wheat bread baked in tandoor

BUTTER OR PLAIN NAAN

Made from fermented refined flour cooked in iron tandoor

LUCKNOWI KULCHA

Indian special bread from royal house of "oudh"

LACCHA PRANTHA

Layerd bread made with refinds flour

MIRCHI WALA PARANTHA

Made From red chilly power in iron tandoor

PASTA STATION: (LIVE)

ANY TWO

Pencil Penne

Lemon Fettuccine

Spaghetti

Farfalle

Veggies:

Chopped Dry Tomatoes, Green & Black Olives Tapenade, 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 Brussels Sprouts

Sauces

Tomato Concasse, Saffron Sauce, White Wine Sauce, Creamy Basil & Cheese Sauce, Pesto Sauce, Alfredo Garlic & Virgin Olive oil With Cheese .

SWEET TOOTH

MOONG DAL HALWA

Moong dal halwa is an addictive and delicious halwa variety made from mung lentils and ghee butter. it is a popular and rich halwa from north India.

GAJAR KA HALWA

This traditional Indian sweet made with farm-fresh carrots, sugar, and dry nuts offers a rich, incredibly creamy, and melt-in-your-mouth taste that kids and adults love alike!

NANO JALEBI

From the by-lanes of Chandni Chowk.

ALLAHABADI RABRI

Rabri, the thick, mildly-sweet preparation of milk, is one of the oldest products of this lane. The khurchan, another speciality, comes in large rectangles. Thick sheets of condensed milk set with layers of castor sugar and nuts are served in long rectangular pieces.

MALPUA RABRI DAAR

Thin Pancake Dipped In Sugar Syrup

GULAB JAMUN

Deep Fried Cottage Cheese Dumpling Dipped In Sugar Syrup

RAS BHARI RABRI DAAR

Mini Chenna Dumpling In Saffron Milk

SHAHI TUKRA

Shahi tukra, is a bread pudding Indian sweet of fried bread slices soaked in hot milk with spices, including saffron and cardamom.

GULAB KI KHEER

Traditional Kheer flavored with Fresh Rose Petals

ASSORTED TILLE WALI KULFI

(Mango , Anar , Pan , Rabri , Kesar , Pista)

SLECTION OF ICE CREAM WITH HOT CHOCOLATE SAUCE N NUTS

Vanilla / Strawberry / Chocolate

PAAN COUNTER