

MENU +91 98700 22220 +91 98700 22221









Spetizers

Paneer Tandoor Se

Cottage Cheese Squares Cooked in Clay Oven Served with Green Chutney (Tikka / Reshmi / Malai Pesto)

Tandoori Hara Masala

Mint and Green Chilli Marinade Later Finished in Clay Oven (Mushroom / Paneer / Baby Corn / Aloo / Gobi)

Achari Tikka

Piquant Pickle with Fenugreek & Yellow Mustard (Mushroom / Paneer / Baby Corn / Aloo)

Roasted Kathi Roll

Finely Chopped Roasted Veggies Rolled in A Roti

Veg. Seekh Kebab

Minced Veggies Marinated with Spices and Grilled in a Clay Oven

Lakhnavi Dhingri Ki Galaouti

Melt in Your Mouth Mushroom Kebab

Melted Cheese Tandoori Mushrooms

Button Mushrooms Blended with Indian Spices and Stuffed with Cheese

Palak E Khaas Kebab

Spinach Kebabs with Cashewnut Paste & Cheese

Tandoori Broccoli

Pieces of Broccoli Marinated in Spicy Tandoori Masala

Dahi Ki Kebab

Thick Yogurt Tikkis Meld with Mild Spice







Kurkure Babycorn

Our Version Of Spiced Crisp Fried Babycorn

Dilliwale Soya Chaap

Grilled Chunks Of Soya Beans (Malai / Peri Peri / Lasooni / Reshmi)

Masaledar Aloo Mutter Ke Samosay

Mini Triangles Of Potatoes & Green Peas In A Flaky Pastry

Paneer Mutter Palak Samosay

Banaras Styled Pastry With A Filling Of Spinach, Cottage Cheese, Green Peas & Dry Fruits

Multani Aloo

Baby Potatoes Marinated In Yellow Chilli Powder, Hung Curd & Cheese Later Grilled In Clay Oven

Paneer Tikka Canapes

Mini Quiche Filled With Cubes Of Paneer Tikka Tossed In Makhani Sauce

Crisp Cheese Paprika Kulcha

Kulcha Triangles Filled With Cheese & Chilli Flakes

Cheesy Broccoli

Fresh Brocolli Florts in Cheese Sauce

Grilled Tabasco Pineapple

Topped with Liquidfied Caramel

*All The Starters Are Served With Appropriate Accompaniments Like Chutneys And Sauces.







Wok Tossed Cottage Cheese

Cubes Of Paneer Cooked In Choice Of Sauce On A High Flame (Sichuan, Chilli Oyster, Kungpao, Black Pepper)

Wok Tossed Potato

Choice Of Sauce Black Bean, Black Pepper, Honey Chilly, Kungpao, Shanghai)

Hot Mandarin Mushrooms

Button Mushrooms In Hot Bean Sauce

Thai Spicy Rolls

Fresh Exotic Garden Veggies In Crunchy Spring Rolls

Crispy Honey Chilli Potato

Potato Fingers In Sweet & Spicy Sauce Topped With White Sesame

Asian Corn Curd

Fried Croquettes Of Sweet Creamed Corn

Buttter Garlic Mushrooms

Mushrooms Sautéed In Salted Butter With Chopped Garlic

Crispy Thread Cottage Cheese

Cubes Of Paneer Wrapped With Thread Of Crisp Flour

Tempura Baby Corn And Broccoli With Wasabi Sauce

Crunchy Veggies Served With Mayo Wasabi

Crispy Wontons

Tender Wrappers Stuffed With Exotic Veggies Deep Fried Until Golden Brown And Crunchy

Tibetan Momos With Streetstyle Spicy Sauce

Steamed Dumplings Filled With Sautéed Chopped Veggies







Falafel Bullets

Lebanese Croquettes Served With Hummus

Steamed Baozi

Steamed Chinese Open Buns Filled With Crispy Veggies In Spicy Sauce

Cheese Mousse Mushrooms With Creamy Ranch

Baked Mushrooms Stuffed With Cheddar, Olives & Parmesan Drizzle

Mexican Quesadilla Served With Mango Salsa & Sour Cream

Maize Tortilla Triangles Stuffed With Cheese & Bell Peppers

Cottage Cheese Spinach Rolls

Baked Savory Filled With Mashed Spinach, Cheese & Paneer

Potato Cheese Shots

All Time Party Favorite Of Crisp Potatoes & Cheese

Jerk Spiced Chilli Poppers

Bite Size Nuggets Of Potatoes With Garlic & Jerk Spice

Assorted Bruschetta

Sundried Tomato Pesto / Black Olive Ratatouille / Corn, Mushrooms & Bell Pepper Rossa

Mini Quiche & Pies

Corn, Bell Pepper & Mushrooms, Hot Cheese Sauce

Baked Potato Skin

Baby Potatoes With Cheese & Dusted With Thyme

Summer Cups

Chilled Cucumber Cups Filled With Sour Cream







Cheese Jalapeno Poppers

Bite Size Cheese Balls Blended With Hot Jalapeño

Veg Galouti Kebab

Mushrooms Cooked With Chef's Special Recipe

Turkish Olive Baklawa

Mushrooms, Cheddar & Herbs Filled Pastry

Greek Spanakopita

Flaky Phyllo Triangles Stuffed With Fresh Spinach, Cheese & Herbs

Spanish Zucchini Tapas

Grilled Zucchini & Grilled Tomatoes With Olives & Balsamic Drizzle

Guacatini

Fresh Avocado Ranch On Baguette Slices

Sushi Rolls

A Traditional Japanese Delicacy Made Of Vinegared Rice With Young Ginger, Wasabi & Kikoman Soy (Crunchy Tempura Asparagus / Cheese Cream Avocado)

Handmade Artisan Dimsums

Exotic Veggies Wrapped In Paper Thin Skin Dough Served With Spicy Dip Or Scallion Sauce (Edamame / Corn Waterchestnut / Exotic Veggies)

Lotus Stem Honey Chilli

Crunchy Dices Of Lotus Stem Tossed In Sweet & Spicy Sauce, A Seasonal Delicacy

Cottage Cheese In Tamarind Basil Sauce

Spicy, Tangy, Sweet, This One Is Our Speciality

Malaysian Cottage Cheese Skewers

Paneer Skewers Tossed In Peanut Sauce

*All The Starters Are Served With Appropriate Accompaniments Like Chutneys And Sauces.







Murgh Tandoor Se

Boneless Pieces Of Chicken Cooked In Clay Oven Served With Hari Chutney
(Tikka / Reshmi / Malai / Pahadi / Kalimiri)

Murgh Dahi Bhara Tikka

Succulent Pieces Of Chicken Marinated In Hung Curd With White Pepper & Mild Spices

Murgh Lasooni Tikka

Tender Pieces Of Chicken With Slight Pungent Flavor Of Garlic

Murgh Alishan Kebab

Chicken Blended With Cheese & Tandoori Masala

Murgh Shahi Talwar

Chicken Drumsticks In White Creamy Masala Served On A Skewer Sword

Murgh Seekh Kebab

Minced Chicken Blended With Indian Spices Cooked On Skewers In Clay Oven

Mutton Seekh Kebab

Minced Goat Meat Blended With Indian Spices Cooked On Skewers In Clay Oven

Mutton Gilafi Kebab

Minced Goat Meat Blended With Yellow & Red Bell Peppers Cooked On Skewers In Clay Oven







Mutton Galouti Kebab

Melt In The Mouth Kebabs Of Tender Goat Meat

Mutton Baida Roti

Mutton Kheema Stuffed in Bread Coated with Egg

Prawns Koliwada

Crispy Medium Sized Prawns In Traditional Koli Style Masala

Tandoori Jhinga Hara Masala

Prawns Marinated In Fresh Mint, Coriander & Green Chilies Later Cooked In Clay Oven

Fish Tikka

Cubes Of Fish Marinated In Tandoori Masala Later Cooked In Clay Oven

Fish Koliwada

Crispy Fish In Traditional Koli Style Masala

Fish Amritsari

Fish Marinated In Ajwain, Fried Until Crisp & Topped With Chaat Masala

Bongla Machh

Steamed Fish Flavored With Mustard & Wrapped In A Banana Leaf

*All The Starters Are Served With Appropriate Accompaniments Like Chutneys And Sauces.





Sppetizers

Wok Tossed Chicken

Soft & Succulent Chicken Cooked In Your Choice Of Sauce (Sichuan / Chilli Oyster / Kungpao / Black Pepper / Black Bean)

Legendary Chicken Chilli

The Good Old Chilli Chicken

Chicken Shanghai Fritters

Chicken Sichuan Pakoras

Wok Tossed Fish

Fish Cooked In Your Choice Of Sauce (Sichuan / Chilli Oyster / Hot Bean / Black Pepper)

Wok Tossed Prawns

Prawns Cooked In Your Choice Of Sauce (Sichuan / Chilli Oyster / Chilli Garlic / Black Pepper)

Butter Garlic Prawns

Medium Sized Prawns Sautéed In Butter & Garlic Sauce

Golden Fried Prawns

Crispy Tempura Battered Prawns Served With Thai Chilli Sauce







Murgh Sriracha Tikka

A Spicy Twist To The Regular Murgh Tikka

Pomfret Tandoori

Palm Size Pomfrets In Tandoori Masala

Malaysian Chicken Skewers

Chicken Breast Skewers Tossed In Peanut Sauce

Chicken Yakitori

Chicken Skewers Tossed In Teriyaki Sauce, A Japanese Delicacy.

Coca Cola Chicken

Chicken Tossed In Homemade Coke Sauce

Tangerine Chicken

Chicken Tossed In Homemade Orange Pulp Sauce

Prawns Ghee Roast

Tradition Andhra Delicacy

Prawns Dynamite

Our Version Of Pf Chang's Inspired Recipe

Prawns Wasabi

The Original Japanese Delicacy





Toup Bar

Tamatar Shorba

Palak Shorba

Zucchini And Broccoli Soup

Manchow Soup

Vegetable Sweet Corn Soup

Tomato Basil Soup

Tom Yum Soup

Lemon Coriander Soup

Minestrone Soup





Salad Bar

Indian Green Garden

(Vinegar Onions, Sliced Onions, Juliennes, Green Chillies, Lemon Wedges, Carrot)

Mexican Cold Salad

Russian Salad

Waldorf Salad

Thai Som Tam Salad

Kimchi

Watermelon Feta Salad

Peanut Macaroni Salad

Warm Chickpea With Rocket Leaf Salad

Black Olive And Corn Salad

Asian Salad With Sesame Seed





Salad Bar

Greek Salad With Creamy Dressing

Greek Salad With Lemon Garlic Dressing

Pineapple Corn And Paprika Salad

Beans Sprout Salad

Coleslaw And Pineapple Salad

Pineapple And Peanut Salad

Tabbouleh Salad

Ceaser Salad

Chilled Dahi

(Pineapple Raita/ Mint Raita/ Mixed Vegetable Raita/ Boodi Ka Raita / Baby Dahi Bhalle)







Paneer

(Makhani / Palak / Bhurji / Kadai / Butter Masala / Lababdar / Lazeez)

Aloo

(Palak / Gobi / Methi / Jeera / Mutter)

Bhindi

(Do Pyaza / Masala / Kurkuri / Aloo)

Mushrooms

(Babycorn / Mutter / Masala / Corn Palak)

Vegetables

(Kadai /Palak / Kolhapuri / Hyderabadi)

Soya Kheema

Adraki Aloo Gobi Mutter

Laal Malai Kofta

Palak Ke Kofte

Hara Channa Palak

Corn Palak







Methi Mutter Malai

Diwani Handi Veg

Dum Aloo Kashmiri Paneer Mutter

Baingan Ka Bhartha

Baingan Mirchi Ka Salan

Sindhi Sai Bhaji

Sindhi Aloo Tuk

Surang Tuk

Bhey Masala

Dhingri Mutter







Lentsils

Dal Bukhara

Yellow Dal Tadka

Hari Moong Dal

Dal Palak

Dal Makhani

Rajma Masala

Amritsari Cholay

Punjabi Kadhi Pakora

Gujrati Kadhi

Sindhi Kadhi

Dal Panchratna

Sabat Masur Dal

Peeli Moong Dal

Channe Ki Dal

Sambhar







INTERNATIONAL VEGETARIAN

Exotic Vegetables In Choice Of Sauce

(Hunan / Black Bean / Hot Garlic / Chilli Basil / Shanghai)

Cottage Cheese In Choice Of Sauce

(Hunan / Black Bean / Hot Garlic / Shanghai / Coriander)

Thai Curry*

(Green / Red / Yellow)

Stir Fried Vegetables

Baby Corn, Okra & Bamboo Shoots In Garlic Sauce Mushroom, Spinach & Corn In Ginger Hoisin Sauce

Stir Fried Potatoes

Shredded Chilli Potato

Crispy Corn With Spinach

Crispy Veg With Schezwan Sauce

Three Treasure Vegetables With Buddha Delight Sauce

Baked Vegetable Au Gratin

Layers Of Sliced Exotic Vegetables Gravitated With Mature Cheddar Cheese

Stufed Peppers With Cous Cous

Olive Oil & Herb Brushed Roasted Peppers With A Stuffing Of Harissa Cous Cous

Pasta In Pomodoro Sauce

A Choice Of Your Pasta With Italian Plum Tomato Sauce, Parmesan Reggiano Cheese





Chicken

Murgh Lababdar

Murgh Makhanwala

Murgh Saagwala

Murgh Methi Makhani

Murgh Masala

Murgh Kolhapur

Murgh Hyderabadi

Murgh Mughlai

Murgh Kurchan







Mutton Gosht Rogan Josh

Rara Gosht

Gosht Saagwala

Gosht Nalli Nihari

Gosht Masala

Gosht Tariwala

<u>Seafood</u> Fish / Prawns (Goan / Malwani / Manglorean / Hariyali)





INTERNATIONAL NON - VEGETARIAN

Asian Wok Tossed Gravy

Chicken / Prawns / Fish / Lamb In Choice Of Sauce (Chilli Oyster / Hunan / Black Bean / Hot Garlic / Sichuan)

Chicken / Prawns / Fish Thai Curry

(Red/Green/Yellow)

Chicken / Prawns / Fish / Lamb In Choice Of Curry*

(Panang Curry, Massaman Curry)

Grilled Chicken With Mustard Cream Sauce

Accompanied With Saute Julienne Vegetables

Chicken With Holy Basil Sauce

Boneless Breast Pan Seared And Served With Crushed Basil Sauce

Chicken Peri Peri With Paprika Cream Sauce

Garlic & Paprika Rubbed Grilled Chicken, With Mildly Spiced Sauce,

Breast Of Chicken With Madeira Red Wine Pepper Sauce

Served With Mayonnaise Potato (Contains Alcohol)

Grilled Fillets Of Chicken With Sundried Tomatoes, Caper & Basil

Our Version Of A Italian Cacciatora Sauce





INTERNATIONAL NON - VEGETARIAN

Thai Style Bbq Chicken With Sambal Oelek

Thai Street Side Food With A Generous Helping Of Chilli Paste

Grilled Dijon Fish*

Grilled Rawas With A French Mustard Sauce

Grilled Fish With Lemon Butter Sauce

A Classic Dish With A Sprinkling Of Cracked Pepper

Oven Roasted Rawas With Leeks & Peppers*

Cooked In A Searing Hot Oven With Sauteed Leeks & Tomato Pepper Sauce



Rice & Biryani

VEGETARIAN

Dum Vegetable Biryani With Kachumber Raita

Zafrani Pulao In Spanish Saffron

Vegetable Pulao (Veg/Corn/Green Peas /Coriander/Saffron)

Ghee Bhaat

Veg Kashmiri Dryfruit Pulao

Shahi Jeera Rice

Kabuli Chana Pualo

Steamed Scented Basmati Rice

Andhra Lemon Rice With Roasted Peanuts

South Indian Curd Rice

Steamed Basil Rice





Lemon Grass Steamed Rice

Asian Black Mushroom Rice

Steamed Rice Topped With Crackling Spinach

Burnt Garlic Fried Rice

Burnt Chilli Fried Rice

Singapore Fried Rice

Sichuan Fried Rice

Vegetable Coriander Fried Rice

Bell Pepper Fried Rice





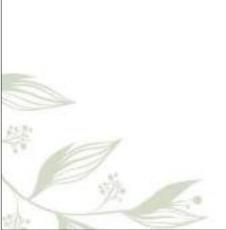
Rice & Biryani

NON - VEGETARIAN

Dum Biryani (Chicken / Mutton)

Kheema Pulao (Chicken / Mutton)

Pan Biryani (Fish / Prawns)









Rice & Biryani

NON - VEGETARIAN

Asian Fried Rice (Egg / Chicken / Prawns)

Noodles (Veg / Chicken / Prawns)

Veg Hakka Noodles

Singapore Spicy Nooldes

Schezwan Noodles

Pad Thai Noodles

Malaysian Nooldes







The Café

Our Highly Professional Baristas Not Only Churn Out The Best Drinks But Ensure That All Your Senses Are Revived By Just Sipping The Beverages Made Out Of Finest Beans & Leaves.

Hot Coffee (Hazelnut, Vanilla, Irish)

Cappuccino, Espresso

Americano Coffee (Hot & Iced)

Cold Coffee

Iced Tea (Lemon & Peach)

Hot Tea

Masala Tea

An Array Of Green Tea

Hot Lemon Tea





FOOD COUNTERS

Matke Wali Chaas: Masala Chaas Served Cool In A Kuilhad Off A Matki

Chaat (Any 2)
Pani Puri
Sev Puri
Dahi Batata Puri
Dilliwali Aloo Tikki

Speciality Chaat*
Dahi Bhalla Papdi Chaat
Shakarkand Ki Chaat
Pateela Mutter Ki Chaat
Hara Chana Chat
Makhana Pakodi Chaat
Raj Kachori Chaat
Samosay Aur Cholay Ki Chaat

Chilla Counter

Moong Dal Chilla
(Plain, Paneer, Green Peas)
Served With Assorted Chutneys





FOOD COUNTERS

Deconstructed Dal Pakwan

Channa Dal & Crispy Pakwan

Chopped Onions, Mint Chutney & Imli Chutney

Desi Khow Suey

Served With Punjabi Kadhi, Desi Samosas, Crushed Peanuts, Sauteed Garlic Slivers Sauteed Onion, Chopped Coriander Leaves & Mint Leaves, Chopped Spring Onions Ajwain Ka Bhujia

Crispy Pakore

Pyaaz Ke Pakore

Methi Ke Pakore

Palak Ke Pakore

Aloo Ke Pakore

Served With Appropriate Chutney





The Deli (Any 2)

Spinach & Ricotta Quiche
Corn & Jalapeno Quiche
Cucumber With Sour Cream
Tomato & Mozzarella Sandwich
Mushroom & Brie Cheese Sandwich

Khichiya
Khichiya
Kali Mirch Ka Papad
Urad Ka Papad
Urad Ka Papad
Aloo Ka Papad
With The Following Topping Options;
Red Chilly Chutney, Mint Chutney,
Desi Ghee, Butter, Sev, Chopped Cucumber,
Tomato, Onion, Coriander
Let The Guests Choose Their Own Toppings That They May Relish





Simply South

Sada Dosa

Mysore Dosa Served With Filling Of Aloo Masala

Uttapam
(Plain, Onions, Tomato, Masala,
Paneer & Cheese)
(Sambhar, Coconut Chutney & Molgapudi)

Idli Station

(Any 2)

Plain Steam Idli

Kanchipuram Idli

Red Pepper Idli

Asparagus Idli*

Tatte Idli

Kulfi Idli

Charcoal Idli

Lava Idli

(To Be Served With Sambhar, Coconut Chutney & Molgapudi)





FOOD COUNTERS

Amritsari Cholay / Bhature Amritsari Cholay

Mini Bhature

(Dilkush Salad, Imli Ki Chuthney, Pudine Ki Chutney, Lachha Wala Pyaaz, Salt Green Chilli, Assorted Pickle)

Amritsari Cholay-Kulche

Amritsari Chhole Served With; Tandoori Plain Kulcha Tandoori Aloo Kulcha Paneer Kulcha

Truffle Oil Kulcha
(Served with Dilkush Salad, Safed Makhan, Salted Water)

Punjab Ke Khet Se Sarson Da Saag – Makki Di Roti (Safed Makhan, Desi Gur, Lachha Pyaaz)

Parathe Wali Galli

(Any 2)

Aloo Paratha Mooli Paratha

Gobhi Paratha

Paneer Paratha

(Chilled Dahi, Laccha Pyaaz, Pickle)





Undhiyu Na Tawo

Assortment Of Traditional Seasonal Vegetables Finished Live On Tawa Served With; Puri Gujarati Kadhi

Dumplings Station

Vegetarian

Exotic Veg. Dimsum

Sitake Asparagus Dimsums

Corn Water Chestnut

(Spicy Soya, Supreme ,Green Scallion Sauce)

Non Vegetarian
Steamed Chicken Shumai
Prawns Coriander Dimsums
(Spicy Soya, Supreme, Green Scallion Sauce)

Sushi Bar

Sushis Rolled With The Combination Of The Following Fillings:

Cream Cheese Avocado
Crunchy Asparagus
Spicy Carrot & Cucumber
Tempura Vegetables

Prawns Tempura
Smoked Salmon*
Spicy Crab Meat Maki Roll

Served With (Wasabi, Light Soya Sauce, Pickled Young Ginger)





Oyster Bar*

Fresh Oysters On A Bed Of Crushed Ice: Served With The Following Mignonettes; (Cracked Paper Sauce)

Any 2
Red Wine Oregano
Champagne
Lemon Vodka
Bloody Mary

Cucumber & Wasabi

Shrimp Cocktail – To Be Placed Alongside The Oyster Counter

Live Pasta & Risotto

Pasta Types (Penne, Fusilli, Spaghatti, Bow, Farfal)
Sauce (Creamy, Tomatoes, Pesto, Pink)
Vegetables:

(Mushrooms, Broccoli, Bell Peppers, Zucchini, Baby Corn, Yellow Corn, Cherry Tomato

Herbs:

Oreagano, Basil, Rosemery

The Guests Can Chosse Anything From The Above Mentioned Ingredients And Our Chefs Behind The Counter Will Be Happy To Toss Them In Any Of The Following Sauces Or Aglio E Olio





Ravioli Counter

Corn Mushroom Cheese Ravioli With Cremmy Sauce Spinach & Ricotta Ravioli With Spinach Cream Sauce

Live Tortellini with Saffron Sauce

Topping with Dry Fig, Crush Walnut & Chilli Flakes

Live Burrito Bowl

Served with Mexican Rice, Nachos Chips, Guacamole Dip, Shower Cream, Salsa & Iceberg Lattice

Burmese Khow Suey

The Traditional Burmese Curry;

Served With (Steamed Noodles, Fried Noodles, Crusheed Peanuts, Chopped Green Chilli, Chooped Corinder, Fried Garlic, Fried Onion, Chopped Spring Onion, Vegetables, Chicken)





> Western Barbeque Grill Non Vegetarian (Any 2)

Chicken Italian Seekh With Olives Dip

Chicken Italian Tikka With Cheese Sauce

Chicken Thai Seekh With Sweet Chilli Sauce

Chicken Thai Tikka With Spicy Basil Chilli Sauce

Grilled Prawns Olive Skewers

Grilled Rawas With Lemon Dressing



Live Counters

INTERACTIVE FOOD COUNTERS

Vegetarian (Any 2)
Paneer Sriracha Tikka
Fresh Yogurt Broccoli
Mushrooms Tikka in BBQ Sauce
Cajun Spiced Grilled Cottage Cheese
With Jaleapeno Mayo Dip

Asian Stir Fry Rice & Noodles

Vegetables (Mushroom, Baby Corn, Bell Peppers, Chinese Cabbage, Broccoli, White Cabbage, Pok Choy, Carrots, Spring Onions, Red Cabbage

The Above Ingredients Can Be Combined In Any Manner & Stir Fried Live To The Likings Of The Guest Using The Following Sauce Option:

Black Pepper / Thai Peanut / Black Bean / Sichuan

Awadh Ki Tikkiyan - Vegetarian (Any 2)

Mushroom Aur Malai Ki Tikki
Rajma Aur Chukandar Ki Galouti
Aloo, Matar Aur Anjeer Ke Tikke
Dahi Ke Kebab

Awadh Ki Tikkiyan
Non Vegetarian (Any 2)
Lazeez Murgh Ki Tikkiyaan
Mutton Tunday Kebab

Served With Chutney & Lachha Pyaaz





<u>Kaathi Rolls</u> <u>Vegetarian</u> (Any 2)

Subz Makai Seekh Pahadi Paneer Tikka Aloo Panch Foran Makhmali Soya Chaap

Non Vegetarian*

Murgh Reshmi Tikka

Murgh Angara Kebab

Gosht Lucknowi Sheekh*

Ajwaini Macchli Tikka*

Hare Masala Ka Jhinga*

All The Above Can Be Served As Kebabs Unto Itself Or Served As Kaathi Rolls Made With Roti Kaathi Rolls Can Be Made With Or Without Eggs





FOOD COUNTERS

Awadhi Tawa (Vegetarian)

Khade Masale Ka Soya Kheema Bhune Masale Ka Paneer Keema

> (Non - Vegetarian) Murgh Bhuna* Murgh Katta Pyaaz*

Masala Gosht
Khade Masala Ka Keema
Tawa Magaz (Brain)
Rara Mutton

Served Hot With Pav / Bread Kulcha (Laccha Onions/ Lemon Wedges/ Green Chilli)

Macchli Tawa*
Amritsari Baby Pomfret
Malbari Masala Ki Surmai
Achari Jhinga And/ Or Squids





The Mexican Bar

(Any 2)

Mexican Rice & Salad With Peppers
Cheddar Cheese Quesadillas
Nachos With Jalapeno & Cheddar Cheese Sauce
Tacos Stuffed With Bean, Iceberg And Guacamole

<u>Pizza Station</u> (Vegetarian)

Medium Crust Margarita Pizza; With The Following Topping Options:

(Barbeque Paneer, Sweet Corn Kernels, Fresh Mushrooms, Red & Yellow Bell Peppers, Jalapenos, Olives, Capers, Fresh Basil Leaves, Creamy Spanich,)

(Non - Vegetarian)
Roasted Chicken Pizza
Barbeque Chicken Pizza
Butter Chicken Pizza
Thai Chicken Pizza





Lebanese Tawa Shawarma* Chicken Shawarma

Paneer Shawarma

Wrapped Live In Pita With (Assorted Pickled Vegetables, Hummus)

Steamed Corn; Fresh Steamed Corn;

Served With (Butter, Lime Juice, Chaat Masala, Cayenne Pepper)







<u>Hot Dogs</u> Chicken Franfurter

Veg Sausage

Served With; (French Fries, American Mustard Sauce, Rich Mayonnaise)

Messy Burgers
Crusted Crispy Chicken

Golden Vegetable Patty (Sliced Tomatoes, Onions, Lettuce)

Dips
Peri Peri Humus
Chassic Humus
Beetroot Hummus
Baba Ghanoush Dip
Yogurt Dip With Garlic Flavour
Yogurt Dip Mint Flovour





Desserts

Chawal Ki Kheer

Kesari Phirni

Moong Dal Halwa

Gajar Ka Halwa

Akhrot Ka Halwa*

Gulab Jamun

Rasgulla

Ras Malai

Basundi Or Seasonal Fruit Basundi

Baby Jalebi Live Station*

Baby Rasgulla

Shreekhand

Chenna Angoor









INTERNATIONAL

French Tres Leches

Dark Cocoa Cups

Trifle Pudding

Tiramisu Mousse

Choice Of Souffle (Pineapple/Orange/Mango/Strawberry)

Chocolate Mousse

Assorted Cupcakes

Assorted Mini Pastries

Waffles And Pancakes*
Fresh Served With Vanilla
Ice Cream Strawberry Preserves,
Chocolate Sauce, Banana Caramel Sauce,
Nutella







INTERNATIONAL

Live Ice Cream & Sundae Bar

Variants Of Ice Cream;

Strawberry, Vanilla, Belgian Chocolate

Served With Brownie

Kulfi
Tille Wali Kulfi
Malai Kulfi
Mango Kulfi
Kesar Kulfi
Pistachio Kulfi

*Served with Falooda, Thick Rabari, Rose Syrup.

Live Western Falooda Station
Served with Vermicelli,
Premium Vanilla Ice Cream,
Berry Sorbet Ice Cream,
Rose Syrup & Almonds.







Live Deconstructed Western Desserts

1. Hazzelnut Mousse (Served with Roasted Hazzelnut, Vanilla Crumble)

2. Chocolate Carmose
(Served with Salted Caramel Popcorn, Vanilla Crumble)

Hindustan ki Mithas Live Live Tawa of Indian Assorted Dessert (Served with Gulab, Jamun, Rabari, Sweet Boondi & Crispy Jalebi)













