

Menu A



STARTERS

Non-Vegetarian

Amritsari Fish Finger
River Sole Goujons, Marinated In Amritsari Batter, Fried

Kashmiri Seekh Kabab
Pounded Lamb Flavoured With Kashmiri Spices, Cooked In Tandoor

Galouti Kabab On Ulta Tawa Parantha
Mouth Melting Lamb Patties Flavoured With Chef's Special Masala, Served Over Ulta Tawa Parantha

Gazab Ka Tikka
Chicken Breast In A Unique Cheesy Marinade

Bhatti Ka Murg Tikka
Chicken Tikka Marinated In Special Spice Mix & Malt Vinegar, Grilled On Tawa

From The Kitchen Of Indian Accent

Tandoori Chilli Duck Samosa, Hoisin Tamarind Chutney

Ghee Roast Lamb Boti In Pepper Tarts

Vegetarian

Achari Paneer Tikka
Cottage Cheese Cubes Marinated With Pickle Spices. Cooked In Tandoor

Palak Ke Kabab
Spinach Patties Stuffed With Hung Curd, Ginger, Green Chillies

Chakundari Peanut Kabab
Beetroot & Peanut Kababs Flavoured With Fresh Mint

Tandoori Bharwan Aloo
Scooped Potatoes Stuffed With Cottage Cheese & Dry Fruits

Mattar Ki Potli
Green Peas Mixture Wrapped In Potli. Fried Till Crisp

From The Kitchen Of Indian Accent

Sarson Ka Saag In Corn Tart

Wasabi Dahi Batata Puri On Spoons

Hare Cholia And Walnut Ki Shammi

MAIN-COURSE

Royal Kashmiri Speciality Of Chor Bizarre

Non-Vegetarian

Tabakmaaz (Live)
Mutton Ribs Flavoured With Kashmiri Spices. Served Grilled

Goshtaba
Pounded Meat Balls Simmered In Yogurt Based Aromatic Gravy

Aloo Bukhara Korma
Sweet & Sour Lamb Preparation Cooked With Dried Plums

Mutton Yakhni
Tender Cuts Of Lamb Cooked In Cardamom Flavoured Yoghurt Based Gravy

Murg Dhaniwal
Chicken Pieces Simmered In Coriander Flavoured Gravy

From The Kitchen Of Indian Accent

Slow Cookes Nalli Boti Tawa With Rongi Masala (Live)

Kadhai Quail With Green Chilli And Hand Pounded Sarson

Vegetarian

Tamatar Chaaman
Cottage Cheese Slices Simmered In Tomato Based Gravy Flavoured With Fennel Powder

Nadroo Yakhni
Lotus Root Pieces Cooked In Yogurt Based Gravy

Chounth Wangun
Brinjals & Cooking Apple Tempered In Sweet & Sour Gravy, Flavoured With Kashmiri Spices

Haaq
Variety Of Kashmiri Spinach, Cooked In Its Own Juices

Jammu Wale Rajmah
Special Rajmah From Jammu, Tempered In Onion Tomato Masala & Spices

Steamed Rice
To Be Served With Mooli Akhrot Chutney, Laal Pyaz, Muji Kul & Doodh Pyala

Lohe Ke Tandoor Se

Sheermal

Bakharkhani

Royal Punjabi Speciality Of Tikka Town

Non-Vegetarian

Talli Macchli

Darne' Of Fish Marinated With Red Chilli, Garam Masala, Gram Flour And Deep Fried

Rara Gosht

Tender Lamb Pieces Cooked With Pounded Lamb In Onion Tomato Masala

Murg Tikka Butter Masala

Tandoor Roasted Chicken Tikka Tossed In Tak-a-tak Gravy With Butter

Vegetarian

Kadhai Paneer

Cottage Cheese Batons Tossed In Kadhai Gravy With Onion, Capsicum & Tomatoes

Mattar Paneer

Cottage Cheese & Green Peas Cooked With Onion & Tomatoes Masala

Aloo Methi

Fresh Fenugreek & Baby Potatoes Tempered In Mustard Oil

Dal Makhni

Black Lentils Cooked Overnight On Tandoor, Tempered With Tomato Puree, Butter & Cream

Mattar Pulao

Basmati Rice Cooked On Dum, Tempered With Cumin

Assorted Breads

Missi Roti, Amritsari Kulcha, Mirchi Parantha, Lachhedar Parantha, Butter Naan

From The Kitchen Of Indian Accent

Wild Mushroom With Golden Makhana

Black Dairy Dal

Pink Pepper Corn And Herb Missi Roti

Live Stations

Peshawari Raan

Carved In Front Of Guest

(To Be Served With Brown Onions, Lemon Wedges, Rogan, Chopped Coriander, Green Chillies, Ginger Juliennes & Roomali Roti)

Sarson Ka Saag With Makki Ki Roti

Served With White Butter & Gurh

Kadi Pakora / Pindi Cholley

Served With Steamed Rice, Topped With Lachha Onion & Mint Chutney

“Tawa Tak- A- Tak”

Non-Vegetarian

Mutton Seekh, Chicken Tikka, Keema Kaleji

Served With Roomali Roti, Lachha Onion & Mint Chutney

Vegetarian

Karela, Nadroo, Aloo, Bhindi, Soya Ki Chaamp

Served With Roomali Roti, Lachha Onion & Mint Chutney

Parantha Counter

Non-Veg

Chicken/Keema/Egg Parantha

Vegetarian

Chur-Chur Parantha

Jodhpuri Palak Parantha

Paneer/Aloo/Gobhi/Methi Parantha

Served With Khatti Sitafal Ki Bhaji, Aloo Bhaji, Set Curd, Methi Chutney, White Butter & Achaar

Biryani Counter

Murgh Dum Biryani

Basmati Rice & Chicken Pieces Cooked On Dum

Subz Dum Biryani

Vegetables Cooked On Dum With Basmati Rice & Aromatic Whole Spices

(To Be Served With Burhani Raita, Kachumber Salad)

DESSERT

Gaajar Ka Halwa

Pudding Of Carrots Enriched By Khoya & Nuts

Kesari Jalebi With Rabdi

Crisp Jalebis Dipped In Saffron Flavored Sugar Syrup & Served With Rabdi

Phirni

Milk & Semolina Pudding, Flavoured With Green Cardamom

Chocolate Walnut Pudding

Baked Chocolate Flavored Pudding Studded With Walnuts & Topped By Chocolate

Chhena Payesh

Very Popular & Delicate Bengali Sweet

Assorted Tilla Kulfi

Fresh Fruits

Gulab Jamun Flambe (Live Station)

Served With Vanilla Ice Cream

Menu B



COLD TAPAS...

Pate De Foe Gras

With thinly sliced Melba toast and sour cream

Caviar Éclairs

Fish roe with sour cream, parsley and chopped onion and capers in a mini éclair made with choux paste

Smoked Salmon Roulades

With lime & served with a chili mayonnaise dip

Assorted International Meat platter

Prosciutto Parma, meat loaf, chorizo salami, pepperoni pork, pepper coated salami, mortadella, honey glazed ham, pancetta with assorted condiments, Melba, grapes, olives & crackers

Walnut & Apricot Rolls & Crudités

With cream cheese in iceberg lettuce leaf and assorted dips

Pickled Spicy Olives

Large olives spiced with red chili flakes and marinated in wine vinegar

Goat Cheese Mousse

Topped with sun blushed tomato & fresh basil pesto

CHEESE BAR...

Assorted International cheese platter

With assorted condiments, Melba, grapes, olives & crackers

Fondue...

Classic Swiss Fondue...

The real appeal is in the fondue, comprised of melted Gruyère, Roquefort, white wine, and kirsch—a deadly flavor combination with char-grilled assorted vegetables, sliced apples, or potatoes.

Warm Goat Cheese Fondue...

Fusing warm goat cheese and Gruyère. Using grilled bread and sliced apples for dipping, you can experience both sweet and salty sensations in a single tasty appetizer.

Lemon & Lemongrass Fondue

Crisped vegetables (broccoli, carrots, mushroom, shitake, snow peas) served with a tangy lemon cheese fondue

Our Own Oriental Fusion...

Baby corn, asparagus, shitake, potatoes, palm heart, cucumber broccoli, tofu that are marinated with Kikkoman sauce, mirin wine and char grilled on a skewer served with barbecue sauce fused with melted cheese.

Seafood Fondue...

Fondue with prawn stock and aromatized with rosemary and sherry served with juicy tiger prawns.

Meat Fondue...

Fondue with chicken / mutton stock spiced with piquant mustard, Tabasco and served with pot-roasted mutton or chicken brochettes

Spicy Chorizo Fondue...

This creative fondue dish is served piping hot with thin slices of bread for dipping. Melted into the Swiss cheese sauce, the chorizo adds a nice texture and unique pork flavor to the usually dominant cheese taste in typical fondue.

Raclette Served with...

Small and firm boiled potatoes, pickled onions, gherkins, air-dried ham, sliced vegetables like sweet pepper, tomato, onion, tossed baby carrots, blanched leeks, assorted olives, mushrooms, homemade spaetzle and drizzled with black pepper from a peppermill.

Baskets Full of Bread Display... Lavache, garlic bread, crunchy & soft rolls, multi grain baguettes

NON-VEGETARIAN PASS AROUND...

Stir-Fried Tiger Prawns with Garlic & Chili flakes
Basil, freshly ground black peppercorn, red & yellow bell pepper shredded

Sole Fillet Tikka

Fish brochettes marinated with aniseed, mint, and lemon juice

Crispy Sesame Stir Fried Fish

Fish finger coated with batter and rolled in sesame seeds

Crispy Chili Chicken With burnt Garlic & Lemongrass

Marinated chicken stir-fried with burnt garlic, vinegar, chopped lemongrass, Chinese cabbage, onions, green onions, snow peas, & lemon juice

Murgh Ke Angare Kebab

Spicy chicken tikka with shredded red chilly flakes

Murgh Bano Kebab

Chicken tikka marinated with fried cooked gram flour, yellow chili powder, milk, ginger & garlic

Afghani Chapli

Ground mutton patty made with mincemeat, crushed coriander seeds, powdered anar dana, tomatoes, chopped onions & green chillies, shallow fried

Brazilian Chiaroscuro Chourico

Chicken sausage grilled with red wine & olive oil served on a sword and served by our waiter

“Turkish Style” Chicken Shawarma & Falafel Station

Grilled chicken on a “Shawarma grill” & falafel served with tahina, hummus, baba ganuj, salad, and garlic yoghurt, baby pita stuffed with shredded chicken and hummus

VEGETARIAN PASS AROUND...

Corn Stuffed Cheese Balls

Soft fried cheese balls stuffed with corn served with tomato garlic vegetarian mayonnaise

Sesame Coated Broccoli

Broccoli flower batter coated and rolled in roasted sesame seeds, deep-fried

Zucchini Fritters

Batter fried fritters made with chopped zucchini and topped with Thai peanut sauce

Paneer Kali Mirch Tikka

Spicy paneer cubes stuffed with masala, coated with crush peppercorn and char-grilled

Vegetable Gillawati Kebab

Served with Green Chutney

Harra Kebab

Mashed green lentils, green chilly, ginger & barbecued on skewers

Kamal Kakri Ke Shammi

Boiled and grated lotus stem and channa dal paste bound with chopped onions, roasted gram powder, green chillies, and red chili powder

SALAD...

Sweet & Sour Pomelo

Diced Pomelo, balsamic reduction

Raw Mango Tossed In A Spicy Sambal

A traditional spicy green mango salad with lemongrass, Kaffir, green chilly sambal

Spicy Raw Papaya

Grated raw papaya, diced tomato, chopped green chili, lemon juice, Thai chilly paste and powdered roasted peanuts

Great Thai

Traditional Thai salad with cabbage, beans, sprouts, with a warm peanut & coconut dressing

MAIN COURSE PAN ASIAN CUISINE

Fresh Miso Yaki Prawn

Prawn, miso marinated, and fire grilled

Sliced Chicken Teriyaki

Sautéed with basil, shitake, baby corn, star anise and soya

Grilled Fillet of Sole

With a tangy chili & lemon sauce

Shanghai Bok Choy With Garlic

Blanched bok choy stir-fried with garlic, sesame oil and mushroom sauce

Steamed Snow Peas

Wok fried and stirred with sea salt, and garnished with roasted sesame seeds

Asparagus & Water Chestnut

Blanched asparagus and water chestnut stir-fried in dark soya sauce, hoi sin, and vegetable stock

Tofu with Bell Peppers, Cashew Nut, Green Onion

Deep fried tofu stir-fried with garlic, green onions, mushroom sauce, vegetable stock, brown sugar, and soya sauce

Spicy Eggplant

Pickled baby brinjal marinated with vinegar and stir-fried with colorful peppers, green onions, coriander, crushed red chilies, sliced ginger & garlic, light soya sauce and hot bean sauce

Burnt Garlic Noodles

Deep fried garlic stir-fried with noodles and stock

Ramen...

Traditional Japanese stew served with noodles with a large variety of toppings like dried sea weed, green onions, sprouts, corn, chili flakes, sliced shitake mushrooms, green onions, spicy bean paste, cabbage, roasted sesame seeds, fresh coriander leaves, chili oil.

Okonomiyaki

A Japanese pancake, made with batter, egg fuyong, noodle, shredded cabbage and vegetables and chicken

BUFFET DINNER...INDIAN CUISINE...

Methi Fish on Spit

A spicy fish roasted on spit, blended with tomatoes, tamarind juice, spiced with red chilies, and fresh methi leaves

Bater Ka Achar

Homemade quail achar served hot on tawa

Mutton Gillawati Kebab with Ultey Tawa Ka Parantha

Spicy kebab shallow fried in ghee

Chinoti Kuna Gosht

A dish from "Chiniot" Pakistan, cubes of meat slow cooked in a covered pan, with ginger, garlic, turmeric, coriander powder, red chili powder, sliced onions.

Balti Murgh

Chicken marinated with yoghurt and pot roasted with browned onions and garlic

Ma Ki Dal

Urad Sabut dal simmered over-night and tempered with ghee, garlic and ginger

Vegetarian Gilawati Kebab With Ultey Tawa Ka Parantha

Spicy vegetarian kebab shallow fried in ghee

Khatta Meetha Kadai Baingan

Baby brinjal stuffed with made with tomato and onions in a jaggery & tamarind masala

Paneer, Corn, Palak

Pureed spinach, cottage cheese and corn kernels

Heeng Zeera Aloo

Boiled potatoes tossed with zeera, heeng, anardana, ginger, green chili, red chili powder

Singhara Lababdar

Singhara in traditional "shahi" rich tomato gravy

Vegetable Hyderabad Biryani

Mashed green lentils, green chilly, ginger and vadi

Curd and Accompaniments...

Bathua ka raita, beetroot vada in dahi, Mooli Lacha, Slit Green Chilies, Assorted Papad, chutneys and pickles, Kachumber Salad...

Tawa Parantha & Tandoori Assorted Roti

Anda (egg), keema, chicken, paneer, gobhi, aloo, pickle, served along with special chutney

DESSERT...

Figs Tart with Figs Sauce

Figs baked in a short crust casing topped with caramelized figs sauce

Lemon Ricotta Cheese Cake

Sicilian style cheese tart with lemon zest on a meringue

Strawberry on Meringue

Fresh strawberry with strawberry sauce & strawberry ice cream

Hot Chocolate Gateaux

Hot chocolate praline gateaux served with Vanilla ice cream

Flambéed Figs, Prunes, Peaches, Pineapple rings, Chili pepper & caramelized Cashew

Served with butterscotch sauce and flamed with dark rum

Moong Dal Halwa

With Moong dal and sugar syrup

Imarti

Hot Gulab Jamun

Menu C



Kahwa

Served in a samovar, boiling concoction of green tea, saffron, cardamom, cinnamon and slivers of blanched almond

Masala Tea

Served in kasora

Instant Nescafe Coffee

Sugar Coated Macedonian Nuts

Served in platters

Chatpatta Chole

In papad shell

Assorted Vegetarian Canapés

Dhokla Canapés

Dahi Poori

Crudités with Assorted Dips

Multi layered stuffed Samosa

Fan shaped samosa made with puff pastry stuffed with mewa, spicy potato mixture deep-fried

STARTERS...

Kakori Kabab

A delicate kebab made with finely minced mutton flavored with cloves and cinnamon wrapped around a skewer and char-grilled

Kandahari Murgh

Chicken boneless thigh soaked overnight in fresh pomegranate & beetroot juice and marinated with hung yoghurt and cream cheese char-grilled

Murgh Malai Gillafi

Minced chicken kebab, laced with finely diced tomatoes, capsicum, green chilies, and green onions finished with cream and crushed peppercorn

Prawn Balchow

Prawn marinated in "Goa style" balchow masala
Served on Crispy Lavash

Achari Machli Tikka

Pickled fish barbecued

Dahi Ke Kebab

Hung yoghurt paste, roasted gram flour, red chili, cloves, cardamom, black peppercorn powder, pan fried and tossed in brown onion paste and chopped ginger & fried garlic

Tandoori Broccoli & Gobi

Marinated in mustard oil, pickle masala

Kathal Ke Kebab

Shallow fried patty made with boiled jackfruit and Bengal gram paste with raw mango, onions, green chili, and mint leaves

Stuffed Aloo Kebab

Baby Potatoes stuffed with green chilly pickle and sattu powder roasted on a char-grill

Paneer Tikka

Cubes of cottage cheese stuffed with tomato & garlic chutney

BUFFET INDIAN CUISINE ...

Sarson ka Saag

With Makki ki roti, makhan & shakkar

Amritsari Chole

With stuffed kulcha, and chutney

Paneer Tikka Rolls in Shahi Gravy

Layers of cottage cheese, blanched spinach, pickled lemon rind, rolled like a Swiss roll, coated with batter and barbecued and coated with rich tomato shahi curry

Mirch and Green Onion Ka Salan

A tangy chili gravy made with salan paste comprising of coriander, sesame, poppy seeds, peanut, tamarind pulp and jaggery tempered with mustard seeds

Andhra Mango Dal-"Pappu"

Arhar dal simmered with green mango pulp and tempered with Mustard seeds, heeng, red chili, ginger and curry patta

Baked Broccoli & Gobi

Marinated in mustard oil, tandoori masala, hung yoghurt

Khatte Tilwale Aloo

Aloo cooked with raw mango, toasted sesame seeds

Matter Mushroom Curry

Chettinad Ginger Lemon Chicken

Dry preparation with ginger, red chili paste, curry patta and lemon juice

Sarson wali Machli Curry

Fish curry made with mustard seed paste

Nahari

Leg of mutton infused with Awadhi gharana's special herbs, cooked overnight on slow charcoal fire

Lucknowi Mutton Biryani with Salan gravy

Biryani made with mutton, brown onion paste, elaichi, zaiphali and zavitri, perfumed with "meetha ittar" and kewra

Traditional Tandoori Chicken

Our specialty- whole baby chicken with skin, marinated in tandoori masala, hung yoghurt, fenugreek leaves, garam masala, char-grilled to perfection

Assorted Tandoori Roties & Vegetable Harra Pullao, chutnies, pappad, green chilies, kachumber

EUROPEAN CUISINE STATION...

Fennel and Green Apple Salad

Sliced fennel bulb, apples tossed in a cheesy dressing

Spicy Dill Potato Salad

Boiled baby potatoes tossed in horseradish mayonnaise with chopped dill & crushed black pepper corn, and garlic

Cesar

Crisp green lettuce, rocket leaves tossed in pureed anchovies, Cesar dressing, served with crotons, and drizzled with grated Parmesan

Pan-grilled Basa Fillet

Pan grilled fillet of basa with fragrant sesame oil, with a dash of angostura bitter, and Worcestershire sauce, lemon juice and garnished with freshly chopped parsley and chopped lemongrass

Fire Roasted Indian Goat Chop

Barbecued lamb chop marinated with garlic, lemon juice and served with horseradish sauce

Jumbo Prawn Thermidor

Grilled prawn in a sauce made with celery, sherry & cream

Chicken Steak

With assorted sauces

Stir-fried Spring Greens

Pan-fried seasonal greens with olive oil & crushed peppercorn

Mehshi- Stuffed Cabbage Leaves And Zucchini

Vegetables stuffed with couscous, raisins, pine nuts, mint, rice, parsley and simmered in vegetable stock, pomegranate juice, orange juice, cinnamon & cumin powder

Penne with... some to be GLUTEN FREE PASTA

Fresh tomatoes, mushrooms and fresh mozzarella, simmered with fresh tomatoes, onions, garlic, herbs and freshly grated cheese

Mediterranean Potatoes

Roundels of potatoes, Spanish onions, peppers in a spicy sauce

Moroccan Paella...

This "Mediterranean" Paella" is sure to please your palette. Chickpeas, brown onions, sunflower seeds, cured lemon rind, combined with our perfectly prepared rice and vegetables like green and red bell peppers, Artichoke, onions, garlic, green beans, olives. Garnished with lemon wedges

Paella Marinara...

This "Fisherman's Paella" is sure to please your palette. We use only fresh sea sole, calamari, succulent peeled and deveined shrimp, combined with our perfectly prepared rice and vegetables (green and red bell peppers, onions, garlic, green beans, sweet peas & roasted peppers). Garnished with lemon wedges

DESSERT...

Banoffee

Banana & toffee pudding

Skewered Marshmallows

Served with chocolate fondue

Blue Berry Cheese Cake

Assorted Baby Fruit Tarts & Fig Tarts

Seasonal fruits

Rose Flavored drum Churned Kulfa

Gajjar Ka Halwa

Thin Kesariya Jalebi

Served with Lachedar Rabri

Hot milk Cake khurchan on Tawa

Milk cake warmed on the tawa

Menu D



SNACKS

Non Vegetarian

Wok Seared Caramelized Prawns With Black Pepper

Sesame Chilli Fish With Crispy Lotus Stem

Murgh Tikka Masala On Crostini With Cilantro

Sambal ki Seekh

Vegetarian

Nizami Paneer Tikka

Oriental Corn Cups With Water chestnuts,
Corn And Asparagus Tips

Sev Puri With Channa And Chutney
(On Individual Spoons)

Kaju Pyaaz Ke Kabab

SALAD

Shredded Grilled Chicken Salad

Indonesian Gado Gado Topped
With Peanut Sauce And Tofu

Greek Salad

Fresh Fruits And Salad Green

NORTH INDIAN

Murg Korma Lazeez

Ambi Bharwan Paneer Pasanda

Lasooni Gobhi Lachha Palak

Dal With Varieties Of Tadka (In Earthen Sakoras) Live

Mini Dahi Bhalla With Raisins

Mattar Pulao

Assorted Indian Breads

Raan-E-Sikandari Counter

(Rogan, Fried Onion, Lemon, Boiled Egg,
Green Chilli, Julienne of Ginger)

ORIENTAL

Steamed Fish in Thai Lemon Sauce

Chicken In Black Bean & Coriander Sauce

Vegetable Thai Green Curry

Asparagus Tips, Assorted Mushroom And Pakchoy

Burnt Ginger Noodles

Honey Chilli Potatoes

DUCK COUNTER

(Crispy Aromatic Duck Rolled To Order With Pancake,
Spring Onions And Cucumber Served With Date) Sauce

WOK COUNTER

Non Veg

Chicken, Fish, Lamb
(Sauces- Black Bean Sauce, Hot Garlic Sauce,
Garlic Sauce, Chilli Ginger Sauce)

Vegetarian

(Pakchoy, Broccoli, Babycorn, Zucchini, Beans Sprout,
Assorted Peppers)

DESSERT

Date Pancake with Vanilla Ice-cream

Fresh Fruit Satay With Honey And Mint Syrup

Tiramisu (Individual)

Kesar Pista Kulfi

Kashmiri Kehwa

Menu E



Welcome Drinks (Non-Alcoholic)

Blue Lagoon
Fruit Punch
Virgin Marry
Fresh Juice
Strawberry Shake
Sundae In Pineapple
Night Queen
Coconut Water
Bloody Marry
Hot Coffee

Aerated Beverages

Coca Cola
Lemon
orange
Mineral Water Glass

Special Fresh Fruit Stall

Apple
Grapes
Mango (seasonal)
Papaya
Imli Sweet
Dragon Fruit

Indian & Imported

Watermelon
Special Pineapple
Kiwi
Sarda
Plum

Chatpati - Chaat

Gol-gappe
Dahi Bhalla - Papri
Moong Dal Chilla
Pao Bhaji
Mutter – Patiala- Kulcha

Masala Aloo Chaat
Stuffed Aloo Tikki
Ram Laddoo
Kanji Wada
Special Chuski Counter Live With
Different Type Of Branded Syrups

Special Stall South – Indian

Plain Dosa
Masala Dosa
Paneer Dosa
Sambhar Vada
Idli
Uttapam

Chinese Snacks

Spring Roll
Baby Corn Crispy
Vegetable Manchurian Dry
Chilly Honey Potato
Corn – Cutlet
Salt N Pepper Vegetables
Potato Sesame Toast
Vegetable And Tofu Satay

Dominos Pizza

Cheese Onion Pizza
Cheese Mushroom Pizza
Cheese Onion Corn Pizza
Cheese Tomato Pizza
Cheese Capsicum Pizza

STARTERS

Shashlik Paneer Tikka
Hara Bhara Kabab
Paneer Tikka Hariyali
Makai Methi Kabab
Aloo Pudina Tikki
Tandoori Bhei

Soybean Ki Seekh
Aloo Andhra
Aloo Taka-tak
Tandoori Gobhi
Tandoori Kathal
Vegetable Seekh Kabab
Mushroom Tikka

Purani Dilli Ke Snacks

Vegetable Cutlet
Kabab Green
Corn Cutlets
Aloo Finger
Aloo Mutter Samosa
Dal Kachori With Aloo Bhaji

Continental Snacks

Spanish Corn Cutlets
Corn Ball
Cheese Bread
Mushroom Volvo
Paneer Sesame Strip
Potato Rolls
Fried Mozzarella Stick

Traditional Sweet Snacks

Choco Bite
Pista Burfi
Kaju Burfi
Chamcham
Dry Fruit Cake Slice (eggless)

MAIN COURSE

Salad – Bar

Fresh Green Salad
Potato Fry Salad
Special Russian Salad
Macaroni Salad

Carrot Salad
Green Cabbage
Mexican Beau & Cheese Salad
Sprouted (moong Moth Chana)
Cucumber Salad
Kim Chi Salad
Gado Gado Salad
Glass Noodle Salad
Fatoush Salad
Greek Salad
Caesar Salad
Waldrof Salad

Soup Station Live

Hot Cream Of Tomato
Vegetable Sweet Corn Soup
Burmese Khao Soi With
Accompaniments
Cream Of Wild Mushroom
Mulligatawny Soup
Special With Soup Stick Butter Roll &
Espresso Coffee Sprinkled With
Branded Chocolate Powder

Punjabi

Special Amritsari Chholey
Amritsari Stuffed Naan With Chatni
Peeli Dal Tadka
Aloo – Methi
Kadhi Pakora – Chawaal
Plain Phulka
Gajar Mattur (seasonal)
Chatni – Pudina
Rajmah Chawaal
Paneer Makhan Mar Ke
Amritsari Aloo Wadi

Punjabeeyan Di Shaan

Sarson Da Saag Te Makki De Roti
With Gur–Makhan & Mirch (Seasonal)

Puraani Delhi – Se

Aloo – Ghoontwan
Bedmi & Kachalu

Methi Ki Launji
Gujiya Dahi Ke Saath
Fruit Chatni
Achaar
Murabba
Special Sithaphal Ki Subzi
Stuffed Paratha

Muglai

Maharaja Special Kofta
Chatpati Bhindi
Bukhara Dal
Masala – Gobhi
Paneer Lababdar
Shahi Paneer
Palak Corn
Dal Makhni
Special Mixed Vegetable
Amritsari Chholey
Mutter Pulao
Khoya Mattar
Methi Malai
Dum Aloo Chutney Wale
Subz Pukhtan

Rajasthani Rasoi

Dal Bati
Churma
Jeera Rice
Dal Panch Ratan
Gatte Ki Sabzi
Badi Papar
Teemth Sangar Ki Sabzi
Bikaner Paratha
Aloo Mangodi
Ker Sangri
Papad Ki Subzi
Paneer Jodhpuri

Meerut Ke Tandoor Se

Khasta Roti
Baby Naan
Kandhari Naan
Missi Roti

Pudina Paratha
Reshmi Paratha
Besan Ki Roti

Chinese

Mixed Vegetable In Hot Garlic Sauce
Mix Vegetables Hunan Style
Shanghai Paneer
Paneer In Soy Chili Sauce
Kung Pao Potatoes
Chilly Potato
Hakka Noodles
Vegetable Fried Rice

Pasta Live Counter

Penne
Fettuccine
Fusilli

Ice Cream Station

Vanilla
Straw Berry
Butter Scotch
Kesar Pista
Chocolate

Kulfi Station

Tilla Kulfi
Faluda Kulfi

DESSERT

Moong Dal Halwa
Jalebi With Rabri (Live)
Gulab Jamun
Kesariya Milk Kadai With Dry Fruit
Gajjar Ka Halwa
Chaina Paies
Pineapple Glory
Phirni
Rasmalai
Assorted Mini Pastries
Assorted Fruit Tart

Menu F



STARTERS

NON VEG

Murg Malai Tikka, Mustard Mint Dip

Chicken Olive Sticks

Beer Batter Fish Finger With Passion Fruit Mayo

Galawat On Crispy Onion Lavoush

NON VEG

Coca

Roomali Paneer Tikka, Plum Yoghurt Dip

Mushroom Duplex With Spicy Guacamole

Crispy Vegetable Salt And Pepper

Potato Sesame Toast

Mini Veg Spring Roll

Soup

Cream Of Asparagus

Or

Wild Mushroom Soup

Salads

Wine Poached Chicken & Greens, Mustard Dressing

Smoked Chicken With Oyster Mushroom

Arugula & Cherry Tomato Salad, Pinenuts & Cider Vinaigrette

Broccoli And Corn Salad

Paneer And Pineapple Chaat

Assorted Bread Rolls
(French Baguette, Onion Bread And Garlic Bread With Dips)

Herb Butter

MAIN COURSE

Indian

Raan Sikandri (display)

Accompaniment (brown Onion, Coriander Leaf, ginger, Mint, Green Chilli, Lemon Wedge, Boiled Egg, And Rogan)

Dum Nalli Gosht

Kashmiri Kukkad / Methi Murgh Boneless

Palak Paneer

Bharwan Dum Aloo Banarasi

Gobhi Musallam /mushroom Hara Pyaz

Dal Makhni

Assorted Indian Breads
(Lachha Parantha, Naan, Roti, Missi)

Oriental

Live Dim Sum

Non Veg (Chicken Coriander, Prawn Black Bean)

Veg (Asparagus And Vegetable, Pakchoy And Spring Onion)

Khao Soi Counter

Chicken Yellow Curry

Veg Yellow Curry
(Lemon/Fried Garlic/Coriander/Boiled Noodles/Spring Onion Shallots/Brown

Onion/Crushed Dry Red Pepper/
Crushed Peanut/Boiled Egg)

Wok Tossed Prawn In Garlic Pepper Sauce

Crispy Fish With Honey Chilli Sauce

Chicken Green Curry

Wok Tossed Asparagus Corn And Pinenuts

Steamed Rice

Western

Herb Crusted River Sole With Sage Lemon Sauce

Cajun Spiced Chicken Supreme, Tomato-vodka-orange Sauce

Grilled Herbed Polenta, Chick-pea Pepperanta

Baked Potato & Leek

Spinach And Ricotta Ravioli

Assorted Bread Rolls

(classic, Italian Loaf, French Baguette, Pumpernickel Cheese Bread Roll, Raisin And Walnut Bread)

DESSERT

Kesari Jalebi With Rabri

Fresh Mango Mousse

Hazelnut Chocolate Mousse

Chilled / Fresh Fruit Cream On Side

Chocolate And Vanilla Ice Cream With Chocolate Sauce And Nuts

Happy Birthday Cake Shape To Be Discussed