



Diamond Menu

Price: ₹2,000

Pass Around (Floating and Live Snacks)

1. Sabut Dana Paneer Ke Kabab
2. Pp samosa
3. Water Chest Nut Spring Rolls With Black Beans Sauce
4. Golden Fried Baby Corn In Short Glasses
5. Vietnamese spring rolls
6. Paneer shashlik
7. Koren sevpuri
8. Stuffed Dates
9. Corn Tikki
10. Veg Salt and Pepper

Soup Counter (Served In Soup Bowls With Soup Sticks And Bread Rolls)

Tomato And Basil

(Rich Tomato Stock With Tomato Pulp Flavoured With Basil And Seasoning)

Burmese KhowSuey

(Is A Dish Made Of Rice Noodles And Vegetables With Lemon Grass &Coconut Milk, Served With A Variety Of Contrasting Condiments.)

Hot and sour

(This Soup Is Made With Red And Green Chillies, Ginger, Carrots, Snow Peas, Tofu, Soy Sauce, Rice Vinegar And Chinese Spices)

Beverages Counter (Full Loaded Display Drinks Will Be Served In Jars, Tubes, Bottles, Canes And High Quality Fancy Glasses With Nitrogen Smoked Formula)

Thick Shake

1. Honey Dates Shake
2. Kesar Badam Shake

Fresh Juice

1. Water melon and mint
2. Spicy plum and guava

Mocktails

1. Virgin Mojito
2. Sea Breeze
3. Pina Colada
4. Strawberry daiquiri
5. Virgin watermelon margarita

Main Course

1. Paneer Lababdar
2. Paneer Tak-A-Tak (Live)
3. Chanakya Special
4. Zero Matar Adraki (Live)
5. Corn Methi Malai (Live)
6. Malai Kofta
7. Baby Corn Palak
8. Dal Makhani
9. Dal Fry No Onion & Garlic
10. Dal Fry Onion & Garlic
11. Shahi Pulao
12. Kabuli Chana Masala

Pickle 5 types

Papad Counter 4 Types

Salad Display

1. Woldrof Salad
2. Kuchumber Salad
3. Greek Salad
4. Roasted Wood Salad
5. Mediterranean Salad

6. Peanut Masala

7. Aloo Papdi Chaat

8. Garden Green Salad (L. Pyaz, Slices Of Tomatoes, Cucumber, Carrot, Beetroot Etc)

Dhai Counter With Chutney- Green And Sauth

1. DhaiVada

2. Dhai Gunjiya

3. Corn vada

4. Veg Raita

Indian Breads

1. Tandoori Roti

2. Butter Naan

3. Garlic Naan

4. Pudina Naan

5. Missi Roti

6. Laccha Parantha

7. Baby Naan

8. Tava Roti

Muglai counter

1. Ulta tava ka parantha

2. Veg Gulati kabab

3. Dum biryani

4. Mircha bangan ka salan

5. Burani raita

Thai Menu

Salad

Som- Tom (Raw Papaya) Salad

Glass Noodles Salad

Main Course

Thai Green Curry

Thai Red Curry With

Jasmine Rice

Pad Thai Noodle

Assorted Vegetables In Veg Oyster Sauce And Thai Herbs

Tofu And Bell Peppers In Hot Basil Sauce

Italian Menu

Italian Wood Fire Oven Pizza

Margherita Base Of Italy-

Originating In Neapolitan Cuisine, Pizza Has Become Popular In Many Different Parts Of The World. A Shop Or Restaurant That Primarily Makes And Sells Pizzas Is Called A "Pizzeria". The Phrases "Pizza Parlor", "Pizza Place" And "Pizza Shop" Are Used In The United States.

With Your Choice Of Pizza's

Ratatouille Pizza

Garden Marbella Pizza

Coponate Pizza

Cherry Tomato And Mushroom Pizza

Farm Green Pizza

Artichoke And Jalapenos With Olives

Premium Classical Pasta Counter

Choice Of Pastas-

Fussily, Penne, Fettuccini

Choice Of Sauces-

Arabiata Suace

Tomato Concasse Spiked With Chili Flakes

Alfredo Cheese Sauce

Cheese Sauce Combining Four Types Of Cheeses

Pesto Sauce

Accompaniments

Olives, Olive Oil, Aglio Olio, Garlic, Fresh Herbs, Reggiano Parmesan Etc

Ceaser Salad

(Tossed In Large Wooden Bowls)

Ingredients

Romaine Lettuce, Lemon Juice, Extra Virgin Olive Oil, Wine Vinegar

Worcester Sauce, Crushed Garlic Cloves, Croutons

Parmesan Cheese, Mayonnaise, Pine Nuts

Live- Ravioli Counter

Ricotta And Spinach

Sundried Tomato And Mushroom

Served With -

Chef's Special Pink Sauce

Sage Butter

Live

Asparagus And Broccoli Risotto

Italian Bread Counter

Bread Variety:-Focaccia, Ciabata, Pane Alle Olive (Olive Bread),

Pane Nero (Brown Bread), Assorted Rolls, Whole Wheat

Served Grilled With

Fresh Herb And Garlic Butter

Live

Garlic Bread

Mexican Menu

It Is Known For Its Varied Flavours, Colourful Decoration, And Variety Of Spices And Ingredients, Many Of Which Are Native To The Country. The Cuisine Of Mexico Has Evolved Through The Centuries Through A Blending Of Indigenous And European Elements Since The 16th Century.

The Staples Of Mexican Cuisine Are Typically Corn And Beans. Corn, Traditionally Mexico's Staple Grain, Is Eaten Fresh, On The Cob, And As A Component Of A Number Of Dishes.

Live Fajita Counter

Corn And Flour Tortillas Stuffed With Tossed Vegetables And Fajita Marinade. Served Hot Sprinkled With Cilantro.

Filling Ingredients-

Broccoli, Paneer, Red And Yellow Peppers, Green Onion, Chopped Coriander, Fajita Marinade, Chilli Salsa, Jalapeño Peppers, Green Olives, Black Olives , Etc.

Accompaniments-

Pica Di Gallo, Salad Of Capsicum, Tomato And Cucumber, Sour Cream, Whipped Cream With Lemon Guacamole

Mashed Avocado With Onion And Tomatoes And Cilantro Mixed Together

Taco Bar

A Taco Can Be Made With A Variety Of Fillings, Allowing For Great Versatility And Variety. A Taco Is Generally Eaten Without Utensils And Is Often Accompanied By Garnishes Such As Salsa, Avocado Or Guacamole, Cilantro, Tomatoes, Onions And Lettuce.

Types Of Tacos

Guacamole With Salsa Fresco

Jack And Cheddar Cheese With Roasted Peppers

Spicy Chipotle Chili Taco

Japanese Sushi Counter

In Japan The Word Sushi Refers To A Broad Range Of Foods Prepared With Sumeshi Or Sushi Meshi, Vinegared Rice. Sushi Toppings Or Fillings Can Include Seafood, Meat, Vegetables, Mushrooms Or Egg, Sushi Toppings May Be Raw, Cooked, Or Marinated. In The Western World, Sushi Is Often Misunderstood To Mean Clumps Of Rice Topped With Raw Fish, Or Even Simply Raw Seafood, Which Is Properly Called Sashimi. There Are Various Types Of Sushi. Sushi Served Rolled In Nori (Seaweed), Is Called Maki (Rolls). Sushi Made With Toppings Laid Onto Hand-Formed Clumps Of Rice Is Called Nigiri; Sushi Made With Toppings Stuffed Into A

Small Pouch Of Fried Tofu Is Called Inari; And Sushi Made With Toppings Served Scattered Over A Bowl Of Sushi Rice Are Called Chirashi-Zushi, Or "Scattered Sushi"

Kappa Maki

Pickle Raddish Maki

Veg Californian Sushi

Serve- With Kikkoman Soya, Pickle Ginger, Wasabi

Live-Dimsum Counter

Literally Translated As "So Close To The Heart", Dim Sums Are , In Reality, A Large Range Of Snacks, Cantonese People Traditionally Enjoyed Anytime. A Familiar Scene At Any Cantonese Restaurant Is Of Young Girls Pushing Trolleys With Dim Sums Piled High In Bamboo Baskets, Calling Out Names Of Their Wares. The Variety Of Dim Sums Made Live And Steamed - Will Be As Follows

Sui Mai

Open Top Dim sums

Bao

Stuffed With Paneer Flavoured With Honey And Chilli

Hargao

Corn Spinach And Pokchoy

Kothe

Four Types Of Mushroom

Sui Mai

Mix Vegetables

Served With Choice Of Following Dips-

Roasted Dry Chilli, Roasted Tomato And Sesame, Schezwan Sauce, Black Bean

Dessert Counter (Indian Sweets)

1. Badam Ka Halva
2. Kaju Anjeer Ka Halva

3. Sitafal Ki Rabdi Served In Mitt Ki Sarai
4. Laccha Kurchan Rabdi Served In Mitt Ki Sarai
5. Hot Misri Mava
6. Fruit Malai Laccha Roll Served In Wooden Boat
7. Baked Malai Gori
8. Sikka Jalebi
9. Kesar Pista Doodh Ki Kadai
10. Variety Kulfi

Western Desserts

1. Belgian Truffle
2. Apple Crumble With Custard Sauce
3. Rose Bavarian Cream
4. Frission
5. Linzer Torte
6. Orange And Lime Éclairs
7. Opera
8. American Brownie With Hot Chocolate Sauce And Vanilla Ice Cream

Live Counters

Chaat Counters

Flavoured Golgappe Station

(Atta, Suji And Dal Filling – Aloo& Sprouts Water- Guava, Falsa , Kewda, Hing, Jaljeera, Orange, Chandan)

Laccha Tikkiya

(Grated Haldwani Aloo Balls Stuffed With Moong Dal, Dry Fruits, Matar And Shallow Fry In Desi Ghee Topped With Dhai And Chutney)

Kishori Bhalla

(Hang Curd With Cream, Fruits And Mini Bhalla Topped With Kesar, Ilaichi, Chutney And Kala Masala)

Chandu Ka Chilla

(Moong Dal Chilla with Tomato Chutney and Cubes Paneer, Vegetables and Dry Fruits Served With Coconut, Tomato, Mint, Garlic Chutney)

Crispy Corn And Popcorn Chaat

(Corn Kernels Crispy Fried And Tossed With Special Chaat Masala, Popcorn, Onion, Capsicum, Coriander And

Lemon Juice)

Matra Kulcha

(Boiled Matra With Special Kala Masala And Onion, Tomatoes, Corrainder, Radish, Carrot, Lemon Juice Served With Pocket Butter Kulcha)

Mooradbadi Dal in Butter Tarts

(Oved Night SokedAnd Boiled Moong Dal In Parat Served With Seasoning And Butter Cube Makkhan In Tarts)

Charcoal dosa

(Variety of crispy dosa on charcoal sigri served with coconut and red chutney)

Taja Fal Counter

(Variety Of Imported And Indian Palatable Fruits)

Others Counters

Water 200 MI Bottles

Mukhwas counter

Tava Live Ice Cream

1. Oreo
2. Fresh fruits
3. Paan bahar

Coffee setup

Variety Of Hot Coffee

Espresso

Cappuccino

Café Late

Café Mocha

Variety Of Tea

Darjling Tea

Assam Tea

Green Tea

Lemon Green Tea

Ritumbhara Resort

English Breakfast

Masala Tea

Kashmiri Kahwa

(Served With Dry Fruit & Saffron)