



Non-veg Gold

Fizz Bar

Lemon
Coke
Orange
Jal Jeera

Mocktails

Lemon Punch
Mint Cooler
Thirsty Pomegranate
Green Apple
Virgin Mojito

Cafeteria

Cappuccino (espresso, half steamed half foamed milk)
Iced Tea (sweet flavored teas with floating ice-peach & lemon)

Chandni Chowk Se

Pani Puri (served with two types of panini)
Dahi Bhalla Papdi
Aloo Tikki

Mineral Water

Bar Be Que / Continental / Oriental Rotatory Starters

NON VEG.

Amritsari Fish (mildly spiced fish marinated with garlic flavour & cooked on char broiled)
Fish Orlay with Tartar Sauce (sole fillet fish finger with wine sauce)
Tangri Kebab (mildly spiced chicken legs marinated with dry fruit paste & cooked on char broiled)
Chilly Chicken (boneless chicken marinated in ginger paste, yuzu juice served with bell cap & onions tossed in chilly honey sauce)
Haryali Murgh Tikka (boneless chicken chunks in green mint with garlic, onion & green chilly, hung curd marinate with crushed black pepper & roasted cumin powder)
Chicken Malai Tikka (chunks of supreme chicken marinated in cashew paste with mint sauce)
Murgh Tikka Lal Mirch (boneless chicken chunks in a hung curd marinate with crushed black pepper & roasted cumin powder)
Chicken Fry (boneless chicken pieces marinated with ginger, garlic & other ingredients after deep fry over a medium flame)
Mutton Seekh Kebab (minced meet with ginger, garlic, onion, & green chilly)

SK Precious Banquet

Chicken Seekh Kebab (minced meet with ginger, garlic, onion, & green chilly)

VEG.

Chilly Paneer (cubes of cottage cheese, tossed in hot garlic sauce)
Manchurian Balls (shallow fried veg. ball tossed in hot garlic sauce)
Veg. Seekh Kebab (mince vegetables with cheese and Indian spices)
Hara Bhara Kebab (minced spinach potato with Indian herbs)
Sesame Toast (crispy toast with potatoes, cheese & sesame toppings)
Tandoori Pineapple (fresh pineapple cube grilled in charcoal oven)
Cigar Rolls (crispy rolls of vegetable served with hot & garlic sauce)
Honey Chilly Potato (fried potatoes tossed in sweet & sour chilly sauce)
Chaap Tikka (fine combination marinated with Indian herbs & cooked in tandoor to serve with chutney)

Soup Station

Cream of Tomato Soup (a tomato-based soup flavoured with basil in Indian style)
Sweet Corn Chicken Soup (creamy corn soup with chicken & vegetables in coconut milk)

Salad Bar

Fresh Green Salad
Russian Salad
Mixed Lentil
Peas Potato Chaat
Macaroni
Mix Masala Cucumber
Vinegar Onion
Oriental

(served with achaar, papad & chutney)

Raita Station

Anaar Pineapple Raita
Dahi Bhalla

Basmati Khazana

Matar Paneer Pulao (a delectable Indian dish combining fragrant basmati rice, green peas & marinated paneer cubes, infused with harmonious blend of spices, creating a symphony of flavours in every bite)

Pan Asian Station

Vegetable Hakka Noodles
Veg. Manchurian With Gravy
Veg. Fried Rice

Main Course Cuisine

NON VEG.

Murg Makhani (diced chicken in rich tomato curry)
Mutton Rogan Josh (fine delicacy of lamb preparation with ground spicy in rich onion brown gravy)

SK Precious Banquet

Hyderabadi Biryani Chicken (basmati rice cooked on dum to perfection with steamed chicken with condiments & spices)

Chilly Chicken (boneless fried chicken tossed in spicy sauce, along with onion and capsicum)

VEG.

Paneer Butter Masala (a fine preparation of cottage cheese cooked in a saffron rich gravy)

Malai Kofta (cottage cheese balls with dry fruits in cashew gravy)

Mushroom Matar Curry (Mughlai style cooked mushroom with peas and dry fruits)

Mix Vegetable (assorted vegetables tossed in rich brown gravy & dry fruits)

Dal Makhani (a delicacy made by bukhara a black lentil simmered on light slaw for overnight & cooked in tomato, onion paste & topped with butter)

Punjab Se (seasonal) (sarsoan ka saag, makki ki roti, white butter & gudh)
or

Palak Corn (special spinach cooked in butter with American corn)

Tandoori Breads

Tandoori Roti

Lachha Paratha

Naan

Butter Naan

Missi Roti

Stuffed Kulcha

Desserts Station

Gulab Jamun

Kesari Jalebi With Rabri

Moong Dal Halwa Or Gajjar Ka Halwa (Seasonal)

Ice-cream Parlour

Butter Scotch

Vanilla

Strawberry