



Non-veg Platinum

Fizz Bar

Lemon
Coke
Orange
Jal Jeera

Juices

Mix Fruit Juice
Mango Juice

Mocktails

Lemon Punch
Mint Cooler
Thirsty Pomegranate
Green Apple
Virgin Mojito

Milk Shakes

Pineapple Shake
Strawberry Shake
Vanilla Shake
Chocolate Shake

Mineral Water

Cafeteria

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

Fresh Fruit Counter (five Indian & five imported fruits as per the availability of fruits)

Chandni Chowk Se

Pani Puri (served with two types of panini)
Dahi Bhalla Papdi
Aloo Tikki
Moong Dal Chilla
Matar Patila
English Chat

Bar Be Que / Continental / Oriental Rotatory Starters

SK Precious Banquet

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

VEG.

Paneer Makhmali Tikka (cottage cheese cubes flavoured with hung curd & cheese served with mint sauce)
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)
Potato Peri Peri (fried potatoes marinated in hot peri peri masala)
Sesame Toast (crispy toast with potatoes, cheese & sesame toppings)
Tandoori Pineapple (fresh pineapple cube grilled in charcoal oven)
Dahi Kabab (soaked bread stuffed with curd & Indian herbs)
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)
Cigar Rolls (crispy rolls of vegetable served with hot & garlic sauce)

Pizza

Fresh Veggie (onion, capsicum and cheese)
Spicy Paneer (red pepper, capsicum, paneer and cheese)
Farm House (onion, capsicum, corn, tomato and cheese)

Soup Station

Cream of Tomato Soup (a tomato-based soup flavoured with basil in Indian style)
Sweet Corn Chicken Soup (lemon grass creamy corn soup with chicken)

Salad Bar

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

SK Precious Banquet

English Salad
(served with aachaar, papad & chutney)

Raita Station

Anaar Pineapple Raita
Mix Vegetable 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 flavors in every bite)
Vegetable Hyderabad Biryani (steamed rice tossed with dry Indian herbs, spices & diced vegetables)

Main Course Cuisine

NON VEG.

Murg Makhani (diced chicken in rich tomato curry)
Kadai Chicken (chicken cooked with capsicum pepper in thick tomato gravy)
Murg Shahi Dum Biryani (basmati rice cooked on dum to perfection with steamed chicken with condiments & spices)
Mutton Rogan Josh (fine delicacy of lamb preparation with ground spicy in rich onion brown gravy)
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)

Pan Asian Station

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

Pasta Live

Penne
Farfilli
Fussili

Condiments (chopped dry tomato, green & black olives tapenade, chopped chilli, coriander & onions, pine, seeds, basil puree, parmesan springs fresh)
Pasta sauce (tomato concasse, saffron, sauce, white wine sauce, creamy basil & cheese sauce, morel sauce,

SK Precious Banquet

alfredo garlic & virgin olive oil with cheese, gorgonzola sauce. mushroom sauce, vegetable special sauce, roasted tomato & fennel sauce and pesto sauce)

Tandoori Breads

Tandoori Roti
Lachha Paratha
Naan
Butter Naan
Missi Roti
Stuffed Kulcha

Desserts Station

Gulab Jamun
Kesari Jalebi With Rabri
Malpua With Rabri
Shahi Tukra
Rose Kheer
Moong Dal Halwa Or Gajjar Ka Halwa (Seasonal)

Ice-cream Parlour

Butter Scotch
Vanilla
Strawberry
Chocolate
Tutti Frutti
(chocolate & strawberry dressings)

Kulfi

Tilla Kulfi (assorted flavours of kulfi)