



Vegetarian Gold

Fizz Bar

Lemon
Coke
Orange
Jal Jeera

Mocktails

Lemon Punch
Mint Cooler
Thirsty Pomegranate
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 panni)
Dahi Bhalla Papdi
Aloo Tikki
Moong Dal Chilla

Mineral Water

Bar Be Que / Continental / Oriental Rotatory Starters

Chilly Paneer (cubes of cottage cheese, tossed in hot garlic sauce)
Chaap Tikka (fine combination marinated with Indian herbs & cooked in tandoor to serve with chutney)
Spring Rolls (crispy roll of vegetables served with ring onion & hot garlic sauce)
Manchurian Balls (shallow fried veg. ball tossed in hot garlic sauce)
Matar Potli Samosa (samosa stuffed with matar)
Tandoori Salad (fine combination of assorted seasonal veggies marinated with Indian herbs)
Potato Peri Peri (fried potatoes marinated in hot peri peri masala)
Hara Bhara Kabab (minced spinach potato with Indian herbs)
Stuffed Aloo (potato stuffed with cheese and dry fruits)
Shanghai Roll (crispy roll of vegetables & cheese served with hot & garlic sauce)
French Fries (crispy golden brown fry potato)
Tandoori Pineapple (fresh pineapple cube grilled in charcoal oven)
Honey Chilly Potato (fried potatoes tossed in sweet & sour chilly sauce)
Dahi Kebab (soaked bread stuffed with curd & Indian herbs)
Moong Dal Pakori (moong dal pakori with curd & Indian herbs)

SK Precious Banquet

Soup

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

Salad Bar

Fresh Green Salad
Russian Salad
Mixed Lentil
Peas Potato Chaat
Macaroni
Mix Masala Cucumber
Vinegar Onion
Oriental
English Salad
(served with aachaar, papad & chutney)

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)
Vegetable Hyderabad Biryani (steamed rice tossed with dry Indian herbs, spices & diced vegetables)

Shahi Dawat

Paneer Butter Masala (a fine preparation of cottage cheese cooked in tomato rich gravy)
Chaap Masala (soyabean chaap cooked in Indian masala with butter)
Malai Kofta (deep fried koftas made of cottage cheese dunked in a creamy cashew nuts curry)
Dal Makhani (a delicacy made by black lentil simmered on light slaw for overnight and cooked in tomato, onion paste & topped with butter)
Mix Vegetable (assorted vegetables tossed in rich brown gravy & dry fruits) Punjabi Kadhi Pakora (traditional Punjabi style kadhi)
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

Tandoori Breads

Tandoori Roti
Lachha Paratha
Naan
Butter Naan
Missi Roti

SK Precious Banquet

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