



Vegetarian 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 panni)
Dahi Bhalla Papdi
Aloo Tikki
Moong Dal Chilla
Pav Bhaji
English Chat

Bar Be Que / Continental / Oriental Rotatory Starters

SK Precious Banquet

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)
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)
Veg. Seekh Kebab (mince vegetables with cheese and Indian spices)
Sesame Toast (crispy toast with potatoes, cheese & sesame toppings)
Potato Peri Peri (fried potatoes marinated in hot peri peri masala)
Stuffed Aloo (potato stuffed with cheese and dry fruits)
Golden Baby Corn (crispy, golden-fried baby corn with a delicate seasoning)
French Fries (crispy golden brown fried potatoes)
Tandoori Pineapple (fresh pineapple cube grilled in charcoal oven)
Spinach Rolls (crispy rolls stuffed with spinach, cheese & corns)
Honey Chilly Potato (fried potatoes tossed in sweet & sour chilly sauce)
Dahi Kabab (soaked bread stuffed with curd & Indian herbs)
Moong Dal Pakori (moong dal pakori with curd & Indian herbs)
Cigar Rolls (crispy rolls of vegetable served with hot & garlic sauce)
Tandoori Achari Aloo (spiced and tangy roasted potatoes marinated in a traditional tandoori blend)

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 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 Station

Anaar Pineapple Raita
Mix Vegetable Raita
Dahi Bhalla

Basmati Khazana

SK Precious Banquet

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

Kadhai Paneer (paneer cooked with pepper in thick tomato gravy)

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)

Amritsari Chana (hearty chickpeas cooked in a rich flavorful Punjabi style gravy)

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)

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

Ghar Ki Rasoi

Tadka Dal Live Tawa Fulka

or

Rajasthani Counter

Dal Baati Churma

or

Live Tawa Counter

Seasonal Vegetables

Aloo Methi

Pan Asian Station

Vegetable Hakka Noodles

Veg. Manchurian With Gravy

Veg. Fried Rice

Pasta Live

Penne

Farfilli

Fussili

Condiments (chopped dry tomatoes, green & black olives tapenade, chopped chilli, coriander & onions, pine, seeds, basil puree, parmesan springs)

Pasta sauce (tomato concasse, saffron, sauce, white wine sauce, creamy basil & cheese sauce, morel sauce, alfredo garlic & virgin olive oil with cheese, gorgonzola sauce, mushroom sauce, vegetable special sauce, roasted tomato & fennel sauce and pesto sauce)

SK Precious Banquet

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
(roasted nuts, chocolate & strawberry dressings)

Kulfi

Tilla Kulfi (assorted flavours of kulfi)