

# VEGETARIAN GOLD MENU

Price: 3,000

**AERATED BEVERAGE**
ASSORTED SOFT DRINKS
PACKED DRINKING WATER BOTTLES (200 ML)

**MOCKTAILS COUNTER (CHOOSE ANY 4)**
GINGER BREW
(Ginger syrup, mint, strawberry, lemon juice, orange juice)
PINK LADY
(Grenadine syrup, fresh lime juice topped with soda)
VIRIGN PINACOLADA
(A blended combination of Coconut, Vanilla Ice cream with Pineapple Juice)
VIRGIN MOJITO
(Mint leaves, lemon chunks, sugar, crushed Ice topped with soda & limca)
FRUIT PUNCH
(A blended combination of Mix fruit juices, Vanilla Ice cream & grenadine Juice)
JALJEERA
(An Indian traditional summer drink made primarily of mint, cumin, a mix of spices and lemons)
FRESH LIME SODA OR WATER
(Sweet /Salty /Mix)
PRESERVED JUICES
Mix Fruit /Orange /Pineapple /Litchi

**LIVE CHAAT COUNTER (CHOOSE ANY - 4)**
GOLGAPPA STATION
(Aata &soojigolgappe served with 3 types of flavored paani)
DAHI BHALLA PAPRI
(Urad dal balls with crispy papdi served with creamy curd,
Green chutney, saunth &sprikling of roasted Jeera)
MOONG DAL KA CHILLA
(Thin crust moong dal pancake served with mint chutney & saunth)
KHASTA ALOO TIKKI
(Shallow fried crispy potato patty served with mint & saunth chutney)
MATAR PATILA WITH KULCHA
(Chickpeas cooked in Amritsari spices accompanied by kulcha)
KHASTA KACHORI
(Delhi-6 special kachori served with saunth &chutney)
PAO BHAJI
(A spicy curry of mix vegetables cooked in a special blends of spices; served with soft buttered bun)

**VEGETARIAN SNACKS– (CHOOSE ANY - 08)**

# Tivoli Royal Palace, Palwal

**INDIAN SELECTION:**

PANEER TIKKA

(Chunks of cottage cheese marinated with homemade spices, grilled to perfection over charcoal)

SOYA MALAI CHAAP

(Soft & succulent pieces of soyabean chaap marinated in cashewnut paste & grilled to perfection)

HARA BHARA KEBAB

(Mashed potatoes blended with green peas, seasoned & fried served with freshly prepared mint chutney)

DAHI KE SHOLEY

(Our own Specialty of hung curd and red & yellow bell peppers rolled in freshly baked breads)

TANDOORI MUSHROOM

(Medium sized mushrooms, marinated with spices and cooked over the charcoal grill)

**ORIENTAL SELECTION:**

SEASAME CHILLI PANEER

(Popular Indo-Chinese dish where cubes of fried crispy paneer are tossed in a spicy sauce)

VEG SALT & PEPPER

(Assorted vegetables batter fried, tossed with bell peppers & onions)

DRAGON SPRING ROLLS

(Shredded vegetables seasoned & cooked with Chinese sauce wrapped in filo sheets & fried)

HONEY CHILLI POTATO

(Potato fingers fried and tossed with honey & Schezwan Sauce)

DRY MANCHURIAN

(Fried veggie balls in a spicy, sweet and tangy sauce)

**CONTINENTAL SELECTION:**

CHEESE JALAPENO ROLLS

(A buttery rolls that are filled cheese & filling that gives you all the flavors of a jalapeno)

VEG CROQUETTE

(Deep fried bread rolls made of mashed potatoes)

VEGETABLE CUTLET

(Crisp, savory, tender patties made with a mix of hearty vegetables)

**SOUP STATIONS – (CHOOSE ANY - 02)**

VEGETABLE SWEET CORN

(A mild Chinese soup of sweet corn)

VEGETABLE HOT ‘N’ SOUR

(Chopped vegetables cooked in vegetable stock & finished with soya &chili sauce)

CREAM OF TOMATO SOUP

(Puree of tomatoes finished with fresh cream)

VEGETABLE MANCHOW SOUP

(Chinese style vegetables broth garnished with fried noodles)

LEMON CORIANDER SOUP

(Tangy combination of assorted vegetables and freshly squeezed lemon juice, finished with coriander leaves)

DAL KA SHORBA

(Combination of chana & masoor dal tempered with hing and jeera)

TAMATAR AUR DHANIYA KA SHORBA

(A Punjabi's version of the ever popular tomato soup)

**SALAD COUNTER (CHOOSE ANY - 08)**

# Tivoli Royal Palace, Palwal

FRESH GARDEN GREEN SALAD
ALOO CHANA CHAAT
THREE BEANS SALAD
RUSSIAN SALAD
CORN & PIMENTOS SALAD
KACHUMBER SALAD
PASTA SALAD
WALDORF SALAD WITH WALNUTS
KIMCHI SALD
LACCHA ONION
ROASTED & FRIED PAPED
LEMON WEDGES, GREEN CHILLI, PICKLES, GREEN CHUTNEY

**CURD STATION (CHOOSE ANY - 02)**

DAHI BHALLA WITH SAUNTH & CHUTNEY
MIXED VEG RAITA
PINEAPPLE RAITA
BOONDI RAITA
PLAIN CURD
FRUIT RAITA
MINT RAITA

**MAIN COURSE**

**PANEER PREPARATION (CHOOSE ANY – 02)**

PANEER LABABDAR
(Chunks of cottage cheese in tomato &onion gravy)
PANEER BUTTER MASALA
(Rich & creamy curry made with cottage cheese, spices, onions, tomatoes, cashews and butter)
KADHAI PANEER
(Rich cottage cheese cubes cooked in kadhai gravy)
SHAHI PANEER
(Rich Cubes of Cottage cheese finish with cashew nut and onion creamy gravy)
MATAR PANEER
(A popular Indian curry dish made with green peas and cottage cheese)
MALAI KOFTA
(Grated cottage cheese dumplings in saffron gravy)

**VEGETABLE PREPARATION (CHOOSE ANY – 04)**

MATAR MUSHROOM
(Matar mushroom is a one pot side dish made with mushrooms, peas, onions, spices and herbs)
DUM ALOO KASHMIRI
(Freshly made potato with fresh gravy of brown onion, tomato and spiced with aromatized spices)
HING DHANIYE KE CHATPATE ALOO
(Baby potatoes cooked with heeng& coriander)
BAINGAN MIRCHI KA SALAN
(Baingan mirchi ka salan is a scrumptious Hyderabadi dish made with eggplant and green chilies)
DIWANI HANDI

(Veg Diwani Handi is a delightful mixed vegetable curry)
ALOO GOBHI ADRAKI
(Aloo Gobhi cooked in a semi dry gravy of onion & garnished with ginger)
PALAK CORN MASALA
(Palak corn curry is a rich, saucy dish that's made with fresh spinach and sweet corn)
MATAR METHI MALAI
(Fresh methi leaves with green peas and cream in sweet, rich gravy)
ALOO METHI – (SEASONAL)
(A North Indian dish of stir fried potatoes with fenugreek leaves, whole and ground spices)
BHINDI MASALEDAR – (SEASONAL)
(Magical combination of the crunchy sweetness of Okra and the delectable fragrance of fresh spices)
AMRITSARI CHOLLEY
(A traditional recipe from Amritsar that is made using freshly ground cholley masala)
SARSON KA SAAG - (SEASONAL)
(Sarson ka Saag winter delicacy made in North India with fresh mustard green and other green leafy vegetables)

**DAL PREPARATION (CHOOSE ANY – 02)**

DAL BUKHARA
(Our signature dal, made In Bukhara style with little Chef Hidden Spices)
DAL TADKA
(Arhar dal tempered with mustard seeds, onions & green chilies)
DAL MAKHANI
(Whole black lentils, slow cooked with herbs and spices, finished with butter & cream)
AMRITSARI CHOLLEY
(A traditional recipe from Amritsar that is made using freshly ground cholley masala)

**RICE – (CHOOSE ANY - 02)**

BIRYANI
(Veg biryani is an irresistible delicacy that makes for a perfect wholesome meal, as it's made with rice, spices and veggies)
NAVRATTAN PULAO
(Navratan aka NINE-JEWELS pulao, is a dish which comes from ancient royal kitchen of Mughal emperors)
MATAR PULAO
(A white pulao recipe prepared with only matar or peas and whole spices)
JEERA RICE / STEAMED RICE

**ASSORTED INDIAN BREADS**

TANDOORI ROTI
NAAN / BUTTER NAAN
LACCHA PARANTHA
MISSI ROTI

**ORIENTAL (CHOOSE ANY- 02)**

EXOTIC GREEN VEGETABLES IN BLACK BEAN SAUCE

(Exotic vegetables zucchini, broccoli, bell peppers, mushroom, french beans and Carrots are stir fried in black bean sauce)
VEGETABLES IN THAI GREEN CURRY
(Traditional Thai green vegetables with green curry & coconut milk)
FIVE SPICE VEG FRIED RICE
(Chinese style spice rice made with mix vegetables and five spice powders)
SWEET PEPPER VEG HAKKA NOODLES
(A Popular Indo-Chinese dish of stir fried noodles, vegetables and sauces)
VEGETABLE MANCHURIAN (GRAVY)
(Crisp fried vegetable balls are dunked in slightly sweet, sour and hot manchurian sauce)

**CONTINENTAL (CHOOSE ANY- 01)**

COTTAGE CHEESE STEAK IN BBQ SAUCE
(Marinated cottage cheese slice cooked on hot plate with spicy barbeque sauce)
TOMATO AND OLIVE LASAGNA
(A baked dish consisting layers of pasta, cheese, tomato &olive)
VEG AU GRATIN
(A French dish made with mixed vegetables, white sauce base and of course cheese)
LIVE PASTA COUNTER
FUSSILY / PENNE /FARFALLE
CHOICE OF SAUCE: TOMATO BASIL, ALFREDO, PESTO

**DESSERTS (CHOOSE ANY- 06)**

**HOT STATION:**
JALEBI WITH RABRI
(An Indian sweet dish which is popular all over South Asia served with sweet of thickened sweetened milk filled with layers of clotted cream)
MOONG DAL HALWA
(An amazingly rich and decadent, royal Indian dessert, slow-cooked in milk and khoya, moong dal garnished with chopped nuts)
GAJAR KA HALWA-SEASONAL
(A traditional dessert made by simmering fresh grated carrots with full fat milk, sugar & ghee)
PINEAPPLE HALWA
(A sweet made from semolina, sugar, clarified butter and pineapple)
HOT GULAB JAMUN
(An Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup)

**COLD STATION:**
KESARIYA RASMALAI/ANGOORI RASMALAI
(Soft Chenna balls dipped in rich flavored milk.)
SHAHI TUKDA
(A Mughlai dessert made with ghee fried bread, thickened sweetened milk, saffron and nuts)
KESAR PHIRNI
(A popular milk and rice based sweet dish)
ICE CREAM

VANILLA / STRAWBERRY / CHOCOLATE /BUTTER SCOTCH /TUTTY FRUITY