

NON-VEGETARIAN SILVER MENU

Price: 3,000

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

MOCKTAILS COUNTER (CHOOSE ANY - 2)
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

NON VEGETARIAN SNACKS – (CHOOSE ANY 3)
MURG MALAI TIKKA
(Chicken supreme marinated in cheese, cashew paste with green chilies and cardamom baked in tandoor)
MURG NAWABI TIKKA
(Age -old traditional red chicken tikka)
AFGHANI TANGRI KEBAB
(Chicken drumsticks stuffed with minced chicken, dry fruits marinated in Afghani masala and finished in tandoor)
CHILLI CHICKEN
(An age-old spicy Chinese Chicken recipe loved by everyone)
DRUMS OF HEAVEN
(Chicken drumsticks marinated with spices coated with flour, deep fried and served with hot garlic sauce)
CHICKEN NUGGETS
(For our invited tiny tots)
CHICKEN WANTONS
(Thin rice sheets stuffed with tossed minced chicken and served crispy fried)
FISH ORLY

(Beer batter fried fish served with tartar sauce)
FISH AMRITSARI
(A Punjabi delicacy)

VEGETARIAN SNACKS– (CHOOSE ANY - 03)
INDIAN SELECTION:
PANEER TIKKA
(Chunks of cottage cheese marinated with homemade spices, grilled to perfection over charcoal)
VEGETABLE SEEKH KEBAB
(Assorted vegetable grated, sautéed & charcoal grilled)
TANDOORI BHARWAN ALOO
(Potato suffed with cottage cheese &nuts and 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)
KALMI VADA
(Deep fried gram dal based munchies served with mint chutney)

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)
VEG /CHICKEN SWEET CORN
(A mild Chinese soup of sweet corn)
VEG / CHICKEN HOT ‘N’ SOUR
(Chopped vegetables cooked in vegetable stock & finished with soya &chili sauce)

VEG / CHICKEN MANCHOW SOUP
(Chinese style vegetables broth garnished with fried noodles)

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LEMON CORIANDER SOUPVEG / CHICKEN
(Tangy combination of assorted vegetables and freshly squeezed lemon juice, finished with coriander leaves)
CREAM OF TOMATO SOUP
(Puree of tomatoes finished with fresh cream)
TAMATAR AUR DHANIYA KA SHORBA
(A Punjabi's version of the ever popular tomato soup)

SALAD COUNTER (CHOOSE ANY - 06)
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

MAIN COURSE (NON VEG ANY-1)
MUTTON ROGAN JOSH
(Mutton Rogan josh is a world famous delicacy which is native to Kashmir)
MUTTON KORMA
(A traditional Indian dish that has light & flavorful almond curry made with tomato paste, plenty of spices & cream)
MUGHLAI CHICKEN
(Restaurant Style, north Indian recipe with creamy, dark brown onion gravy that will have you licking the plate)
MURG KORMA
(A traditional Indian dish that has light & flavorful almond curry made with tomato paste, plenty of spices & cream)
KADHAI CHICKEN
(Chicken cooked with traditional Indian gravy, flavored with coriander seeds & bell peppers)

PANEER PREPARATION (CHOOSE ANY – 01)
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)

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MATAR PANEER
(A popular Indian curry dish made with green peas and cottage cheese)
MATAR METHI MALAI
(Fresh methi leaves with green peas and cream in sweet, rich gravy)
MALAI KOFTA
(Grated cottage cheese dumplings in saffron gravy)
VEGETABLE PREPARATION (CHOOSE ANY – 02)
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)
GOBHI ADRAKI
(Gobhi cooked in a semi dry gravy of onion & garnished with ginger)
PALAK CORN MASALA
(Palakcorn curry is a rich, saucy dish that's made with fresh spinach and sweet corn)
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)
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)
RICE – (CHOOSE ANY – 01)
GOSHT DUM BIRYANI
(Mutton Dum Biryani Is a classic dish made by layering rice over slow cooked mutton gravy)
MURG HYDERABADI BIRYANI
(A style of biryani from Hyderabad with basmati rice and chicken)
TARKARI PARDA 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
INDIAN BREADS
TANDOORI ROTI
NAAN
BUTTER NAAN

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LACCHA PARANTHA
MISSI ROTI
ORIENTAL (CHOOSE ANY02)
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)
DESSERTS (CHOOSE ANY 04)
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 PARLOUR :
VANILLA / STRAWBERRY / CHOCOLATE