



Standard Veg Menu

Price: ₹1,200

Soft beverages

Mocktails

Virgin mojito

Mango mint tall

Juices

Orange

Pineapple

Assorted aerated drinks

Coke

Fanta

Mineral water bottles – 200 ml

Assorted tea, coffee and cookies at fera time

Soup station (any 1)

Cream of tomato with oregano and crutons

Hot amd sour

Lemon coriander

Manchow

Snacks on rotation (any 5)

From - charcoal grills

Tulsi and basil paneer tikka

Paneer shashlik

Tandoori surkh aloo

Banarasi seekh kebab

Oriental starters

Kung pao cottage cheese

Lotus fairy

Veg salt n pepper

Salad station (any 6)

Fresh garden green

Greek salad

Caeser salad

Sprout salad

Kachumber salad

Aloo anarkali chaat

Cocktail pasta salad

Enhancements

Burani raita / pineapple raita

Sirka onion

Laccha pyaz with mint chutney

Assorted papad

Main course

Indian cuisine (any 8)

Paneer pukhtani / paneer pasanda shahi / paneer lababdar

Sham savera kofta / ratan manjusha kofta

Tandoori kadhahi kobhi / gobhi adraki

Vegetable roganjosh / mix veg jalfrezi

Mutter mushroom masala / mutter mushroom hara pyaz

Hing dhaniya ke chatpate aloo / muglai dum aloo / garlic jeera aloo

Dal bukhara / hydrabadi achari dal

Rice / biryani station (any 1)

Hyderabadi dum biryani

Jeera rice / steam rice

Indian breads (any 5)

Roti

Butter naan

Stuffed kulcha

Laccha prantha

Mirchi wala parantha

Hari mirch wala parantha

Pudina wala parantha

Multi layered whole wheat buttered bread topped with mint powder

Indian dessert (any 4)

Nano jalebi with rabdi

Shahi gulab jamun

Moong dal halwa

Gajjar ka halwa (seasonal)

Sakora phir