



## Platinum Veg Menu

### BEVERAGES

WELCOME DRINKS FROM BARTENDERS

ORANGE BLOSSOM

VIRGIN MOJITO

BLUE LAGOON

PINK LADY

LITCHI SLING

GREEN APPLE

### CHOICE OF REFRESHERS

WATERMELON SKEWERS

MASALA SODA

FRESH LIME SODA OR WATER

### AERATED SOFT DRINKS

COKE

SPRITE

FANTA

LIMCA

MINERAL WATER (Bottle)

### KHOMCHE WALI GALI(OLD DELHI STREET FOOD)

NATKHAT GOL GAPPE WITH TIRANGI PANI

(SERVED WITH 4 VARIETIES OF WATER)

KHASTA BHALLE, PAPDI CHAAT

(FLOUR AND LENTIL DUMPLINGS WITH CHUTNEY & YOGHURT)

# Hotel Surya Grand, Rajouri Garden

---

ALOO KI MIX TIKKI

(SHALLOW FRIED POTATO PATTIES STUFFED WITH COTTAGE CHEESE AND PEAS WITH SPICY MASALA AND CHUTNEY)

BABY CHILLA STUFFED

( PANCAKES MADE WITH GRAM FLOUR BATTER WITH OPTIONS OF LENTILS OR COTTAGE CHEESE STUFFING'S)

## PIZZA

FROM ITALIAN RENATO GRILL

ORIGINAL MARGHERITA

(FEATURES TOMATOES, MOZZARELLA, BASIL & EXTRA VIRGIN OLIVE OIL)

PIZZA EXOTICA

(TOPPINGS LIKE SUN-DRIED TOMATOES & EXOTIC VEGETABLES)

JUST CAPSICUM

(TOPPED WITH CAPSICUMS AND CHEESE)

GREEK PIZZA

(CHEESE & ROASTED RED PEPPERS, OLIVE AND BASIL)

## PASS AROUND SNACKS

PANEER TIKKA

(TEMPTINGLY MARINATED COTTAGE CHEESE WITH YOGHURT, SPICES & HERBS)

PINEAPPLE TIKKA

(DICE OF PINEAPPLE FLAVORED WITH TRADITIONAL INDIAN MASALA)

AFGHANI SOYA CHAAP

(SOYA MARINATED WITH BAR-BE-QUE SAUCE, SERVED WITH MINT SAUCE)

HOT & SPICY CHILLY PANEER

(DICES OF COTTAGE CHEESE STIR-FRIED WITH ONION, GARLIC, AND CAPSICUM)

DAHI KE SHOLLEY

# Hotel Surya Grand, Rajouri Garden

---

(BREAD STUFFED WITH COTTAGE CHEESE, CURD, RED & YELLOW BELL PEPPER)

HONEY CHILLY POTATO

(GOLDEN FRIED POTATOES TOSSED WITH HONEY, HOT GARLIC SAUCE & SESAME SEEDS)

CHILLY MUSHROOM

(STIR-FRIED MUSHROOM WITH GARLIC, ONION AND CAPSICUM)

VEGETABLE MANCHURIAN

(BUTTER-FRIED MIXED VEGETABLE BALLS COOKED IN MANCHURIAN SAUCE)

FRENCH FRIES

(CRISPY GOLDEN FRIED POTATO FINGERS)

SPRING ROLL

(VEGGIES ARE FILLED IN WRAPPERS TO MAKE DEEP-FRIED SPRING ROLLS)

## **SOUP BAR**

CREAM OF TOMATO

( AN EXOTIC CREAMY TOMATO SOUP)

SWEET CORN

(MILD CREAMY CORN SOUP)

## **SALADS**

GARDEN FRESH GREENS

(ARRANGED SLICES OF TOMATO CUCUMBER, RADISH & CARROT)

MACARONI SALAD

(A GREAT COMBINATION OF MACARONI, OLIVES AND MAYONNAISE)

ALOO CHANE KI CHAAT

(DICED POTATOES & CHICKPEAS SEASONED WITH SPICES & HERBS)

CORN SALAD

(CORN WITH BELL PEPPER IN VINAIGRETTE DRESSING)

# Hotel Surya Grand, Rajouri Garden

---

## RUSSIAN SALAD

(DICED CARROTS, POTATOES, BEANS IN SWEETENED CREAM & ENGLISH MAYO)

## KIMCHI SALAD

(CABBAGE AND CARROTS IN SWEET VINEGAR DRESSING)

## LACHHA ONION SALAD

(FRESH ONION RINGS)

## VOLGAN SALAD

(DIRECT CUCUMBER DRESSED IN CHANTILLY CREAM, GARNISHED WITH NUTS)

LEMON WEDGES AND GREEN CHILLIES

(ALONG WITH ACHAR, PAPAD & CHUTNEY)

## CURD

DAHI BHALLA & KHATTI CHUTNEY

(DAHI BHALLA DUNKED IN YOGURT AND TOPPED WITH CHUTNEYS)

## RAITA BAR

**RAITA SELECTION (ANY TWO) BOONDI RAITA**

**MIX VEGETABLE RAITA PINEAPPLE RAITA DAHI BHALLA**

**PICKLES/ROASTED AND FRIED PAPAD**

**(CONDIMENTS, SAUCES, AND DIPS SERVED WITH APPETIZERS AND SALADS)**

## MAIN COURSE

**(CLASSICS OF REGIONAL INDIAN CUISINE)**

## KADHAI PANEER

(CUBES OF COTTAGE CHEESE COOKED TRADITIONALLY IN KADAI WITH PREDOMINANT FLAVOURS OF CAPSICUM)

## DAL MAKHANI

(A VELVET-SMOOTH COMBINATION OF WHOLE BLACK LENTILS, SPICES AND BUTTER SLOWLY SIMMER FINISHED

WITH GHEE & CREAM)

# Hotel Surya Grand, Rajouri Garden

---

AMRITSARI CHOLLEY

(CHOLLEY COOKED IN TRADITIONAL PUNJABI GRAVY)

KADI PAKORA

(THE TRADITIONAL KADIPAKORA)

PALAK CORN

(PALAK CORN CURRY IS A RICH, SAUCY DISH THAT'S MADE WITH FRESH SPINACH AND SWEET CORN)

MIXED VEGETABLE

(AN EXOTIC SELECTION OF VEGETABLES COOKED IN ONION GRAVY)

## **RICE & BIRYANI**

JEERA RICE

(JEERA BASMATI RICE)

HYDERABADI VEG BIRYANI

(RICE COOKED WITH VEGGIE IN TRADITIONAL HYDERABADI ANDAZ)

## **INDIAN CLAY OVEN & HOMEMADE BREADS**

### **CLASSICS OF INDIAN CLAY OVEN**

TANDOORI ROTI

BUTTER NAAN

MISSI ROTI

GARLIC NAAN

STUFFED KULCHA

MIRCHI PARANTHA

PUDINA PARANTHA LACHHA PARANTHA

PAN ASIAN STATION BROCCOLI, BABY CORN & BLACK MUSHROOM IN HOT GARLIC SAUCE

FRIED RICE

OR

VEG HAKKA NOODLES

# Hotel Surya Grand, Rajouri Garden

---

(TRADITIONAL NOODLES STIR FRIED WITH CABBAGE, BELL PEPPER AND ONIONS)

VEG MANCHURIAN GRAVY

(BOTTLES FRIED MIXED VEGETABLE BALLS COOKED IN SPICY MANCHURIAN SAUCE)

## LIVE PASTA STATION

### CHOICE OF PASTA

FUSEILLI SPAGHETTI PENNE

CHOICE OF SAUCE

ALFREDO ARABIATA

### ACCOMPANIMENTS

FRESH BASIL LEAVES, BUTTON MUSHROOMS, PINK AND GREEN PEPPERS, FRESHLY GROUND BLACK PEPPERS, LEEKS, ZUCCHINI, ASSORTED BELL PEPPERS,

BABY CORN, GREEN & BLACK OLIVES, FRESH SINGLE CREAM, PARMESAN CHEESE, EXTRA VIRGIN OLIVE OIL, DRIED OREGANO,

BROWN GARLIC, BROCCOLI.

## LIVE SOUTH INDIAN COUNTER

DOSA, IDLI, VADA WITH  
SAMBHAR

## DESSERTS

KESARI JALEBI WITH RABRI GULAB JAMUN  
MOONG DAL HALWA/ GAJAR KA HALWA (SEASONAL)  
RAS MALAI  
ICE CREAM PARLOUR  
VANILLA, STRAWBERRY, BUTTER SCOTCH, CHOCOLATE  
COFFEE  
CAPPUCCINO CAFÉ LATTE CAFÉ MOCHA  
SEE OFF DRINK  
PAAN SHOTS