



Gold Veg Menu

BEVERAGES

WELCOME DRINKS FROM BAR TENDERS

VIRGIN MOJITO

BLUE LAGOON

PINK LADY

LITCHI SLING

AERATED SOFT DRINKS

COKE

SPRITE

FANTA

LIMCA

MINERAL WATER (Bottle)

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

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

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

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)

LACHHA ONION SALAD
(FRESH ONION RINGS)

LEMON WEDGES AND GREEN CHILLIES
(ALONG WITH ACHAR, PAPAD& CHUTNEY)

RAITA BAR

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RAITA SELECTION (ANY TWO) BOONDI RAITA
MIX VEGETABLE RAITA PINEAPPLE RAITA DAHI BHALLA
PICKLES/ROASTED AND FRIED PAPAD

MAIN COURSE

(CLASSICS OF REGIONAL INDIAN CUISINE)

KADAHİ PANEER

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

DAL MAKHANI

(A VELVET SMOOTH COMBINATION OF WHOLE BLACK LENTILS, SPICES AND BUTTER SLOWLY SIMMER FINISHED WITH GHEE & CREAM)

AMRITSARI CHOLLEY

(CHOLLEY COOKED IN TRADITIONAL PUNJABI GRAVY)

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 & HOME MADE BREADS CLASSICS OF INDIAN CLAY OVEN

TANDOORI ROTI

BUTTER NAAN & GARLIC NAAN

MISSI ROTI & STUFFED KULCHA

MIRCHI, PUDINA, LACHHA PARANTHA

PAN ASIAN STATION

BROCCOLI, BABY CORN & BLACK MUSHROOM IN HOT GARLIC SAUCE

FRIED RICE

OR

VEG HAKKA NOODLES

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

VEG MANCHURIAN GRAVY

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

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DESSERTS

KESARI JALEBI WITH RABRI GULAB JAMUN
MOONG DAL HALWA/ GAJAR KA HALWA (SEASONAL)
ICE CREAM PARLOUR
VANILLA, STRAWBERRY, BUTTER SCOTCH, CHOCOLATE

COFFEE

CAPPUCCINO

CAFÉ LATTE

CAFÉ MOCHA