



Gold Non 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 (Non-Vegetarian)

CHICKEN TIKKA

(BONELESS MORSELS OF CHICKEN MARINATED WITH YOGHURT & TRADITIONAL INDIAN SPICES)

MURG MALAI TIKKA

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(CHICKEN MARINATED AND COOKED AND CONVERTED IN YOGHURT, CHEESE, CORIANDER AND CHILLI SERVED WITH MINT SAUCE)

CHICKEN SEEKH KEBAB
(MINCED CHICKEN WITH GRATED CHEESE MADE MAKHMAI)

MUTTON SEEKH KEBAB
(MINCED MUTTON BLEND WITH INDIAN SOICES, SKEWERED & COOKED IN CLAY OVEN)

CHILLY CHICKEN DRY
(CHICKEN BREAST, OYSTER SAUCE, THAI HOLY BASIL, DARK SOY SAUCE, STIR FRIED FLAVOURED WITH BASIL AND CHILLIES)

FISH ORLEY
(BATTER FRIED SLICED FISH SERVED WITH TARTER SAUCE)

CHILLY FISH
(DICED FISH TOSSED WITH ONION, GARLIC, CAPSICUM ALONG WITH CILLY PASTE)

LEMON FISH
(CUBES OF FISH TOSSED WITH SPRING ONION, GARLIC, BELL PEPPER- FINISHED IN LEMON SAUCE)

FISH AMRITSARI
(DICES OF FISH MARINDATED IN YOGURT, GRAM FLOUR, GINGER GARLIC PASTE & SPICES- DEEP FRIED)

PASS AROUND SNACKS (Vegetarian)

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

PINEAPPLE TIKKA
(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

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(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

RAITA SELECTION (ANY TWO)

BOONDI RAITA
MIX VEGETABLE RAITA

PINEAPPLE RAITA

DAHI BHALLA

PICKLES/ROASTED AND FRIED PAPAD

MAIN COURSE (Non-Vegetarian)

(CLASSICS OF REGIONAL INDIAN CUISINE) MURG MAKHANWALA
(CHICKEN GRILLED IN CLAY OVEN FINISHED WITH A TOMATO FLAVOURED BUTTER GRAVY)

MUTTON ROGANJOSH
(A KASHMIRI MUTTON PREPRATION COOKED WITH EXOTIC SPICES)

MAIN COURSE (Vegetarian)

(CLASSICS OF REGIONAL INDIAN CUISINE)

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KADAHI PANEER

(CUBES OF COTTAGE CHEESE COOKED TRADITIONALLY IN KADAHI 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 NON-VEG BIRYANI

(RICE COOKED WITH CHICKEN 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)

DESSERTS

KESARI JALEBI WITH RABRI

GULAB JAMUN

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MOONG DAL HALWA/ GAJAR KA HALWA (SEASONAL)
ICE CREAM PARLOUR
VANILLA, STRAWBERRY, BUTTER SCOTCH, CHOCOLATE

COFFEE

CAPPUCCINO

CAFÉ LATTE

CAFÉ MOCHA