



Gold Vegetarian

Price: ₹1,500

Welcome Drinks – Any 3

Cold Drinks
Adraki Nimbu Paani
Jaljeera
Fresh lime Soda
Coffee
Tea

Bar – Any 1

Mocktails

Juices

Soup – Any 2

Sweet Corn Soup
Manchow Soup

Hot n Sour Soup
Cream Of Mushroom Soup
Tomato Soup
Tamatar Dhania Shorba
Tomato n Basil Soup
Lung Fung Soup
Talumein Soup
Lemon Coriander Soup

CHAT STALL – Any 5

Golgappe
Tikki
Mix Chat
PalakPatta Chat
Moradabadi Daal
Kuzi Paniyaram
PaoBhaji
Dosa
VadaSambhar
Idli Sambhar

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SERVING SNACKS – Any 6

1. Chilly Paneer/Garlic Paneer/Cheese Orlay Paneer Tikka/Paneer Pineapple Tikka/Paneer Dhania Kabab/Paneer Achaari Tikka/Paneer Ajwani Tikka/Hari Mirch Ka Paneer Tikka/Laal Mirch Ka Paneer Tikka/Paneer Sarson Tikka/Ambi Paneer(Seasonal)
2. Kaveri Paneer Tikka/Paneer Malai Tikka/Aatish Paneer/Spice Crusted Paneer Tikka/Grilled Paneer In Honey Lemon Sauce/Mustard Cottage Cheese Fingers
3. Mushroom Tikka/Golden Mushroom With Garlic Sauce/Hot Honey Mushroom Honey Crispy Potatoes/Achaari Tandoori Aloo/Potato Rolls/Italian Fingers
4. Sesmea Toast
5. Dahi Kabab/hara Bhara Kabab/Veg Seekh Kabab
6. Dry Gobhi Manchurian/Veg Manchurian/Honey Crispy Vegetables
7. Veg Spring Rolls
8. Thai Spring Rolls/Matar Paneer Spring Rolls
9. Cauliflower Singapuri/Gobhi Angara
10. Subz Gilafi Seekh Kabab/Achhari Soya Seekh/Paneer Seekh Kabab/Khatti Mithi Seekh Kabab
11. Veg Dimsums/Veg Wantons
12. Jalepeno Tarts/Veg Salt n Pepper/Veg Shashlik
13. Veg Tempura

MAIN COURSE(VEG)

DAAL – Any 1

SoyaKeemaMasoorDaal
HyderabadiKhattiDaal
DaalMakhni
PanchmelDaal
KeotiDaal
Hare Tamatar Ki Daal
DaalMethi
Chane Ki Daal Masaadaar With Punjabi Vadi
Palak Konkani Daal
Daal Bukhara
Lauki Chana Daal
Daal Tarka

PANEER – Any 1

Paneer Butter Masala
PaneerLawabdaar

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Kadhai Paneer
Paneer Nimbu Masala
Palak Paneer
Matar Paneer
Paneer Pasanda
Paneer Jhal Frezi
Shahi Paneer

SEASONAL VEGETABLES – Any 3

1. Khatte Meethe Baigan/Sorshe Baigan/Bharwan Baigan/Baigan Bharta/Dahi Baigan Shilajee/Baigan Bhaja/Dahi Ke Baigan/Neem Baigan
2. Gobhi Taka Tak/Achaari Gobhi/Gobhi Mirch Masala/Gobhi Dum Pukht/Gobhi Poriyal/Mangodi Cabbage/Gobhi Keema Matar/Gobhi Dhaniya Adraki/Gobhi Aloo Matar/Gobhi Masala
3. Dum Ka Khumb/Bhuna Mushroom/Khumb Pasanda/Stir Fried Mushroom With Peanuts/Mushroom Rogan Josh/Mushroom Do Pyaaza/Makai Khumb Masala/Mushroom Methi Malai
4. Matar Mushroom Harapyaaz/Mushroom Corn Khada Masala/Matar Mushroom/Matar Mushroom In Coconut Gravy
5. Mix Veg/Chowgra/Veg Jhal Frezi/Chor Chori/Veg Neelgiri Korma
Methi Matar Malai/Methi Makai Malai
6. Dahi Ke Tinde/Lahsooni Arbi With Imli mirch/Stuffed Tinde With Tomato Sauce/Lauki Nazakat
7. Aloo Pyaaz Chettinaad/Kashmiri Aloo Dum/Heeng Dhania Ke Chatpate Aloo/Aamras Ke Aloo (seasonal)/Romesary Potatoes/Aloo Beans/Til Wale Matar Aloo/Aloo Shimla Mirch/Capsicum Kayras
8. Aloo Harapyaaz Ki Sabzi/Shahi Charre Aloo/Rajasthani Aloo Dum
Dhania Mangodi/Besan Tikka Masala/Pineapple Curry Coastal Style/Gud Wale Shalgam
9. Dahi Chana/Chana Masala/Pindi Chana
10. Bhindi Do Pyaaza/Amchuri Bhindi/Imli Moongfali Ki Bhindi/Bhindi Aur Aam Ki
Katliyan (seasonal)/Bhindi Aam Singhada (seasonal)
11. Kathal Do Pyaaza/Mughlai Kathal/Kathal Kofta (Seasonal)
12. Krispy Karele/Karele Aur Aampapad Ki Sabzi
13. Aloo Parwal Ke Lacche/Stuffed Parwal/Aloo Parwal Masaledaar
14. Til Wale Teekhay Pyaz/Bhuna Pyaaz
15. Kache Aam Ki Kadhi (Seasonal)/Punjabi Kadhi/Palak Mirchi Kadhi/Sindhi Kadhi/Matar Ki
Kadhi/Tamatar Ki Kadhi

CHINESE

Veg Hakka Noodles/Veg Fried Rice/Corn Fried Rice
Veg Manchurian/Veg Sweet n Sour/Schezwan vegetables/Veg Salt n Pepper

RICE PREPARATION – Any 1

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Jeera Rice/Peas Pulao/Boiled Rice

STALLS – Any 3

STALL 1

AmritsariCholle
AmritsariKulche
ImliPyaz Ki Chatni

STALL 2

Rajma Masala With Rice
Punjabi Kadhi With Rice

STALL 3

Sarson ka Saag,Makke Ki Roti,Gud,White Butter

STALL 4

Daal Tarka With tawa Roti,Chatpate Aloo,Muthi Pyaaz,Achaar n Hari Mirch,Urad Daal Matar Fry,Boondi Aur
Chene Ki Sabzi

STALL 5

Palak Mirchi Kadhi
Chawal
Cheesy Mirchi Pakoda
Aloo Matar
Churan k Karele/Karele Ki Bhurji

STALL 6

Aloo Jhol,Khatta Meetha Kaddu,Boondi Raita,Kachori,Achaar

ITALIAN STALL 7

LIVE PASTA DISPLAY WITH DIFFERENT SAUCES

AGRA KE PARATHE 8

Aloo,Paneer,Gobhi,Mooli,Methi,Matar,Papad
KadduKhattaMeetha
AlooJhol
Choice Of Pickles,Curd

RAITA COUNTER – Any 2

Corn BoondiRaita
BurraniRaita
KheeraRaita
Cocktail Raita
Aloo Anaar Raita
Pudina Raita
Lauki Raita

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SALAD COUNTER – 8

ASSORTED BREADS

DESSERTS – Any 4

Imarti Rabri

Mini Crispy Jalebi With Coconut Rabri

Chena Malpua With Danedaar Rabri

Baked Gulab Jamun

Gulab Jamun

Icecream

Moong Ka Halwa / Gajar halwa / Lauki Halwa

Chilled Hyderabad Kheer / Hot Hyderabad Kheer

Paan Kheer

Baked Shahi Tukda

Rasmalai / Angoori Rasmalai

White Rasgulla

