



VEG MENU

Price: ₹1,299

Welcome Drink (Choose 1)

Coffee (Hot): Freshly coffee to jumpstart your meal.

Cold Drink: Selection of chilled soft drinks.

Fruit Punch: A refreshing blend of fruits and juices.

Mocktail: A non-alcoholic cocktail with a variety of flavor options.

Fresh Lime Soda: A simple and fizzy drink made with lime juice, soda water, and a touch of sugar.

Snacks (Select 2-3)

Spring Rolls: Crispy vegetable rolls served with a sweet chili sauce.

Paneer Tikka: Cubes of cottage cheese marinated in spices and cooked in a tandoor.

Vegetable Fingers: Crispy and flavorful vegetable fritters.

Honey Chilli Potato: Spicy and sweet potato dish.

Veg Cutlet: Patties made with vegetables and spices, shallow fried.

Dry Manchurian: Indo-Chinese dish with cauliflower florets cooked in a spicy and tangy sauce.

Soups (Choose 1)

Tomato Soup: Rich and creamy tomato soup with a hint of basil.

Veg Peking Soup: Spicy and tangy soup with vegetables, and a hint of vinegar.

Hot and Sour Soup: Spicy and flavorful soup with vegetables, and a touch of sweetness and sourness.

Main Course (Select 1)

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Dal Makhani: Black lentil stew simmered with butter and cream. (Gluten-free)

Dal Fry: Lentil stew cooked with spices and tempered with cumin seeds. (Gluten-free)

Dal Tadka: Lentil stew tempered with mustard seeds, curry leaves, and dried red chilies. (Gluten-free)

Dal Pancharatan: Five lentil stew cooked with a medley of lentils and spices. (Gluten-free)

Vegetable Dishes (Choose 2)

Bhindi Masala: Okra cooked in a spicy and flavorful onion-tomato gravy.

Matar Masala: Green peas cooked in a creamy tomato-based gravy.

Vegetable Kofta: Vegetable dumplings cooked in a rich and creamy gravy.

Mixed Vegetables: Assorted vegetables cooked in a mild and flavorful curry.

Kadhai Sabzi: Stir-fried vegetables with bell peppers, onions, and spices.

Navratan Korma: Nine-vegetable curry cooked in a creamy and mildly spiced gravy.

Paneer Dishes (Choose 1)

Kadhai Paneer: Cottage cheese cooked with bell peppers, onions, and a blend of spices.

Mutter Paneer: Cottage cheese and green peas cooked in a creamy tomato-based gravy.

Shahi Paneer: Cottage cheese cooked in a rich and creamy gravy with nuts and dried fruits.

Paneer Makhani: Cottage cheese cooked in a buttery tomato-based gravy with cream.

Paneer Butter Masala: Cottage cheese cooked in a smooth and creamy tomato-based gravy with butter.

Rice (Choose 1)

Veg Pulao: Fragrant rice dish cooked with vegetables and spices. (Vegan)

Veg Biryani: Layered rice dish with assorted vegetables and aromatic spices.

Jeera Rice: Steamed rice flavored with cumin seeds.

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Veg Fried Rice: Stir-fried rice with vegetables, soy sauce, and a touch of chili.

Matar Pulao: Fragrant rice dish cooked with green peas and spices.

Steamed Rice: Plain steamed rice.

Raita (Choose 1)

Boondi Raita: Yogurt-based raita with crispy fried chickpea flour balls.

Pineapple Zarda: Sweet and tangy raita with pineapple chunks and a hint of saffron.

Dahi Wada: Yogurt-based raita served with lentil fritters.

Mixed Raita: Yogurt-based raita with a combination of cucumber, tomato, and onion.

Cucumber Raita: Refreshing raita made with grated cucumber, yogurt, and spices.

Bread Basket (Select 2)

Missi Roti: Unleavened flatbread made with chickpea flour. (Gluten-free)

Tandoori Roti: Soft leavened flatbread cooked in the tandoor.

Naan: Soft leavened flatbread with a slight char from the tandoor.

Laccha Paratha: Flaky layered flatbread.

Desserts (Choose 1):

Moong Dal Halwa: A dense and creamy sweet dish made with lentils, sugar, ghee, and nuts.

Gulab Jamun: Deep-fried dough balls soaked in a fragrant sugar syrup.

Seasonal Halwa: A special halwa made with seasonal ingredients, such as carrots, pumpkins, or dates.

Rasgulla: Soft cheese dumplings dipped in a light sugar syrup, flavored with cardamom.

Shahi Tukda: Deep-fried bread slices dunked in a rich, creamy sauce and garnished with nuts and dried fruits.