



Delux Menu

Price: ₹1,250

Veg. Deluxe Menu

Cafeteria Counter

Unique Combination of **fruits, Vegetables, Herbs and Spices Crushes and Juices** they after a wide Variety of hot and cold beverages to add to the delectable appeal of any cuisine, Build up with exotic combination of unusual flavors to enhances of an authentic, Royal feast)

Cafeteria items will be operated by weltrained bartenders

Mocktails

Thunder Crush

Italian Smooch

Virgin Mojito

Kiwi Blossom

Green Mint

Shakes

Litchi Shake

Chocolate Shakes

Strawberry Shakes

Assorted Soft Drinks

Hot Beverage Similar as (Café Coffee day)

Café Latte (foam milk along with Steamed milk & Espresso Short)

Café Mokka (Steamed milk & Espresso Short)

Espresso (Extraction of Coffee Beans Coffee)

Cappuccino (milk foam milk & Espresso)



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Americano (hot water with Espresso Short)

Welcome Starters

Whether we call them appetizer or entrées, Starter recipes are incredibly important as they set the tone for the meal to come. A starter to suit all occasion in this mouth watering collection.

Bar – be – Que

Mint Paneer Tikka

Marinated Cottage Cheese with Curd, Spices and mint in Charcoal fire

Mushroom Grilled

fresh mushroom marinated with Ginger Garlic paste in clay Oven

Stuffed Tandoori Potato

Stuffed potato with Herbs & spices in clay Oven

Deep Fried

Spring Roll

Imported Sheet Stuffed with Vegetables

Cheese Nest

(Stuffed Cheese & Corn)

Honey Chilly Potato

Honey Coated Potato with Capsicum Garnish with Sesame Seed

Kalmi Vada

Baby Corn Fitters

Stuffed Moong Dal Chilla with Mint Chutney

Soup (Potage)

Soup is primarily liquid food, generally served warm but may be cold that is made by combination ingredients **vegetables** with **stock, juice, water** or another liquid Hot soups are characterized by boiling solid ingredients in liquids in a pot until the flavors are extracted, forming a **broth**

Cream of Tomato soup with shipped

Veg. Peking Soup

Fusion Counter (LIVE DISPLAY)

Lucknowi Chaat Counter

Stuffed Aloo Tikkiya

Matar Tikki

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Golgappe with 2 types of water

(Asafoetida, Cumin and Tangy Water)

Dahi Papadi with Chutney

Chinese Cuisine

Veg. Noodles

Fried Rice

Veg. Manchurian

Italian Cuisine

penne Pasta in béchamel Sauce with exotic vegetables

fussily pasta in arabiata sauce with exotic vegetables

Assorted Bread

(masala , brown, garlic breads)

Mughlai cuisine

veg kebab (LIVE)

Veg Keema Kaleji

Ghissu paratha(LIVE)

Onion lachha

Mint chutney

Main Course –(North Indian)

Indian kitchen is loaded with numerous varieties of tastes and flavors. Right from a fresh morning to the resting night, an elongated list of recipes is there to taste your taste buds. Depending upon region and religious, these different delicacies pass on from one generation to another and become a basic requisite of one's life. Here is list of some **Main course** Recipes of India

Paneer Lababdar with Vegetables (Live)

Mushroom Rogan Josh

Cheese Kofta in Shahi Gravy

Mix Veg.

Veg Taka -Tak (Live)

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Dal Arhar Tadka (Live)

Dal Makhani

Navratan Pulao

Jeera Rice

Achar / Papad

Salad Bar

Salad is a non-runny, ready-to-eat Dish made of heterogeneous ingredients a wet or once wet based served chilled or at a moderate temperature .leafy vegetables salads are generally served with a dressing as well as various garnishes and sometimes with pasta, cheese or whole grain

Green Salad

(Cucumber, Raddish, Carrot, Onion, Tomato, Green Chilly & Lemon)

Different Sprouted Salad with Lemon Dressing

Italian Salad with béchamel Dressing

Khimchi Salad

Russian salad with Mayonnaise Dressing

Exotic Vegetables with Thousand Island Dressing

Yoghurt

Raita form an integral part of any Indian Meal. with a cool soothing effect they balance the spicy main dishes with a satiating ease. Churn up your choice of fresh raitas to offer a cooling variety to meals

Dahi Vada

Navratan Chatni

Pine apple Raita

Roti counter (from Dhampur Tandoor)

(AN Indian meal is incomplete and not truly authentic without rotis, Naan, Paratha or pooris. These are flat breads made up of Whole Wheat ,Refined Flour and water baked on a girdle. These are the main accompaniments' with vegetables, curries and pulses)

Naan

Missi Roti

Lachchha Paratha

Biscuti Naan

Khandari Naan

Poori

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Kachori

Dessert

A sumptuous meal is always incomplete without sweet dishes. Below we provided many recipes to tantalize your tongue.

Nano Jalebi - Rabri

Moong Dal Halwa

Kesariya Milk in Earthen Pot

Ice Cream Parlour

Vanilla

Strawberry

Butter Scotch

Chip Chocolate

Drinking Water Jar & Bottle