

Non Veg Lunch menu

Price: 2,000

Mocktails

Two Variety (Rotation)

Starters

Non-Vegetarian Pass Around

Kesari Murgh Tikka

(Saffron Flavoured Chicken Kabab)

Rogni Goli

(Lamb Mince Dumplings)

Bhetki Fingers , Tartare Sauce

Vegetarian Pass Around

Khatta Paneer Aur Pudine Ki Tikki With Saunth Ki Chutney

(Cottage Cheese & Mint Patty , Shallow Fried)

Sun-Dried Tomato And Olive Cheese Straw With Garlic Dip

Cheese Croquettes

(Crumb Fried Cheese Snack)

Salads

Chicken Tikka Chaat With Mint Chutney

Tuna Carpaccio With Marinated Mushrooms And Wasabi Mayo

Gremolata Cured Salmon With Aged Lemon And Capers

Assortment Of Greens (Live)

Aloo Kabuli (Potato & Chickpeas)

Charred Corn & Peas

Live Stations

Thai Curry Station

Green Curry / Red Curry

Choice Of Vegetarian / Non-Vegetarian With Condiments

Main Course

Bhuna Gosht

(Slow Cooked Dry Lamb Preparation)

Punjabi Dhaba Murgh Dilliwala

(Chicken Cooked In North Indian Highway Style)

Meen Moilee

(Fish Cooked In Coconut Milk)

Matar Paneer Subz Jalfrezi

(Cottage Cheese & Assorted Dry Veggie Sweet & Sour)

Pindi Chole

(Dry Spicy Chickpea Preparation)

Dal Makhni

(Creamy Black Urad Lentil Preparation)

Subz Pulao

(Veg Pilaf)

Murgh Dum Biryani

(Chicken Biriyani)

Breads & Accompaniments

Assorted Tandoori Breads

Yellow Dal & Phulka Live

Assorted Papad Basket

Raita Bowl (Two Variety)

Chutney (Two Variety)

Pickle Bar (4 Variety)

Desserts

Tiramisu Fruit Trifle

Blueberry Cheesecake

Malpua With Rabdi

(Deep Fried Pancake , Topped With Thickened Milk)

Nizam Ki Nazaqat Rasmalai

(Rose Flavoured Cottage Cheese & Milk Dessert)