

Veg Gala Dinner menu

Price: 3,000

Mocktail Counter

Fresh Juice (Rotation) - 2 Variety

Starters (10)

Assorted Cold Canapés Cheese

Paneer Tiranga Tikka

(Tri Colour Cottage Cheese Snack)

Bhutta Kabab

(Shallow Fried Corn Patty)

Waldorf Salad With Rye Bruschetta

Jalapeno Cheese Shots

Oriental Crispy Exotic Vegetables With Five Spice, Salt & Pepper

Soups

Broccoli Almond Soup

Cream Of Tomato Basil Bread Sticks

Cheese Straws Dinner Rolls

Live Counters

Chaat / Specialities

Golgappa

(Deep-Fried Breaded Sphere Filled With Potato, Onion, Or Chickpea)

Special Dahi Bhalla

(Stuffed White Lentil Dumpling , Topped With Thick Youghurt)

Vedic Village Spa Resort

Raj Kachori – (Tangy Street Snack)

Dahi Papdi - (Crisp Flat Bread , Topped With Thick Youghurt)

Lucknowi Hariyali Tikki - (Spinach & Veg Pattay)

Dal Ka Chilla With Mewa & Paneer Stuffing – (Moong Lentil Pancake)

Aloo Mutter On Tawa – (Potato & Green Peas On Hot Plate)

Lebanese

Paneer Shawarma

Mezze

Baba Ganoush Hummus Fattoush Za'atar

Varieties Of Hummus

Sun-Dried Tomato / Jalapeno / Roasted Falafel

Accompaniments

Pita Bread / Vegetable Crudités

South Indian

Uttappam Counter – (South Indian Fermented Thick Pancake)

Sada / Onion / Cheese

Dosa Counter

Sada / Masala / Mysore Masala

Idli Counter

Steamed Idli / Chilli Idli / Kanchipuram Idli

Medu Vada Or Rasam Vada

Served With

Sambhar And A Variety Of Chutneys

Burmese Khowsuey Counter

Fried Noodles, Spring Onions, Peanuts, Chopped Chilies, Fried Rice & Rice Noodles With Assorted Toppings

Potato Counter

Vedic Village Spa Resort

Ring Potato Jacket Potato

Skin Potato Wedges Potato Cheese Ball

Potato Ragda Lachcha Patties

Agra Ka Paratha (3 Varieties)

Aloo Mutter Paneer – (Potato & Cottage Cheese Stuffed Fried Bread)

Served With

Assorted Pickles & Papad Onion Ring

Lemon Wedges Chillies

Curd

Thepla Wraps (Super Healthy)

(Thepla – Gujrati Flatbread Made With Gram Flour)

Methi Thepla , Masala Thepla

Wrapped Live With

Tzatziki

Burnt Garlic Yogurt Spread Sweet Onion Sauce Barbeque Sauce

Spicy Sichuan Sauce Thousand Island Dressing Honey Mustard Sauce

Fillings

Paneer Bhurjee, Jalapenos, Olives

Mangolian Station

With All Available Vegetables With Different Sauces, Cooked Live

Sauces - (Black Bean Sauce ,Soy Ginger , Oyster Sauce , Barbecue Oriental Tomato Sauce)

With - Rice Noodles

Regional Speciality Tawa Station

Sind Tawa Paneer - (Cottage Cheese Cooked On Hot Plate)

Jaipuri Adraki Chhonki Mutter - (Freshly Tempered Soft Green Peas)

Amritsari Nutrela Served With Chilli Kulcha -

(Soya Chunks Cooked In Punjabi Style , Served With Soft Bread)

Santrewale Chatpatte Aloo - (Hot & Sour Lemon Potato)

Dahiwali Bharwaan Bhindee - (Lady Fingers Cooked With Tempered Youghurt)

Desi Vilayati Milli Julli Subzi - (Exotic Vegetable Stir Fried On Hot Plate)

Tawa Pulao - (Hot Plate Rice Preparation)

Lachcha Chilli Paratha - (Flaky & Chilli Bread)

Roomali Roti – (Paper Thin Bread)

Served With

Paneer Bhurji - (Scrambled Cottage Cheese)

Handi Vegetables - (Mixed Vegetables)

Breads & Accompaniments

Plain Nan , Paneer Kulcha , Laccha Paratha

Makhmali Paratha

Garlic Nan | Cheese Kulcha

Yellow Dal & Phulka Live

Assorted Papad Basket

Raita Bowl (Two Variety)

Chutney (Two Variety)

Pickle Bar (4 Variety)

Desserts

Varieties Of Halwa - Badam (Almond) / Pista / Kaju (Cashew)

(Assorted Nutty Pudding)

Milk Cake Ka Khurchan

(Milk Cakes & Toppings Tossed On Hot Plate)

Chenna Pista Indrani

(Fresh Ricotta Dessert)

Assorted Puddings, Mousses, Cheesecakes And Cupcakes

Delhi Kulfi

(Indian Frozen Dessert)

Kadai Kesariya Milk

(Hot Saffron Milk)

Exotic Tea & Coffee Counter

Kesaria Jalebi Live , Rabri

American Pancakes With Maple Syrup

Akhrot & Anjeer Roll