

Platinum Veg

Price: 1,300

WELCOME DRINKS (4)

SHANGHAI EXPRESS

A very colorful and refreshing mocktail,

mix of orange &pineapple juice, strawberry crush, sprite

BLUE LAGOON

A delicately balanced mix of blue curacao and sprite with a dash of lemon juice

ASSORTED COLD DRINKS

An assortment of aerated beverages, lemon, cola and orange

COFFEE

CHHOLE KULCHE (LIVE COUNTER)

boiled dry white peas with green chilies, onions, corianders and homemade spices served piping hot with buttered kulcha

PAV BHAJI (LIVE STATION)

Freshly baked buns toasted with butter on a griddle and served with potato and vegetable bhaji pounded on the griddle and topped with butter

CHINA TOWN (2) (LIVE COUNTER)

VEG MANCHURIAN DRY

This is the Indo Chinese starter dish where fried vegetables balls are coated with thick, flavorful sauce

HAKKA NOODLES

Hakka noodles is a popular Indo-Chinese dish of stir-fried noodles, veggies and sauces. It is hugely popular in Indian restaurants and streets

CHATORI GALI (5)

GOL GAPPE

Royal Greens Banquets & Lawns

Gol gappe is served with four different kinds of water pudina, heeng, khatta, meetha

AGRA KI TIKKI

From the streets of Agra crispy potato patty, shallow fried on hot plate and served hot with tamarind chutney, mint chutney, hung sweet yogurt and with the works

MATAR KI CHAT

Boiled dry white peas drained and sautéed, pounded and cooked with spices and served hot with the works

PAPDI CHAT

Interesting mix thin crispy wafers and pounded peas with tangy sauces and the works

ALOO MASALEDAR

spice rubbed potatoes served with the works

HOT STARTERS (8)

BANGKOK CRISPY PANEER CHILLI

Crunchy fried cottage cheese tossed in a hot & tangy chili sauce

HERB COATED POTATO WEDGES

Long sized haldwani potatoes cut in into wedges rubbed with fragrant herbs and hot spices, and perfectly deep

fried to a golden hue

VEG SHAMI KEBAB / HARA BHARA KEBAB

A unique, delicious healthy, recipe mixed green vegies with cottage cheese and spices shaped into a kebab griddled with desi ghee

CORN SALT & PEPPER

Very special Chinese starter made of fresh corn kernels tossed with salt & pepper And Chinese seasoning

VEG CROQUETTES

Fresh vegetables chopped coarsely and mixed with curried potatoes and rolled into a cylinder, panko crumbed and fried to a very crisp texture

BABY MATAR NEST

Spicy mix of fresh green peas and grated young potatoes, encased in a bread shell Coated with roasted vermicelli and deep fried

VEG LUMPIA

Royal Greens Banquets & Lawns

Cocktail sized spring rolls

EPICUREAN VEGGIE PITA POCKETS

Baby pita pockets stuffed with panko crumbed cottage cheese, shredded juliennes of iceberg and capsicum and chipotle sauce

SOUPS (2)

PEKING SOUP SWEET CORN SOUP

SALADS

FOUR COMPOUND SALADS (4)

CAVATAPPI WITH COCKTAIL SAUCE RUSSIAN SALAD

ALOO CHANA PAPDI SALAD SPROUT SALAD

SIMPLE SALAD (4)

SLICE ONION RINGS

GARDEN FRESH SLICED SPRING CUCUMBER SLICED RIPE TOMATOES

SLICED BEETROOT

ACCOMPANIMENTS (6)

BOTTLED WATER

MIX VEG RAITA

DAHI WADA

ACHAR

PAPAD

CHUTNEY

MAIN COURSE (13)

PANEER BUTTER MASALA

Cottage cheese diamonds barbecued in clay oven and simmered in velvety

Makhani gravy

KADHAI PANEER

Silken soft paneer cubes dunked in thick creamy tomato & onion gravy Gently seasoned with rare herbs and finished with sautéed cubes of onion & capsicum and pounded spices

Royal Greens Banquets & Lawns

SUBZ NIZAMI HANDI

Garden fresh Assorted vegetables tossed in thick mild gravy

BHINDI MASALA

Bhindi masala is mildly spicy, hot & full of flavors that comes from the pan fried bhindi and garam masala. a healthy dish made of okra, spices, onions & tomatoes

VEG TAKA TAK

Veg Taka-Tak is an assortment of baby vegetables pan-fried in Indian masala either stuffed or simply coated in masala, which include baby karela, baby potatoes, stuffed bhindi, stuffed capsicum, stuffed tomatoes

HEENG AUR DHANIYA KE AALOO

New baby potatoes cooked to perfection and tempered with asafoetida and coriander powder and finished with chopped cilantro

KHUMB MATAR MASALA

Button mushrooms and garden-fresh green peas cooked in chopped onion & tomato masala Gravy

CHINGARI KOFTA

Very soft and delicate recipe of cottage cheese and grated baby potato casing stuffed with dry fruits and nuts simmered in velvety medium spiced gravy

CHHOLE AMRITSARI

Chickpea recipe from the streets of Punjab, cooked with freshly roasted and ground spices and let the flavors slowly steep in, best served with kulcha

DAL MAKHNI

Soaked whole black lentils simmered with spices overnight on charcoal, cooked with tomato puree, fragrant butter and finished with fresh cream

DAL ARHAR TADKA

Tempered yellow dal

SUBZ CHILMAN BIRYANI

Traditional style dum biryani parda with besan bread

JEERA RICE

Long grain fragrant rice steamed to perfection, goes with almost

everything

Royal Greens Banquets & Lawns

CHINESE SELECTION (2)

VEGETABLE DUMPLINGS IN HOT PEPPER SAUCE

Deep-fried vegetable dumplings in hot pepper sauce

SINGAPORE NOODLES

Home made fresh noodles tossed with fine juliennes of veggies

PASTA STATION (2) (LIVE)

CHOICES OF PASTA

TWO SHORT PASTA AND ONE LONG PASTA

CHOICES OF SAUCES

ARABIATA (RED) AND MORNAY (WHITE)

ASSORTED BREADS (6)

PLAIN NAAN BUTTER NAAN ROTI

MISSI ROTI LACHHA PARATHA POORI

DESSERTS (5)

IMARTI WITH KESARIYA RABRI (LIVE)

Deep-frying urad flour batter in a kind of circular flower shape, then soaked in sugar syrup, and served with kshatriya rabri

MOONG DAAL HALWA

Moong dal halwa is one of the most popular hot desserts of our country Needs no explaining

FRUIT TRIFLE / RAS MALAI

Trifle in English cuisine is a dessert made with fruit, a thin layer of sponge fingers soaked in fresh fruit juice, and custard, topped with whippedcream.

RAJBHOG

Spongy stuffed rasgullas soaked in saffron flavored sugar syrup

CHOICE OF ICE CREAM

COMPLIMENTARY (DURING PHERE)

250 ML Packaged drinking water Tea or Coffee with cookies

2 Snacks of Chef's Choice