

Diamond Veg

Price: 1,150

WELCOME DRINKS (Any 3)

SHANGHAI EXPRESS

A very colourful 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

TEA or COFFEE

CHHOLE KULCHE (LIVE COUNTER)

boiled dry white peas with green chillies, onions, coriander 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.

HOT STARTERS (Any 6)

BANGKOK CRISPY PANEER CHILLY

Crunchy fried cottage cheese tossed in a hot & tangy chilli 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

SOUP (Any 1)

TOMATO SOUP PEKING SOUP SWEET CORN SOUP

SALADS

COMPOUND SALADS (Any 3) 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 (8)

PANEER BUTTER MASALA

Cottage cheese diamonds barbecued in clay oven and simmered in velvety

Makhani gravy

OR

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

SUBZ NIZAMI HANDI

Garden fresh Assorted vegetables tossed in thick mild gravy

VEG TAKA TAK

Veg Tak-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

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

JEERA RICE

Long grain fragrant rice steamed to perfection, goes with almost everything

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 (4)

IMARTI WITH KESARIYA RABRI

Deep-frying urad flour batter in a kind of circular flower shape, then soaked in sugar syrup, and served with kesariya 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 whipped cream.

CHOICE OF ICE CREAM

COMPLIMENTARY (DURING PHERE)

Tea or coffee with cookies