



## Multicuisine Veg Menu

Price: ₹ 2,400

### Soups

Cream of Tomato  
Sweet Corn Veg Soup

(Served with Breadsticks and Rolls)

### Starters

Chaat – Delhi 6 Style only (Live)

Golgappe  
Bhalla Papri  
Aloo / Paneer ki Tikki  
Ram Ladoo with Mooli Lachha Chutney  
Moong Dal Cheela  
Dry Fruit Chat  
Pao Bhaji

### South Indian

Idli  
Vada  
Appam with Stew  
Masala Dosa  
Assorted Chutneys  
Sambhar

### Snacks

Tandoori Mushroom  
Cheese Jalepeno Roll  
Mirch Masale Ka Paneer Tikka

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Tandoori Bharwan Aloo  
Crispy young corn  
Corn Croquette  
Tandoori Pineapple  
Tandoori Malai Chap  
Chilly Paneer  
Spring Rolls Stuffed with Exotic Vegetables  
Tempura Veg. Salt N Pepper  
Assorted Dimsums  
Chilli Honey Potato  
Mushroom and Corn Vol Au Vent  
Veg Quiche

## Main Course

Indian

Paneer Lababdar  
Methi Malai Mattar  
Dum Aloo Banarsi  
Bharwan Tinda - Spicy  
Gobhi Masala  
Diwani Handi  
Palak Corn  
Veg Tawa - Live  
Bedmi Aloo with Puri  
Phulka live with Hari Methi Chutneys & Tarka Mirchi  
Cocktail Onion

Chinese

Veg in Sweet n Sour Sauce  
Garlic Spring onion Rice  
Hakka Noodles  
Stir Fried Vegetables in Hot Garlic Sauce

Rajasthani (No Onion & No Garlic)

Paneer Longlatta



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Rajasthani Gatte Ki Sabji  
Ker Sangri  
Bajre ki Khichdi with bura and desi ghee on side  
Dal Panchmaila  
Dal/Bhatti/Choorma  
Mooli Ki Bhooji  
Rajasthani Kadi - spicy  
Dal Prantha/Lifafa Parantha

Punjabi

Paneer Makhni  
Bhindi Masaledar  
Mushroom Hara Pyaaz  
Punjabi Kadi  
Rajma Rasile  
Baingal ka Bhartha  
Amritsari Cholley with Kulchasmooli or Pyaaz ki chutney

## Pulses

Dal Makhni  
Dal Tadka

## Indian Breads

Tandoori Roti  
Missi Roti  
Makke Ki Roti  
Naan  
Butter Naan  
Stuffed Naan  
Kandhari Naan  
Lachha Prantha  
Pudina Parantha  
Mirchi Parantha  
Warqi Parantha

## Rice

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Subz Ki Chilmun Biryani

Kashmiri Pulao

Laung & Jeera Pulao

## Salad

Seasonal Fresh Green Salad

Aloo Ki Chaat

Corn & Beans Salad

Moth Aur Hara Moong Salad

Marinated Mushroom & Spring Onions

Kachumbar Salad

Baby Corn & Broccoli Salad

Waldorf Salad

Lachha Onion

Ceaser Salad

Raw Papaya Salad

Dressing

Thousand Island Dressing

French Dressing

Vinegar Dressing

Herbs Dressing

## Raita

Dahi Bhalla with Saunth

Mix Veg. Raita

Dahi Pakodi

Strawberry Yoghurt

## Desserts

Hot Station

Zafrani Jalebi with Lachhedar Rabdi

Gudwali Rasmalai

Bharwan Gulab Jamun

Malpua

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Kashmiri Phirni - Sakoras

Ice Creams

Tilla Kulfi

Truffle Pudding

Cheese Cakes

Kadai Doodh

## **Drinks**

Mocktails

Soft Drinks

Assorted Shakes

Assorted Juices

Cold Coffee

Assorted Shakes

Mineral Water – 200 ML Bottles

Tea / Coffee

## **Accompaniment**

Achaar Counter

Pappad Counter

Special Pappad

Aloo Pappad

Chutney Counter

Tomato

Mint

Methi Chutneys

Mango

Live Counters

Soya Chap Masala

Dahi Kebab with Chutney's

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Aloo Akhroot ke Kebab with Chutney 's

Soya Matter Keema with Pao on Tawa

Paneer Khurchan On Tawa With Roomali

Malai Baby Corn & Broccoli On Tawa

Continental

Live Pasta Counter (Served with freshly baked English breads and herbs and butter)

Risotto in pesto sauce

Vegetarian Au gratin

Corn & Spinach Lasagna

Grilled Cheese Steak with tomato conquesse

Canolini