



Royal Veg Menu

Price: ₹2,900

Soups

Cream of Tomato
Talumein
Mushroom & Thyme Broth

Starters

Indian

Paneer Haryali Tikka / Paneer Shashlik
Nadru Shammi Kabab
Makkai Amritsari Seekh
Kalmi Vada
Kathal Kabab / Jimikand Kabab
Palak Anar Ki Tikki
Tandoori Bharwan Aloo
Hara Bhara Kabab / Dal Kabab
Matar Ki Potli / Cocktail Samosa

Chinese

Mushroom & Veg. Spring Roll
Chilli Soybean Nuggets
/ Paneer Momos
Crispy Fried Veg. Croquettes
Golden Fried Babycorn

Continental

Mini Veg. Pizza
Spinach An Ricotta Quiche
Paneer And Tomato Corn Salsa

Tivoli Garden Resort

Bruschettas

Chaat Stall

Gol Gappe (Aata And Suji With 5 Types Of Water)

Bhalla Papri

Mini Raj Kachori

English Chaat

Matar Patila

Moong Dal Chilla

Main Course

Dilli ki Thali

Paneer Butter Masala

Mutter Methi Malai

Chena Kofta Dibahar

Gobhi Dumpukht

Hara Chholia Aur Paneer (Seasonal)

Karela Do Pyaza / Stuffed Tomato & Capsicum

Jeera Aloo

Dal Makhni

Dal Tadka

Biryani

Kathal Biryani

Rajasthani Rasoi

Paneer Long Latta

Gatta Malai Curry

Mongoro Methi / Papad Ki Bhujji

Rajasthani Kadi-Rajasthani Panchmeli Dal

Muli Ki Bhujji / Aloo Pyaz Ki Sabji

Tawa Parantha / Dal Parantha / Baajre Ki Roti

Bikaner Parantha

Or

Tivoli Garden Resort

Kashmir Wajwan

Rajma Bhadarwa Wale

Paneer Kalia

Nadru Yakhni

Kashmiri Pulao

Bakarkhani / Naan

Chinese

Vegetable Manchurian

Corn Kernel Delight (Corn Kernel Salted In Delicious Ginger Chilli Sauce)

Vegetable Szwchwan (Mixed Veg. Cooked In Spicy Chinese Sauce)

Chilli Garlic Noodles

Or

Thai

Deluxe Veg. In Thai Green Curry Sauce

Sweet & Sour Veg

Thai Flat Noodles

Steamed Rice

Continental

Potato & Assorted Mushroom Lasagne

Braised Bell Peppers With Saffron

Basmati & Lemon Chutney

Baked Eggplant, Sun Dried Tomato

Zucchini And Cheddar Cheese With Pesto Cream Sauce

Indian Breads

English

Hard Rolls

Soft Rolls

Croissants

Jeera Breads

Masala Breads

Rai Breads

Baguettes

Brown Breads

French Breads

Indian

Chapatti

Lachha Parantha

Tandoori Naan

Roomali Roti

Mirchi Aur Pyaz Ki Roti

Bakarkhani

Makki Ki Roti

Missi Roti

Lifafa Parantha

Salad

Indian Green Salad

Beetroot & Apple Salad

Hare Chane ki Chaat (Seasonal)

Aloo & Anar ki Chaat

Papdi & Anar ki Chaat

Papad & Hara Pyaz Salad

Cucumber Salad with Bean Sprout

Moth & Moong ka Salad

Tomato & Cottage Green Salad

Tossed Salad

Pineapple with Peanut Dressing

Avocado & Tomato Salad

Pickled Mushrooms

Dressings

French Thousand Island

Honey Mushroom Dressing

Raita

Dahi Bhalla

Dahi Gujia

Bhatura Raita / Mix Vegetable

Rajasthani Dahi Vada

Plain Dahi

Desserts

Gulkandi Gulab Jamun

Moong Halwa

Gajar Halwa

Chena Payesh

Kulfi Falooda

Crepe Suzette Or Blueberry Cheese Cake

Assorted Mousse Cake Or Tiramisu

Assorted Souffle

Zafrani Jalebi

Badam Halwa

Baked Boondi

Fruit Cream

Nirula's Ice-Cream Counter

Chocolate Mud Cake Or Fresh Fruit Gateaux

Chocolate Profit Rolls

Drinks

Cold

Assorted Soft Drinks

Fresh Juice

Fruit Punch

Mocktails

Hot

Tea

Coffee

Kahwa

Kadai Milk

Fresh Fruit Counter

Kiwi

Sarda

Rambottan

Australian Pears

New Zealand Apple & Grapes

Watermelon

Rani Pineapple

Papaya

Cheeku

Mango

Live Counters

Pasta Counter Or Mongolian Bar-be-Que

Parantha Counter (4 To 6 Varieties Od Special Murthal Style Paranthas)

Live Salad Counter

Amritsari Kulcha with Chole

Malai Seekh with Waro Paranthas

Tawa Takatak with Roomali Roti

Accompaniment

Achaar

Papad

Chutneys

Aam ki Chutney

Gajar ki Chutney

Methi Chutney

Pudina / Dhania Chutney

Lehsun ki Chutney

Fruit Saunth