

Multicuisine Non Veg Menu

Price: 2,500

MULTI CUISINE NON-VEGETARIAN MENU

WELCOME DRINKS:

MOCKTAILS

SOFT DRINKS

SHAKES

MINERAL WATER

TEA/COFFEE

SNACKS:

NON-VEGETARIAN

FISH AJWAINI TIKKA / CHILLI FISH / FISH ORLEY (ANY ONE)

MURG MALAI TIKKA

MURG LEHSOONI TIKKA

LEMON CHICKEN

MUTTON KAKORI KABAB

MEAT BALL WITH BBQ SAUCE

VEGETARIAN:

MIRCH MASALE KA PANEER TIKKA

ASSORTED TANDOORI FRUIT SALAD

ALOO AUR AKHROT KE KABAB

SPRING ROLLS STUFFED WITH EXOTIC VEGETABLES

CHILLI HONEY POTATO

MUSHROOM DUPLEX

Tivoli Garden Resort

SOUPS:

TAMATAR DHANIA SHORBA

CHICKEN CORIANDER SOUP

(TO BE SERVED WITH FRESHLY BAKED FRENCH BREAD & BREAD STICKS WITH BUTTER)

SALADS:

NON-VEGETARIAN:

HAWAIN SALAD

CHICKEN & CORN SALAD

VEGETARIAN:

SEASONAL GARDEN GREEN SALAD

ALOO KI CHAAT

CORN & BEANS SALAD

MOTH AUR HARA MOONG SALAD

MARINATED MUSHROOM & SPRING ONION

KACHUMBER SALAD

BABY CORN & BROCCOLI SALAD

WALDOF SALAD

LACHA ONION

VINEGAR ONION

DRESSING:

THOUSAND ISLAN DRESSING

FRENCH DRESSING

VINEGAR DRESSING

HERBS DRESSING

CHUTNEY COUNTER:

TOMATO / MINT / MANGO / GARLIC

YOGHURTS & ACCOMPLIMENTS

DAHI BHALLA OR DAHI GUJIA WITH SAUNTH

BURRANI RAITA

PLAIN CURD

MAIN COURSE

TOVOLI SPECAIL NON-VEGETARIAN COUNTER – LIVE

LUCKNAWI TUNDA KABAB SERVED WITH ULTE TAWE KA PARANTHA

MURG TAKATAK ON TAWA SERVED WITH ROOMALI

EGG PARANTHA & KEEMA PARANTHA

INDIAN:

MURG MAKHNI

MURG SAAGWALA

MUTTON RARRA WITH BOILED EGG & LIVER

PANEER LABABDAR

METHI MALAI MATTAR

DUM ALOO KASHMIRI

GOBHI MASALA

SUBZ MILONI

PALAK CORN OR SARSON KA SAAG (SEASONAL)

VEG TAWA

DAL TADKA

DAL MAHARANI

RICE:

MUTTON DUM BIRYANI

SUBZ KI CHILMUN BIRYANI

LAUNG AUG JEERA PULAO

TANDOORI KHAZANA:

TANDOORI ROTI, MISSI ROTI, MAKKE KI ROTI, NAAN, BUTTER NAAN, KANDHARI NAAN, STUFFED NAAN, LACHHA PARANTHA,

PUDINA PARANTHA, MIRCHI PARANTHA, WARQI PARANTHA

ORIENTAL:

SHREDDED CHICKEN IN OYSTER SAUCE

DLX. VEG. IN HOT GARLIC SAUCE

GARLIC SPRING ONION RICE

SINGAPORE NOODLES

OR

THAI:

CHICKEN IN SPICY THAI RED CURRY

DLX. VEG. IN THAI GREEN CURRY

STEAMED RICE

GLASS NOODLES WITH VEGETABLES

MONGOLIAN BAR-BE-QUE

A LAVISH DISPLAY OF A VARIETY OF MEATS, SEASONAL VEGETABLES, GREENS, RICE NOODLES AND NOODLES WITH CHOICE OF YOUR SAUCES AND COOKED TO A PERFECTION BY OUR SKILLED TEPPANYAKI CHEFS.

MEATS;

ASSORTMENT OF SHREDDED CHICKEN

SLICE OF FISH

SLICE OF LAMB

ROCE & NOODLES;

EGG NOODLE

RICE NOODLE

PLAIN RICE

VEGETABLES:

SLICED MUSHROOMS

BEAN SPROUTS

CAPSICUM (ALL 3 COLOURS)

BEAN CURD

SHREDDED CABBAGE

SHREDDED GINGER

LEAFY SPINACH

BABY PAK CHOI

ASPARAGUS

BABY CORN

SPRING ONION

SLICED FRESH GARLIC

FRESH BASIL

BROCCOLI FLORETS

CAULIFLOWER

BABY EGG PLANT

CARROTS SLICED

SLICED ONIONS

PUMPKIN BATONS

FRESH CURRY LEAVES

SAUCES;

BLACK BEAN SAUCE

RED CURRY SAUCE

GARLIC WATER

SOYA SAUCE

GREEN CURRY SAUCE

YELLOW CURRY SAUCE

HOISIN SAUCE

CHILLI GARLIC PASTE

CONTINENTAL:

Tivoli Garden Resort

GRILLED FILLET OF FISH WITH LEMON BUTTER SAUCE

GRILLED CHICKEN WITH MUSHROOM PEPPER SAUCE

VEG LASAGNE

VEG AUGRATIN

LIVE PASTA COUNTER

PENNE

FETTUCCINI

SPAGHETTI

FUSSILI

MEATS:

FISH FILLET

SHREDDED CHICKEN

SLICE OF LAMB

VEGETABLES:

BROCCOLI

BABY CORN

FRENCH BEANS

SNOW PEAS

MUSHROOM

OLIVES

HERBS:

ROSEMERY

BASIL

THYME

SAUCES:

NAPPOTINE

CREAMY WHITE

PESTO SAUCE

TO BE SERVED WITH FRESHLY BAKED ENGLISH BREADS: HARD ROLLS, SOFT ROLLS, FRENCH BREAD, GARLIC BREAD, BROWN BREAD, BAGUETTES, OLIVES BREADS, PITA BREAD, ETC. WITH ASSORTED HERBS AND BUTTER.

DESSERT:

HOT STATION;

ZAFRANI JALEBI WITH LACHHEDAR RABDI

MOONG DAL HALWA

BHARWAN GULAB JAMUN

COLD STATION:

KESARIA RASMALAI

SHAHI TOAST

ASSORTED EXOTIC FLAVOURS OF ICE CREAM

CONTINENTAL:

TRIFFLE PUDDING

ASSORTED CAKES

LEMON SOUFFLE

ORANGE SOUFFLE

PROFFET ROLLS

MULTI CUISINE NON-VEGETARIAN MENU

WELCOME DRINKS:

MOCKTAILS

SOFT DRINKS

SHAKES

MINERAL WATER

TEA/COFFEE

SNACKS:

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BABY CORN & BROCCOLI SALAD

WALDOF SALAD

LACHA ONION

VINEGAR ONION

DRESSING:

THOUSAND ISLAN DRESSING

FRENCH DRESSING

VINEGAR DRESSING

HERBS DRESSING

ACHAAR COUNTER:

ALL TYPICAL VARITIES OF ACHAARS OF DIFFERENT TASTE

PAPPAD COUNTER:

SPECIAL PAPPAD COUNTER

CHUTNEY COUNTER:

TOMATO / MINT / MANGO / GARLIC

YOGHURTS & ACCOMPLIMENTS

DAHI BHALLA OR DAHI GUJIA WITH SAUNTH

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PLAIN CURD

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GOBHI MASALA

SUBZ MILONI

PALAK CORN OR SARSON KA SAAG (SEASONAL)

VEG TAWA

DAL TADKA

DAL MAHARANI

RICE:

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SLICE OF LAMB

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RICE NOODLE

PLAIN RICE

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SAUCES;

BLACK BEAN SAUCE

RED CURRY SAUCE

GARLIC WATER

SOYA SAUCE

GREEN CURRY SAUCE

YELLOW CURRY SAUCE

HOISIN SAUCE

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CONTINENTAL:

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VEG LASAGNE

VEG AUGRATIN

LIVE PASTA COUNTER

PENNE

FETTUCCINI

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FUSSILI

MEATS:

FISH FILLET

SHREDDED CHICKEN

SLICE OF LAMB

VEGETABLES:

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BABY CORN

FRENCH BEANS

SNOW PEAS

MUSHROOM

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HERBS:

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