



Silver Menu

Price: ₹1,200

SOFT BEVERAGES

Cola Orange Lemon

Aerated Water Mock tails

Mineral Water Glasses & Jars

CHOMCHA COUNTER (ALL TYPES)

Golgappa with different types of water

Dahi Bara papdi chat

Stuffed aloo tikki

Moong dal chilli

VEGETARIAN SNACKS (ANY-3)

Paneer tikka

Achari paneer tikka

Soya tikka

Achari soya tikka

Soya malai tikka

Paneer fingers

Paneer rolls

Mushroom salt N pepper

Cheese balls

Tandoori gobhi

Tandoori aloo

Veg seekh kabab

Cocktail samosa

Hara bhara kabab

Moong dal balls

Mix veg pakoras

Aloo roals

Veg spring roals

Dry chilly paneer

Veg manchuriyan dry

Honey chilli potato

Veg salt pepper

SALAD BAR (any 4)

Green salad

Swiss potato salad

Russian salad

Kimchi salad

Marconi Napata line salad

Aloo chat

Channa chat

Cheese&pinapple salad

Kukumbar salad

Cole slaw

Beans sprout lemon dressing

RAITA (ANY 1)

Dahi bara

Dahi pakora

Pineapple raita

Mix veg raita

Lauki raita

Boondi raita

Mint raita

Set curd

SOUP (ANY 1)

Choice Of Cream Soup

(Tomato.Mashroom.Vegetable.Almon)

Choice Of Shorba

(Tomato/ Dall)

Sweet Corn

Hot .N.Sour

Monchow Shoup

MAIN COURSE INDIAN

PANNER(ANY 1)

Kadai Paneer

(Cottage Cheese Cooked In Kadai Stayle)

Mutter Paneer

(A Mother's Reeipe)

Malai Kofta

(Cheese dumplings served in cahewnut gravy)

Shahi paneer

(cottage cheese cooked in creamy cashew nut tomato based gravy)

Paneer do pyaja

(preparation of cottage cheese in onion based gravy)

PALAK PANEER

(Combination Of Spinach And Cottage Cheese)

VEGITABLES (ANY-3)

Dum aloo kashmiri

(Stuffed Potatoes Simmered In Kashmiri Gravy)

JEERA ALOO

(Potatoes Cooked With Cumin Seeds)

PALAK KHUMB

(Mushroom Cooked With Spinach Tempered With Cumin Seeds)

PALAK KOFTA

(Vegetable Dumplings Served In Spinach Gravy)

SUBZ KOFTA

(Veg Dumpling Served In Tomato Gravy Flavored With Ani Seed Powder)

METHI MUTTAR

(green peas cooked in rich gravy flavored with fenugreek Powder)

KURKURI BHINDI

(A spicy crispy okra)

BHINDI DO PIAZA

(A spicy Delight with onions)

GOBHI MASALA (SEASONAL)

(Every ones Delight)

GOBHI HARA MOTI (SEASONAL)

(A cauliflower preparation with green peas)

MAKAI PALAK

(Corn and spinach cooked together)

BHARWAN SUBZ ON TAWA

(Assortment of vegetables stuffed , served on iron plate)

MIXED VEGETABLES

(Assortment of Vegetables cooked)

ALOO GOBHI (SEASONAL)

(A traditional preparation of cauliflower and potatoes cooked in Indian spices)

SARSO KA SAAG

(SEASONAL)

DAL (Any 01)

DAL MAKHNI

(A combination of split dal chana and urad with skin)

DAL MASALA WITH SPINACH

(A blend of masoor , urad dal and spinach)

DHABA DAL

(A combination of split dal chana and urad with skin)

DAL SUKHI URAD

(White urad dal blanched and tempered with cumin)

PANCHRATAN DAL

(Five type of lentils cooked in Hyderabad spices) **CHANA DAL**

(A north Indian preparation)

PINDI CHANNA

(White channa pindi dry style)

RAJMA MASALA

(Kindly beans cooked with indian)

TEA & COFFEE

RICE & PULLAO (ANY 1)

JEERA PULLAO

PEAS PULLAO

NAVRATAN PULLAO

VEG BIRYANI

STEAMED RICE

BREADS (ANY 03)

NAAN

TANDOORI ROTI

LACHA PARATHA

PUDINA PARATHA

MIRCHI PARATHA

MISSI ROTI

MAKKE KI ROTI (SEASONAL)

POORI

MAIN COURSE (CHINESE -1)

MIXED VEGETABLE IN SOYA CHILLI SAUCE

(Assortment of vegetables cooked with spicy soya sauce)

SWEET-N-SOUR VEGETABLES

(Every body`s favorite)

VEGETABLE MUNCHURIAN

(Mixed veg hot garlic sauces)

CRISPY VEG SALT-N-PEPPER

(A Chinese specialty)

VEG FRIDE RICE

MUSHROOM FRIDE RICE

HAKKA NOODLES

CHILLI GARLIC NOODLES

DESSERTS (Any 03)

GULAB JAMUN

MALPUA/ RABRI

RASMALAI

JALABI/RABRI

PHIRNI

MEWA KHEER (COLD/HOT)

RASGULLA

MOONG DAL HALWA

ICE CREAM

GAJAR KA HALWA (SEASONAL)

DOODH KADAHI