



Vegetarian Menu - 2

Price: ₹1,100

Soups (Choose any 1)

Tomato Dhania shorba Gajar ka Shorba Makai Palak shorba
Dal Pudina/Dhania shorba Cream of Carrot and Coriander Cream of tomato
Cream of vegetable Sweet corn veg Mulligatawny Minestrone veg
Red pumpkin and rosemary Roasted tomato and pepper Leeks and potato soup
Veg manchow Soup
Wild mushroom and thyme soup Hot and sour veg soup
Roasted tomato basil soup Veg coriander lemon Soup

Starters (Any 2)

Aloo Pyaz Bhajiya
Gobi Manchurian / 65 / koliwada Vati Dal nu Bhajiya
Dal wada
Fried baby corn Hara bhara kebab Hariyali paneer tikka Mini Aloo bonda
Mini mutter aloo Samosa Veg. Spring rolls
Mix veg. pakoras Mushroom Vol au Vent Paneer pakoda
Paneer tikka Potato croquettes Rajma ki shami
Masala Cheese balls
Tandoori Gobi

Salads (Any 4)

Broccoli and beans salad Carrot and raisins
Cole slaw
Crispy garden greens Dahi bhalla
Tomato and cottage

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cheese salad Fruit chat
Glass noodles salad Kachumber salad Aloo anar ki chat
Hummus with pita Pineapple and cottage cheese salad
Caesar's salad
Sprouted salad
Sweet and sour cucumber
Homemade mustard and potato salad with toasted pine nuts
Crunchy ice berg with pickled vegetables
Crunchy ice berg with wilted spinach, curried corn & pickled vegetables
Crispy noodle salad with schezwan drizzle Fried Spinach, tomato and sesame Mexican bean salad
Veg, Hawaiian salad aloo channa chat
German potato salad with gherkins and capers
Green beans and watermelon salad with parmesan
Waldorf salad
kimchi salad
Tossed salad
Greek salad Grill veg. Salad

Main course Veg dishes including Indian & International (Choose any 04)

Potato

Aloo chutneywala

Aloo Gobi

Aloo hara pyaz

Aloo matter

Aloo methi

Aloo Palak

Aloo posto

Aloo rasela

Hing wale tikhe aloo

Aloo capsicum

Dum aloo kashmiri

Jeera aloo

Lahori aloo

Aloo channa

Aloo Baingan

Aloo Rasedar

Paneer

Achari paneer

Paneer bharta

Kadai paneer

Paneer jalfrezi

Mattar paneer

Methi paneer

Shahi paneer

Makai paneer bhurji

Jafrani paneer

Paneer Mirchi ka

saan

Palak paneer

Paneer makhani

Paneer pasanda

Paneer ajwaini

Paneer butter masala

Shahi Paneer

Paneer tikka masala

Seasonal Veg

Achari Baingan

Kadai Subji

Kadi Bhindi

Dingri dolma

Bagara Baingan

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Dingri mattar

Baingan bharta

Gobi adraki

Baingan masala

Kadai chhole

Karela bhurji

Bharwan Baingan

Kumbh Palak tadka

Bharwan Bhindi

Lauki mussalam

Bharwan simla mirch

Makai Palak

Bhindi amchoorwali

Methi mattar malai

Bhindi do pyaza

Mushroom baby corn masala

Bhindi masala

Navaratan korma

Bhindi rajsthani

Palak kofta curry

Peas kofta curry

Bhutta methi Palak

Peshawari chhole

Phaldari kofta curry

Cabbage mattar

Subj kofta curry

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Carrot beans foogath

Suran masala

Chana masala

Suran veruvel

Chana pindi

Mix Veg Curry

International n Oriental

Pomme Lyonnaise

Ratatouille

Phad Thai

Indonesian veg Curry

Potato Croquettes

Pesto vegetable

Stuffed Courgatte

Garlic tossed Veg

Herb Roasted Potato

Baked Cauliflower

Stuffed Tomato/Peppers

Veg balls in Soy Ginger

Potato Roesti

Veg Mousaka

Stuffed aubergine

Chilly garlic Potato

Veg black bean Sauce

Stir fried Greens

Potato in Sweet Chilly

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Lasagne

Thai Curry red/green

Stir fried Pokchoy n Mushroom

Mustard Potato

Veg au gratin

Chilly garlic veg/tofu

Corn Spinach au

gratin

Sweet n Sour Veg

Dal (Choose any 01)

Chouli masala

Dal Palak

Dal tamatar

Dal panchmel

Dal amritsari

Dal tadka

Dal hariyali

Hara moong

Dal basanti

Khatti dal (seasonal)

Dal makhani

Lasooni dal tadka

Masala dal

Gujrati/Punjabi/Sindhi Kadi

Masoor masala

Dal Fry

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Rajma curry

Sambar

Rice, Pulao, Biryani, Noodles (Choose any 01 flavored rice & 01 Noodles)

veg Pulao

Motia Pulao

Bisi bele Bhath

Veg Fried Rice

Jeera Pulao

Sultana Pulao

Subji dum Biryani

Bun garlic rice

Ghee Rice

Brown onion Pulao

Masala Bhath

Sczhwan rice

Navaratan Pulao

Kashmiri Pulao

Veg Hakka Noodles

Peas Pulao

Mushroom Pulao

Chilli Garlic Noodles

Yakhni Pulao

Coconut rice

Hunan noodles

Dingri Pulao

Tamarind rice

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Sczhwan noodles

Tomato pudina Pulao

Lemon rice

Soft noodles

Accompaniments

Steamed Rice, Rasam

Curd / Curd Rice

Raita (Mixed/ Boondi/ Pineapple/ Cucumber n Mint)

Assorted Papad/Pickle/Chutney

Indian Breads (Choose any 02)

Naan (Plain/Butter)

Tandoori Roti / Kulcha

Chapatti / Kerala Parotta / Phulka

Dessert (Choose any 04)

Cold Desserts

Indian Desserts

Chocolate truffle gateaux

Chocolate barfi

Mocha praline gateaux

Malai peda

Assorted pastries

Khajur khus-khus Kheer

Black forest gateaux

Malai barfi

Fruit trifle

Tri colour barfi

Vanilla Swiss rolls

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Rasagulla

Apple and cinnamon mousse

Baluchi

Chocolate/vanilla/strawberry mousse

Chum chum

Tiramisu

Malai chum chum

Lemon cheese cake

Gulab jamun

Baked cheese cake

Kalakand

Chocolate eclairs

Khoya roll

Mahalabia

Dry coconut barfi

Umali

Besan / Boondi barfi

Fruit Flavored Panacotta

Plain barfi

Cream caramel

Kala Jamun

Crème Brule

Rasmalai

Bread and butter pudding

Angoori Rasmalai

Semolina pudding(eggless)

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Gajar Halwa

Mixed Fruit Crumble

Moong Dal Halwa

Mango / Litchi Mousse

Rice / Semiya / Sabudana Kheer

Hot Chocolate Brownie

Shahi Tukda

Soufflé Mango/Chocolate

Long Latta

Fruit Salad

Mysore Pak

Mixed Fruit Crumble

Imarti

Quindin

Jalebi with Rabdi

Mixed Fruit Halwa

Baked boondhi

ICE CREAM (Choose any 01)

Vanilla

Mango

Strawberry

Chocolate

Butter scotch

Litchi

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